

Seasonality is the key to great food. Growing our own vegetables and herbs on site in the Heide kitchen gardens gives us the opportunity to share with you our organic produce picked daily.

Breakfast 9 to 11.30am

Café Heide Fruit Toast	\$9.8
Toasted fruit bread, butter & your choice of jam (v, *vg, *gf) Strawberry, marmalade, Heide honey, organic peanut butter	
Eggs Your Way	\$12
Fried, scrambled or poached, served on sourdough (v,*gf)	
Add a little extra	\$5.5
bacon, avocado, roasted beetroot, chorizo or smoked salmon whipped feta, sautéed mushroom, grilled tomato, hash brown	
extra egg or wilted Heide garden greens	\$3
Sourdough or chive hollandaise	\$2
White Chia Pudding	\$20
Fresh berries, caramelised banana, roasted hazelnuts (vg, gf)	
Apple & Rhubarb Porridge	\$22
Buckwheat, black rice, almond milk, apple, rhubarb, fresh berries, toasted sunflower seeds (vg, gf)	
Chilli & Chorizo scrambled egg	\$18
Chilli & chorizo scrambled egg, Sourdough toast, micro coriander greens (*gf)	
Heide Greens & Mushrooms	\$24
Braised Heide greens & mushrooms, poached egg, toasted pumpkin seeds & almonds, puffed millet (gf, *vg)	
Super Smashed Avocado	\$22
Smashed avocado, poached egg, crispy kale, pickled baby beets, feta, super seeds, puffed quinoa, sourdough (v, *vg, *gf)	
Big Breakfast	\$25
Scrambled egg, roasted tomato, potato hash, Heide greens, mushrooms, smoked bacon steak & sourdough (*gf)	
Heide Benedict	\$24
Choice of salmon or bacon, wilted Heide greens, poached eggs, Sourdough toast & chive hollandaise (*gf)	
Something a little sweet	
Please see our display cabinet at the front counter for our full selection	

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Lunch from 11.30am

Small plates

Soup of the day

Arancini \$14
Spinach & silverbeet arancini taleggio & lemon wedge (v)

Hummus Plate \$15
House made hummus, sweet paprika, olive oil, toasted bread (vg, *gf)

Warm Marinated Olives \$14
House marinated mixed olives, toasted bread (vg, *gf)

Baba Ganoush Dip \$16
House smoked roasted eggplant, tahini paste, garlic, salt, lemon, toasted bread (vg, *gf)

Iranian Fried Calamari \$23
Smoked yoghurt, date puree, coriander, rose petals (gf)

Polenta blocks with pesto dip (v, gf) \$15

Roquette & green peas \$15
with sweet vinaigrette & shaved parmesan cheese (v, *vg, gf)

Hot chips with rosemary salt & aioli (v, *vg, gf) \$9.5

Sharing boards (for 2)

Heide Grazing Board \$58
House-made dips, olives, pickle gherkins, selection of sliced meats & cheese, celeriac remoulade, toasted bread, selection of marinated Heide garden vegetables, sundried tomatoes (*v, *gf)

Salad plates

Thai Shredded Chilli Duck \$25
Roasted shredded duck, green papaya, snow pea tendrils, tomato, mint, coriander, fried shallots, peanuts & chilli jam (*v, *gf)

Roasted Cauliflower \$24
Roasted cauliflower, capsicum, freekeh, chickpeas, garlic, tahini dressing, coriander & mint (vg)

Roasted Red Bell Pepper \$24
Roasted red bell pepper, potato, tuna, poached egg, manzanilla green olives, parsley & tonnato dressing (gf)

The Heide Grain \$22
Buckwheat, cashews, broccoli, roquette, Heide fresh herbs, toasted seeds & yoghurt dressing (gf, *vg)
add smoked salmon or chicken \$6

Larger plates

Twice Cooked Duck Leg \$30
Duck leg, crispy pancetta, radicchio & witlof salad, crouton, kipfler potato, caper mayonnaise, red wine jus (*gf)

Fish & Chips \$26
Tempura fillet of fish, chips, garden salad & caper mayonnaise

Grilled Chicken Burger \$24
Chicken, butter lettuce, house made pickles, tomato, kimchi mayonnaise, brioche bun, chips (*gf)

Wagyu Burger \$24
Wagyu beef patty (medium), bacon, cheese, lettuce, tomato, pickles, mustard mayonnaise, brioche bun, chips (*gf)

