

# B

## Breakfast

Served from opening until 3pm

**ORGANIC TOAST** | Organic sourdough with King Valley butter and your election of: house jam, vegemite or peanut butter **6.80**

**FRUIT TOAST** | Fruit and nuts bread with whipped honey-ricotta and house jam **8.0**

**BIRCHER** | Healthy mix of quinoa grains, chia seeds, dates, apricot, almond flakes, coconut milk, berries and honey-yoghurt **14.0**

**EGGS ON TOAST** | Organic toast topped with free range eggs: poached, scrambled or fried **9.0** (for sides, see extras)

**WAFFLES** | Blueberry mousse, almond praline, mascarpone cheese, fresh berries and maple syrup **17.0**

**LAFEH WRAP** | Cumin scrambled eggs, labne, mint, olives, tomato and zataar **13.0**  
+ bacon **5.0**

**MIDDLE SOUTH EGGS** | Middle eastern sauce, persian feta, fresh chilli, sujok sausage, zataar bread and poached eggs **18.0**

**KIBBEH** | Home-made middle eastern lamb bake with pine nuts, hummus, labne, poached eggs avocado and heirloom tomato **20.0**

**CLASSIC** | Poached eggs on toast with crushed avocado, lime, persian feta and zataar oil **18.0**  
+ bacon **5.0** + salmon **5.0**

**HOMAGE TO TETA** | Cumin scrambled eggs on sourdough toast, aromatic filled zucchini, mushroom, mujadara, medley tomato, labne and hummus **18.0**

**EASTERN PATTIES** | Sweet potato and chickpea patties, bacon, grilled halloumi cheese, Araak tomato with poached eggs and herb Zough sauce **19.0**

**'SAHTEIN' SUPER FOOD SALAD** | Kale leaves, quinoa grains, bulgur, chili corn salsa, broccolini, sugar snap peas, avocado, hummus and poached egg **18.0**  
+ salmon **5.0** +chicken Shawarma **4.0**

**EGGS BENEDICT** | Slow cooked pulled pork, wilted spinach, poached eggs, harissa hollandaise sauce on Brioche toast **18.0**

**MIDDLE BREAKFAST DELUXE** | Bacon, roasted mushroom, Araak tomato, home-made potato rosti, sujok sausage, organic toast and eggs (poached, scrambled or fried) **21.0**

### EXTRAS

*Gluten free bread* **1.0 EACH**

*Extra egg* **2.0 EACH**

*Wilted spinach, roasted mushrooms, Araak tomato* **3.5 EACH**

*Persian feta, avocado, truffle hollandaise sauce* **4.0 EACH**

*Baked beans, home-made potato rosti, sujok sausage,*

*bacon, salmon* **5.0 EACH**

*Croissants & toasted sandwiches available*

*“We are passionate  
to serve you the best & freshest  
locally sourced ingredients because,  
what is ours is surely yours”*

# L

## Lunch

from 11am- 4pm

### FILLED AUBERGINE

Lebanese aubergine filled with pine nuts and lamb bake, served with mujadara, fresh middle eastern salad and lamb loin **21.0**

### CHICKEN SHAWARMA WRAP

Chicken Shawarma and halloumi cheese wrap with tomato, lettuce and harissa mayo **14.0** +chips **4.0**

### MIDDLEPARMA

Panko crumbed chicken fillet, topped with Napoli and smoked eggplant salsa, grilled halloumi cheese, served with hand-cut chips and greens **19.0**

### LAMB SALATA

Grilled lamb loin, quinoa grains, fresh pickled veg, beetroot, heirloom tomato, persian feta and pomegranate **19.0**

### MIDDLE BURGER

Wagu Beef pattie, caramelised onions, cabbage slaw, beetroot, crispy potato, smoked cheddar, chipotle mayo and sweet potato chips **18.5**

### FALAFEL SUPER SALAD

Wild leaves, fresh pickled veg, heirloom tomato topped with grilled halloumi cheese, crispy falafel balls and hummus **17.0**  
+chicken Shawarma **4.0**

