



MiddleSouthEast

Menu

Cafe & Restaurant South Yarra

Breakfast (All Day)

Fruit Toast/Toast	\$10
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Fruit and nut bread served with a side of whipped ricotta and jam/peanut butter/ vegemite

Eggs On Toast	\$15
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Organic toast and free-range eggs, either poached, scrambled or fried

Avocado Toast	\$19
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Organic sourdough served with crushed avocado, pomegranate and sesame zaatar olive oil

+ Add two poached eggs + **\$6**

Habibi Classic	\$28
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Crushed avocado, lime, feta, beetroot, labne, dukkah served on zaatar bread with 2 poached eggs

+ Add bacon or salmon or sujuk + **\$6.5**

Eggs Benedict (gluten free)	\$29
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Slow cooked pork, wilted spinach, poached eggs, harissa hollandaise sauce served on a potato rosti with a pomegranate drizzle (We can swap out the pork for salmon)

Middle South Eggs	\$28
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Middle Eastern sauce of capsicum, onion, feta, sujuk, zaatar bread and poached eggs, with fresh chilli

Homage To Tetta **\$28**

Herbed chilli scrambled eggs, zaatar bread, beetroot, labne, aromatic filled zucchini, mushrooms, mujadara, cherry tomatoes & hummus

+ Add halloumi or avocado + **\$5.5**

Eastern Patties (gluten free) **\$29**

Sweet potato & chickpea patties, bacon, grilled halloumi, arak tomato with poached eggs and herb zough sauce

Garden of Eden (vegan and gluten free) **\$28**

Aromatic filled zucchini, eastern patties, smashed avocado, mujadara, mushrooms & hummus

Sahtein Superfood Salad (gluten free) **\$22**

Kale & salad leaves, carrots, quinoa grains, roasted nuts, chilli corn salsa, broccolini, sugar snap peas, avocado, hummus and a poached egg

+ Add chicken, salmon + **\$6.5**

Corn Fritters (gluten free) **\$29**

House made corn fritters served with crushed avocado, smoked salmon, goats cheese, pomegranates and two poached eggs (swap salmon for bacon)

Waffles **\$25**

Blueberry mousse, mascarpone cheese, fresh berries & maple syrup, berry coulis, kiwi fruit

Extras

Sourdough, Turkish or GF slice toast/extra egg **\$3**

Wilted spinach / mushrooms / arak tomato **\$5**

Feta /avocado /hollandaise /baked beans **\$5.5**

Sujuk sausage / bacon / salmon / chicken **\$6.5**

Lunch Menu (available from 8am)

Fish (gluten free) \$35

Pan seared wild Barramundi fillet served with avocado, sautéed greens, salad garnish

Middle Parma \$30

Panko crumbed chicken fillet, topped with a Tomato, smoked eggplant salsa, grilled haloumi cheese served with roast chat potatoes and greens

Middle Burger \$24

Wagyu beef patty, caramelised onions, cabbage slaw, beetroot, harissa mayo & sweet potato chips

Halloumi Burger \$24

Grilled halloumi cheese, sweet pot and chickpea patty, cabbage slaw, beetroot, harissa mayo & chips
+ Add chicken schnitzel + \$6.5

Chicken Shawarma Wrap \$19

Shawarma chicken, halloumi, tomato, lettuce & harissa mayo
+ Add side of chips + \$4

Lamb Salata (gluten free) \$30

Grilled lamb loin, quinoa, fresh pickled veg, beetroot, heirloom feta and pomegranate

Falafel Salad (gluten free) \$23

Wild leaves, fresh pickled veg, heirloom tomato topped with grilled halloumi, crispy falafel balls & hummus
+ Add chicken / smoked salmon + \$6.5

Oh My Salad (gluten free) \$29

Middle spiced chicken, wild lettuce, roasted pumpkin and cauliflower, with ancient grains and seeds, pickled carrot, coated with a secret tahini dressing

