

BREAKFAST

SOURDOUGH, MULTIGRAIN OR FRUIT TOAST \$8.5

Vegemite, Peanut Butter, House Made Jam, Nutella, Whipped Butter or Honey
+ Gluten Free \$2

EGGS ON TOAST \$15

(GFO, DFO)
Poached, Scrambled or Fried

GRANOLA \$19

(GFO, VGO, V, DFO)
Vanilla Yoghurt, Honeycomb, Caramelised Stone Fruit, Poppy Seeds, Pepitas and Seasonal Fresh Fruits

AVOCADO BAGEL \$26

(GFO, V, VGO, DFO)
Smashed Avocado, Marinated Fetta, Heirloom Cherry Tomatoes, Dukkah, Crispy Fried Egg, Beetroot Relish
+ House Made Hashbrown \$4.5 + Smoked Bacon \$6

SIR BENEDICT \$28

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

BREKKY BURGER \$16

(GFO, VO)
Smoked Bacon, Fried Egg, Tasty Cheese, House Tomato Relish
+ House Made Hash Brown \$4.5 + Smashed Avocado \$5

WILD MUSHROOMS \$25

(GFO, VGO, V)
Herb Roasted Wild Mushrooms, Truffle Creme Fraiche, Spinach, Manchego, Porcini Powder and a Poached Egg on Sourdough
+ House Made Hash Brown \$4.5 + Smoked Bacon \$6

SPICY SCRAM \$26

(GFO, VO)
Fermented Chilli Sauce, Saltbush, Chorizo Crumble, Fetta, on Two pieces on Sourdough Bread
+ House Made Hash Brown \$4.5 + Smoked Salmon \$8

CHURROS WAFFLES \$24

(V)
Cream Cheese Frosting, Cinnamon Sugar, Macerated Strawberries, Caramel Sauce, Fresh Berries, Walnut Crumb

MG BANANA BREAD \$8

Toasted with Butter

SNACKS

CROQUETTES (V) \$14

Manchego and Garlic Aioli (4 Piece)

POPCORN CHICKEN (GF) \$16

Ranch Sauce and Paprika

CHORIZO EMPENADA \$16

House Made Tomato Relish (4 Piece)

HERB SALTED CHIPS (LARGE \$12 OR SMALL \$6)

+ Aioli and Tomato Sauce

ZUCCHINI CHIPS (V) \$16

Ranch Sauce

SANDOS & TOASTIES

HAM AND CHEESE \$12

(Option of Cheese and Tomato)

+ Tomato \$2

+ House Tomato Relish \$3.5

+ Gluten Free \$2

SMOKED PASTRAMI \$22

Mixed Cheeses, Sauerkraut, Ranch and Pickles on Sourdough

CRISPY PORK BELLY \$16

ChimiChurri, Chilli Aioli

MUSHROOM MELT (V,VGO) \$14

Truffle Bechamel, Mushroom Duxelle

ROASTED PUMPKIN (VO,VGO)

\$15

Spinach, Pickled Red Onion and Fetta

CHICKEN,CHEESE & AVO \$16

LUNCH

FRIED CHICKEN BURGER \$28

(GFO, DFO)
Korean Hot & Spicy Fried Chicken, Green Onion, Cucumber Salad, Sesame, Kimchi Mayo and Herb Salted Chips
+ Tasty Cheese \$2 + Smoked Bacon \$6

GREEN AND KEEN BOWL \$26

(GF, DF, V, VGN)
Seasonal Greens, Wild Rice, Cashew Feta, Lime, Pepita Crunch, Chimichurri and Crispy Smoked Paprika Chickpeas
+ Poached Egg \$3 + Grilled Chicken \$6 + Smoked Salmon \$8

CALAMARI SALAD \$28

(GF,DF,VO)
Crispy Fried Calamari, Asian Slaw, Pickled Ginger, Red Chilli, Cashews, Honey Soy Dressing
+ Smashed Avocado \$5 + Seasonal Greens \$5

BAHN MI TACOS \$28

(VGO, DF, VO)
Pork Belly, Spicy Aioli, Cilantro, Carrot, Cucumber, Chilli, Spring Onion
+ Small Herb Salted Chips \$6

RIGATONI AL SEGRETO \$28

(VO)
Lamb Ragu, Manchego Cheese, Pangrattato, Basil Oil

POACHED PRAWN ROLL \$28

Prawn Salad, Cucumber, Crispy chilli oil, Chives, Cos, Yuzu
+ Small Herb Salted Chips \$6

SENIORS MENU

(For Seniors Only)

SENIORS WILD MUSHROOMS \$19.5

Herb Roasted Mushrooms, Truffle Creme Fraiche, Spinach and a Poached Egg Sourdough

SENIORS AVOCADO TOAST \$19.5

Smashed Avocado, Marinated Fetta, Poached Egg, and Cherry tomatoes on Sourdough

SENIORS SOUP OF THE DAY \$16

**Please ask Wait Staff

Soup Served with One Piece of Toasted Sourdough

ON THE SIDE

Egg \$3

Smoked Bacon \$6

House Made Hashbrown \$4.5

Herb Roasted Mushrooms \$4.5

Cherry Tomatoes \$4.5

House Made Tomato Relish \$3.5

Smashed Avocado \$5

Grilled Chicken \$6

Fried Chicken \$6

Mustard Cider Hollandaise \$4

Seasonal Greens \$5

Marinated Feta \$4

Grilled Halloumi \$5

Grilled Chorizo \$6

Smoked Salmon \$8

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

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.

No alteration to the menu for groups larger than 6 people on public holidays or weekends.
15% surcharge on public holidays.
1.3% surcharge applies on all card payments.