### HALLOUMI BURGER

Grilled halloumi cheese, roasted mushroom, cabage slaw, beetroot, harissa mayo and chips **17.8**

### FISH FOR ONE

Pan-seared Barramundi fillet, kaffir lime rice, wasabi avocado mousse and sauté silverbeet **24.0**

### OPEN PULLED PORK SANDWICH

Slow cooked pulled pork, Brioche toast, lettuce, fresh pickle veg, poached apple, caramelised onion, chipotle mayo and hand-cut chips **19.0**

### LINGUINE SEAFOOD

Linguine tossed with assorted seafood, onion, garlic, chilli, heirloom tomato, white wine & extra virgin olive oil **25.0**



### SIDES 7.0 EACH

*Kipfler potato chips with rosemary salt and garlic*

*Sauté greens with crispy shallots and garlic*

*House side salad*

*Bowl of chips*

*Bowl of sweet potato chips*

*Tag your experience*

  MIDDLE SOUTH EAST

# Morning Boosters

## FRESHLY SQUEEZED JUICES 8.00

### SUNSHINE

Watermelon, apple, lime

### SWEETY

Strawberry, orange, pineapple, watermelon

### THIRST QUENCHER

Watermelon, lemon, orange

### MINT TO BE

Orange, apple, mint

### GINGERNATION

Orange, ginger, carrot, apple

### JUST BEET IT

Beetroot, apple, orange, carrot

## SMOOTHIES 8.00

BANANA

BLUEBERRY

MANGO

STRAWBERRY

PASSION FRUIT

### ⊕ CHOOSE YOUR BASE

NATURAL YOGURT

COCONUT WATER

VANILLA ICE CREAM

## SUPER FOOD SMOOTHIES 12.50 V/GF

### COCOA SHOCK

Raw cocoa, cocoa nibs, goji berries, coconut flesh, cinnamon, banana, raw chocolate, fermented protein powder, almond milk

### POPEYE'S GOES GREEN

Kale, spinach, cucumber, celery, spirulina, banana, dates, basil nut, filtered h2o

### THE BUZZ

Organic peanut butter, banana, cocoa nibs, coconut flesh, chia, raw fermented protein powder, almond milk

### MANGO MAMBO

Coconut flesh, mango, banana, passion fruit, chia, spinach, mesquite, vanilla raw, fermented protein powder, almond milk

## SHAKES 6.50

CHOCOLATE

VANILLA

CARAMEL

STRAWBERRY

## MONSTER SHAKES 12.00

### GOLDEN GAYTIME

Vanilla & caramel milkshake served with a scoop of golden gay time ice cream, finished with whipped cream, honey comb and chocolate sprinkle

### NUTELLA OREO

Nutella & oreo milkshake served with a scoop of vanilla ice cream, finished with whipped cream, oreos, smarties and chocolate sprinkle

### MARS BAR

Chocolate milkshake served with a scoop of vanilla ice cream finished with whipped cream, mini mars bar, chocolate syrup and chocolate sprinkle

*~All served in a granola & nutella rimmed glass~*

## HOT DRINKS

**COFFEE BY HENDRICKS** Blend single origin

REGULAR 3.8 | MUG 4.2

*Soy / Almond / Coconut / Lactose free / Caramel / Vanilla / Hazelnut*

**HOT CHOCOLATE | CHAI | MATCHA | TUMERIC**

**ICED COFFEE | FRAPPE**

5.2

**ICED CHOCOLATE | ICED MOCHA**

5.2

**TEA BY TEADROP**

4.2

English breakfast/ Earl grey/ Peppermint/ Honey green/ Lemon grass/ Camomile/ Chai

