

ALL DAY MENU

THE 'OG' EGGS \$14

(Sourdough, Multigrain or Gluten Free +\$2)
-Poached, Scrambled or Fried

BREKKY BURGER (GFO, DFO) \$15

Smoked Bacon, Fried Egg, Tasty Cheese, House Made Tomato Relish
+ House Made Hashbrown \$4.5

CLASSIC AVO (VGO, V, GFO, DFO) \$25

Smashed Avocado, Pickled Currants, Spring Onion, Cucumber, Smoked Goats
Cheese, Dukkah, One Poached Egg on Multigrain
+ Extra Poached Egg \$3
+ House Made Hashbrown \$4.5

THE HUMBLE SIR BENEDICT (GFO) \$26

Pressed Pork Belly, Manchego Croquette, Mustard Cider Hollandaise, Two
Poached Eggs, Dukkah and Apple Chutney on Sourdough
+ House Made Hashbrown \$4.5
+ Fresh Avocado \$5

JAPANDI EGGS (GFO, DFO, V) \$25

Miso Butter Scrambled Eggs, Sesame, Togarashi (Japanese 7 Spices), Manchego,
Paprika and Chives on Sourdough
+ House Made Hashbrown \$4.5
+ Fried Chicken \$6

THE MG BAGEL (VGO, GFO, DFO) \$18

Crispy Fried Egg, Avocado, Cucumber, Alfalfa, Halloumi, Roquette, Spring Onion,
Pesto and Sesame Seeds
+ Herb Salted Chips \$4

STRAWBERRY CHURROS WAFFLES \$22

Cream Cheese Frosting, Cinnamon Sugar, Desicated Strawberries, Fresh
Strawberries, Walnut Biscuit Crumb, Lemon Balm

CARROT CAKE PORRIDGE (VGO) \$22

Spiced Carrot, Grains, Blood Orange Syrup, Walnut Crumble, Whipped Cream
Cheese, Soaked Rolled Oats

LAMB DUMPLINGS \$26

Spiced Chipotle Butter, Garlic and Lemon Yoghurt, Herbs, House Made Focaccia

FRIENDS WITH SALAD (VGO, VO, GF) \$22

Seasoned Cauliflower, Quinoa, Tahini Yoghurt, Greens, Pickled Currants, Roasted
Pepitas, Herb Oil

HOLA AMIGO TACOS (3PC) (VGO) \$24

Crispy Fried Chicken, Mozzarella, Smashed Avocado, Cos, Thai Green Chilli
(Option of Fish or Tofu)

ITALIAN SANDO (GFO, VO) \$22

House Made Focaccia, Tomato Relish, Leg Ham, Fior Di Latte, Roquette, Marinated
Onions, Roasted Peppers, Pesto

CHICKEN ROYAL BURGER (GFO) \$26

Crispy Fried Chicken, Cheese, Garlic Ranch and Dill Sauce, Onion Jam, Cos Lettuce,
Tomato, Pickles and Chips

SOMETHING SMALL

TOAST \$8

(Sourdough, Multigrain, Fruit or Gluten Free +\$2)
-Vegemite, Peanut Butter, House Made Jam, Nutella, Whipped Butter or Honey
+ Gluten Free \$2

HAM AND CHEESE TOASTIE (GFO) \$12

+ Tomato \$2
+ House Tomato Relish \$3.5

TRUFFLE MUSHROOM MELT

(VGO, V, GFO) \$14

Herb Roasted Mushrooms, Truffle Bechamel, Mushroom Duxelle and Tasty
Cheese on Sourdough Bread

CHICKEN, CHEESE AND AVO TOASTIE

(GFO) \$15

MG BANANA BREAD \$8

Toasted with House Whipped Butter

TOASTED CROISSANT \$6

+ Ham and Cheese \$4
+ Tomato \$2

ON THE SIDE

Egg \$3

Smoked Bacon \$6

House Made Hashbrown \$4.5

Herb Roasted Mushrooms \$4.5

Confit Cherry Tomatoes \$4.5

House Made Tomato Relish \$3.5

Smashed Avocado \$5

Fresh Avocado \$5

Grilled Chicken \$6

Fried Chicken \$6

Mustard Cider Hollandaise \$4

Sauteed Greens \$5

Smoked Goats Cheese \$4

Fried Tofu \$5

Grilled Halloumi \$5

Pickles \$4

VEGAN (VG) OR VEGAN OPTION (VGO)

VEGETARIAN (V) OR VEGETARIAN OPTION (VO)

GLUTEN FREE (GF) OR GLUTEN FREE OPTION (GFO)

DAIRY FREE (DF) OR DAIRY FREE OPTION (DFO)

Kitchen Hours

Monday-Friday (7am-3pm)

Weekends and Public Holidays (8am-2pm)

SNACKS

BBQ KING PRAWNS (DF, GFO) \$16

Thai Green Chilli, Lavosh

CROQUETTES (4 PIECE) \$14

Manchego and Garlic Aioli

POPCORN CHICKEN (GF, DF) \$16

Ranch Sauce and Paprika

GRILLED FOCACCIA (V) \$14

Lemon and Garlic Yoghurt, Pickles, Chili Flakes

CRISPY FRIED PICKLES (V, VG) \$12

Ranch and Dill Mayo

FIOR DI LATTE AND MUSHROOMS

(VGO, GFO, DFO) \$16

Lavosh, Hazelnuts and Herb Roasted Mushrooms

HERB SALTED CHIPS (GF, VG, V, DF)

(LARGE \$12 OR SMALL \$6)

+ Aioli and Tomato Sauce

SENIORS MENU

(For Seniors Only)

SENIORS CLASSIC AVO \$16

Smashed Avocado, Pickled Currants, Spring Onion, Cucumber, Smoked Goats
Cheese, Dukkah, One Poached Egg on One Piece of Multigrain
+ Extra Poached Egg \$3
+ House Made Hashbrown \$4.5

SENIORS SIR BENEDICT \$16

Pressed Pork Belly, Manchego Croquette, Mustard Cider Hollandaise, One
Poached Egg, Dukkah and Apple Chutney on One Piece of Sourdough
+ House Made Hashbrown \$4.5
+ Fresh Avocado \$5

SENIORS SOUP OF THE DAY \$14

**Please ask Wait Staff for Soup of the Day Flavour

Soup Served with a Piece of Toasted Sourdough

FRIED FISH AND CHIPS \$16

With a Small Side Salad and Aioli

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 alteration 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

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