Chicken Linguine \$29

Marinated chicken, mushrooms, fresh avocado in a herb reduction cream sauce

Linguine Seafood \$32

Prawns, scallops, calamari, cherry tomato, white wine and extra virgin olive oil

Mushroom Risotto (gluten free) \$28

Pan tossed, mushroom & spinach cooked in a white wine & cream sauce reduction with Parmesan
+ Add chicken + \$5.5

Seafood Risotto (gluten free) \$37

Prawns, scallops, calamari, fish, cherry tomato in a herb and white wine sauce

Sides

Bowl of Chips – white /sweet potato \$10

House salad/ Hummus & falafel, pickle plate \$9

Sauteed greens with crispy shallots & garlic \$11

Zaatar Bread \$3.5

Drinks

Coffee / Hot Chocolate /Chai Latte / Turmeric Latte /Matcha latte / ICE

Regular \$5

Large \$6

Jumbo (takeaway Cup) \$7.2

Extra Shot \$0.5

Almond /Oat /Soy /Coconut /Lactose Free \$0.8

Caramel /Vanilla / Hazelnut \$0.8

Tea

English Breakfast / Earl Grey / Peppermint Honeydew Green / Lemongrass / Camomile \$5

Fresh Chai \$5

Brewed Chai with Milk \$6.9

Iced Coffee / Iced Mocha / Iced Chocolate

Served with a scoop of Ice Cream \$9

Frappe \$9

Blended ice cream, ice. Either coffee or chai

Cold Brew Coffee \$6

Freshly Squeezed Juices

Sunshine \$9

watermelon, apple, lime

Thirst Quencher \$9

watermelon, lemon, orange

Mint To Be \$9

orange, apple, mint

Gingernation \$9

orange, carrot, apple, ginger

Just Beet It \$9

beetroot, apple, orange, carrot

Sweety \$9

strawberry, orange, pineapple, watermelon

Smoothies (Ice cream with choice of milk)

Banana / Blueberry / Strawberry / Mango / Passionfruit / Mixed Berry **\$10**

Superfood Smoothies

Cocoa Shock **\$14.5**

Raw cocoa, cocoa nibs, goji berries, coconut, vegan protein, almond milk
+ Add peanut butter + \$2

Barry Allen **\$14.5**

Blueberry, banana, chia seeds, coconut, vegan protein, almond milk

Popeye Goes Green **\$14.5**

Kale, green apple, spinach, celery, banana, brazil nuts, dates, coconut H2O

Mango Mambo **\$14.5**

Coconut, mango, banana, passionfruit, chia seeds, spinach, vegan protein, almond milk

Soft Drinks

Coke /Coke Zero /Diet Coke / Sprite **\$5.5**

Lemon Lime Bitters **\$6.5**

Sanpellegrino **\$5.5**

Limonatta / Chinotto / Aranciata Rossa

Sparkling Water Lionville

Small **\$5**

Large **\$9.5**

Brunch-tails

Bloody Mary \$17

Mimosa \$14

Cosmo \$18

Aperol \$18

Expresso Martini \$18

Wine

Prosecco \$11 / \$40

Pinot Grigio \$12 / \$40

Pinot Gris \$12 / \$45

Sauvignon Blanc \$12 / \$45

Chardonnay \$12 / \$45

Rose \$12 / \$45

Pinot Noir \$13 / \$48

Cabernet \$13 / \$48

Shiraz \$12 / \$45

Bottled Beer & Cider

Light Beer	\$10
Corona	\$11
Balter XPA	\$12
Stone & Wood Pacific Ale	\$13
Furphy Refreshing Ale	\$11
Peroni Red	\$11
Alcoholic Ginger Beer	\$11
Bertie Apple Cider	\$12

We at MiddleSouthEast source the finest local and imported ingredients to provide the best experience for you and your loved ones.

We live by "*What is Mine is Surely Yours*"

Public Holiday 15% and Sunday 10% Surcharge applies

We use free range products and the freshest ingredients to deliver our amazing flavours. Being Middle Eastern, we use nuts and many spices, a lot, so please inform us prior to ordering if you suffer from any specific allergies. Enjoy our heritage ❤️

Monday – Sunday, 06:30 – 16:00

(03) 9824 0093



To make a booking please scan this QR Code.