## BRUNCH COCKTAILS

### MIDDLE MARY\*

Chilli infused 666 VODKA, hot sauce, pressed lemon 16.0

*\* Sunday all day 10.0*

### BELLINI

Naonis prosecco, peach puree 10.0

### SCREWDRIVER

Russian standard Vodka, fresh orange juice 10.0

# D Drinks

## BEVERAGE

### ORGANIC SODAS 5.0

Chinotto	Blood orange
Gassosa	Pomegranate
Grapefruit	

### SOFTIES 4.5

Coke	Lemon Squash
Coke Zero	Soda Water
Diet Coke	Tonic Water
Sprite	Dry Ginger
Lemon Lime Bitters	

### MINERAL WATER

San Pellegrino Sparkling	Acqua Panna Still
250ML 4.5 / 750ML 9.0	500ML 6.0

## BOTTLED BEERS

### LOCAL

James Boag's Premium Light **TAS 9.0**  
Sample Brew Pale Ale **VIC 10.0**  
Balter Pilsner **VIC 10.0**  
Pirate Life American Pale Ale **VIC 10.0**  
Feral 'Hop Hog' Ipa **WA 11.0**  
Two Birds Brewing Taco **VIC 10.0**  
Mornington Peninsula Lager **VIC 9.0**  
Stone & Wood Pacific Ale (500ML) **NSW 13.0**  
Furphy Refreshing Ale **VIC 9.0**  
Bridge Road Robust Porter **VIC 11.0**  
Boatrockers Ms Pinky Berliner Weisse **VIC 10.0**  
Lick Pier Ginger Beer (330ML) **VIC 10.0**  
Napoleone & Co Apple Cider **VIC 10.0**  
Napoleone & Co Pear Cider **VIC 10.0**

### INTERNATIONAL

Peroni **ITALY 9.0**  
Corona **MEXICO 9.0**  
Sierra Nevada **USA 10.0**

## WINES

### FIZZ

Naonis Prosecco **ITALY 9.0 | 38.0**  
Karribindi Chardonnay Pinot *Margret River* **SA 70.0**  
Laurent Perrier **FRANCE 120.0**

### WHITE

Tapestry Pinot Grigio *Adelaide Hills* **SA 10.0 | 40.0**  
Friday Mokney Pinot Gris *Clare Valley* **SA 11.0 | 45.0**  
Sevita Sauvignon Blanc *Marlborough* **NZ 9.0 | 38.0**  
Mike Press Sauvignon Blanc *Adelaide Hills* **SA 11.0 | 44.0**  
Hickenbotham Chardonnay *Mornington* **VIC 10.0 | 45.0**  
The Old School Chardonnay *Barossa Valley* **SA 10.0 | 45.0**

### PINK

Tapestry Rose *Adelaide Hills* **SA 10.0 | 45.0**

### RED

Jackels Run Pinot Noir *Mornington* **VIC 10.0 | 48.0**  
Ray Mone Cuex Pinot Noir *Sunbury* **VIC 13.0 | 59.0**  
Corazon Loco Tempranillo **SPAIN 10.0 | 40.0**  
Stone Bridge Sangiovese *Clare Valley* **SA 11.0 | 45.0**  
Poachers Ridge Cabernet *Narrikup* **WA 12.0 | 56.0**  
Asher Shiraz *Heathcote* **VIC 10.0 | 42.0**  
The Old School Shiraz *Barossa Valley* **SA 13.0 | 62.0**

## COCKTAILS

### MIDDLE SOUTH EAST 16.0

Cucumber infused Beefeater Gin, fresh basil, pressed lemon

### ESPRESSO MARTINI 16.0

Russian Standard Vodka, Tuaca, Kalua, fresh grinded coffee

### RASPBERRY & WHITE CHOC MARTINI 16.0

Absolut Vanilla, White Crème de Cacao, Raspberry puree, pressed lime, egg white

### NEGRONI 16.0

Tanqueray Gin, Campari, Antica Formula

### MOJITO 16.0

Havana Club 3Y, fresh mint, pressed lime

*Tag your experience*

  MIDDLE SOUTH EAST