ALL DAY MENU

ALL DAI	NILITO			(
THE 'OG' EGGS Poached or fried eggs on sourdough	or multigrain toast	\$	1		G Vai
+ Gluten free \$2	C				oej
SCRAMBLED EGO	G S	\$	1	7 (С
Fluffy scrambled eggs on sourdough	or multigrain toast				Wł
+ Gluten free \$2					oei D
ON THE SIDE				_	B
\$3.50 Tomato Relish	\$5.00 Bacon				3a₀ ⊦ A
Extra egg	House made hashbrown			+	٠F
Hollandaise	Smashed avocado				S '
\$4.50	Halloumi				Mi
Mushrooms	\$7.00				+ B
Roasted tomatoes	Smoked salmon			+	٠F
Wilted greens Persian Feta	Pork & Fennel sausage Grilled or fried chicken				С
	(110 G.F.G.)				Нa
BREKKY BURGER	,	\$	1	8 +	⊦ F
Smoked Bacon, Fried Egg, Tasty Che + House made hashbrown \$5	ese, Tomato Relish			(C
+ Smashed avocado \$5				(Ch
BREKKY BURRIT	O (VO)	\$	2	1 I	M
Scrambled eggs, bacon, cheese, mex	,	т			Be
+ House made hashbrown \$5	, 0]	F :
CLASSIC AVO (V	. GFO)	Ś	2	6 I	Fri
Two poached eggs on multigrain toa		•			Г.
+ Bacon \$5					Fri
+ Smoked salmon \$7					С
'MG' BENEDICT	(GFO)	\$	2	0	C Cri
Pulled pork, apple cider hollandaise,	two poached eggs and apple chutne	y			ano
on sourdough					G
SPICY SCRAM (C		\$	2	3	Mi
Scrambled eggs, with fermented chil + Bacon \$5	lli, crispy shallots and Persian feta				et
+ Pork & fennel sausage \$7					+ L + C
GREENS ON TOA	ST (V)	Ś	2	_	
Broccolini, spinach, Persian feta, two	` '	•	_		M Ch
served on multigrain toast	1				ano
+ Smoked salmon \$7 + Grilled chicken \$7					С
				N	U MC
'BIG DADDY' DE	LUXE	\$	3	2	

Poached or fried eggs, pork & fennel sausage, house made hashbrown, roasted

tomatoes, mushrooms and relish on sourdough

+ Scrambled eggs \$2

ALL DAY MENU

GRANOLA (VO, DFO) Vanilla yoghurt, honeycomb, caramelised stone fruit, poppy seeds,	\$	1	Ę
pepitas and fresh seasonal fruit		_	
C H U R R O S W A F F L E S White chocolate cream cheese mousse, lemon curd and seasonal berries with a walnut crumble	\$	2	4
B.L.T (GFO, DF) Bacon, lettuce, tomato and mayo on a Turkish roll + Avocado \$3 + Fried egg \$3	\$	2	2
STEAK SANDWICH (GFO) Minute steak, rocket, caramelised onion, cheese, relish & aioli on Turkish + Bacon \$4 + Fried egg \$3	-	3	
CROQUE MONSIEUR Ham, cheese, bechamel and mustard, pan fried on sourdough + Fried egg \$3	\$	1	7
CHICKEN TOASTIE (GFO) Chicken, cheese, avocado on sourdough, served with chips	\$	2	2
MUSHROOM MELT (V) Bechamel sauce and mushroom duxelle on toasted sourdough	\$	1	5
FRIED CHICKEN BURGER Fried chicken, lettuce, cheese and ranch on a potato bun with chips	\$	2	ć
TACOS (VO) Fried chicken, lettuce, cheese, guacamole and fermented chillies	\$	2	8
CALAMARI SALAD (GF) Crispy fried calamari, asian slaw, pickled ginger, red chillies, cashews and honey soy dressing	\$	2	8
GRAIN SALAD (V, VGO) Mixed grains, spinach, sweet potato, currants, slivered almonds, Persian feta with a lemon sumac yoghurt dressing + Lamb \$6 + Chicken \$6	\$	2	4
MEXIBOWL (VGO, VO) Chicken, brown rice, mexi-beans, guacamole, pico de gallo, sweet corn and lime crema	\$	2	6
CHICKEN & CHIPS (GF) MG popcorn chicken, served with coleslaw, chips and a side of ranch	\$	2	2

VEGAN (VG) OR VEGAN OPTION (VGO) VEGETARIAN (V) OR VEGETARIAN OPTION (VO) GLUTEN FREE (GF) OR GLUTEN FREE OPTION (GFO) DAIRY FREE OPTION (DFO)



SOMETHING SMALL

SOMETHING SMALL
TOAST Sourdough, multigrain or fruit bread + Gluten free \$2 Vegemite, peanut butter, house made jam, nutella, butter or honey
M G B A N A N A B R E A D Toasted with butter \$ 9
TOASTED CROISSANT + Just cheese \$2 + Ham and cheese \$4 + Tomato \$2
HERB SALTED CHIPS Aioli & tomato sauce POPCORN CHICKEN (GF) Ranch sauce & paprika SMALL \$7 LARGE \$12
SENIORS MENU (For Seniors Only) SENIORS SMASHED AVO (V, GFO) \$19 Smashed avocado, poached egg, Persian feta, dukkah and lemon on a slice of multigrain toast + Extra egg \$3 + Bacon \$5 + Smoked salmon \$7

Kitchen Hours Monday - Friday (7am-2.30pm)

SENIORS BENEDICT (GFO)

on a slice of sourdough toast + House made hashbrown \$5

With coleslaw and aioli

Pulled pork, poached eggs, apple chutney and apple cider hollandaise

\$19

\$19

Weekends and Public Holidays (8am-2pm)

FRIED FISH & CHIPS

At Middle Ground we accommodate food allergies and intolerances to the best of our ability, please advise our staff of your requirements.

Please note we are unable to guarantee that our dishes will be completely allergen

free as there is always a risk of cross-contamination and potential traces.

15% surcharge on public holidays. No alternation to the menu for groups larger than 6 people on public holidays or weekends.

1.3% surcharge applies on all card payments

MIDDLE GROUND

CAFE & EVENTS

Shop 1, 52-62 Old Princes Highway Beaconsfield Vic, 3807

> (03) 9707 3268 hello@middleground.au