For the kids

Fried calamari & chips (gf) \$15

Cheese burger & chips \$15

Grilled chicken & chips (gf) \$15

Drinks

Coffee

Short Macchiato, Espresso	\$4
Cappuccino, Latte, Flat White,	\$4.5
Piccolo, Long Macchiato, Long Black	
Mocha / Hot Chocolate	\$5
Chai Latte (loose leaf)	\$6

Organic tea

English Breakfast, Earl Grey,	\$4.5
Gunpowder Green, Chai,	
Peppermint, Chamomile,	
Lemongrass & Ginger	
Yuzu, honey & citron Tea	\$5.5
(served hot or over ice)	

Iced drinks

Iced Coffee / Mocha / Chocolate	\$7.5
Chai served with ice cream & milk	\$8

Over Ice (unsweetened)

Latte / Long Black	\$5
Mocha / Chocolate	\$5.5
Chai	\$6.5
Extra Shot	+.50c
Decaf	+.50c
Milk Alternatives	+.50c
Soy, Oat, Almond, Coconut, Lactose free	

Milkshakes

Chocolate, Strawberry, Vanilla, Caramel	\$7
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Affogato

Espresso coffee, vanilla ice cream	\$7.5
affogato with liqueur	\$16

Soft drinks & juices

Coke, Coke Diet, Sprite	\$4.5
Apple juice, tomato juice, orange juice,	
pineapple juice, lemon, lime & bitters	

Hepburn Springs 350ml bottle range

Blood orange, pink grapefruit, mineral water,	\$5
organic ginger beer	

Purezza mineral water 750ml (unlimited)	\$10
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Alcohol

Cocktails

Espresso Martini	\$16
Vodka, Kahlua & fresh espresso	

Mimosa	\$16
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Prosecco & orange juice

Aperol Spritz	\$16
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Aperol, prosecco & soda

Bloody Mary	\$16
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Vodka, lemon, tomato juice,
tabasco, worcestershire, celery

Strawberry Martini	\$16
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Vodka, strawberries & ice

Negroni	\$16
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Campari, sweet vermouth, gin & orange

Apple Martini	\$16
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Vodka, granny smith apple & ice

Strawberry Martini	\$16
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Vodka, strawberries, ice

Mocktails

Watermelon Mojito	\$14
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Watermelon, mint, ginger ale, soda, lime & ice

Blueberry Martini	\$14
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Blueberry, apple juice, soda & ice

Lychee Sunrise	\$14
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Lychee, orange juice, raspberry & ice

Spirits / Liqueurs / Digestives	\$12
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Rum, Vodka, Bacardi, Tequila, Gin,
Bourbon, Scotch, Midori, Kahlua, Malibu,
Baileys, Frangelico, Southern Comfort,
Campari, Ouzo, Pimms

Bottled Beer & Cider

White Rabbit dark ale	\$11
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Mountain Goat	\$10
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Corona	\$10
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Peroni	\$10
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Pilsner Urquell	\$10
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James Boags Premium Light	\$8
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Apple Cider	\$10
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Wine

Sparkling

	120ml	375ml	750ml
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NV Jessie's Paddock Brut, South Australia	11		46
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Hint of citrus & fruity characters, crisp & fresh with a creamy finish

NV Dal Zotto Pucino Prosecco, King Valley, VIC	12		56
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Pale straw colour with a hint of pear, citrus blossom & spice to finish

NV Veuve Ambal Blanc de Blancs, Burgundy, France			54
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Fruity, peach & apricot with creamy & soft palate

2015 Pipers Brook Vintage Brut, Tasmania			66
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A bright nose of lemons & white flowers, with hints of shortbread

NV Louis Roederer Brut, Reims, France		65	130
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Lemon blossom, stone fruit & toasted nutmeg with a fresh acid note

White

2018 Rock Bare Riesling, Clare Valley, SA	13	29	58
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Bright & fragrant, with fresh cut lime & lemongrass notes

2018 Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	13	30	60
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Lovely expression of aromas of pear, stone fruit & honeysuckle

2018 Elderedge, Farm road, Pinot Gris	12	28	56
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Floral honey, stone fruits, luscious pear, clean citrus finish

2016 Reverie, Chardonnay, Pays D'OC, France	12	28	56
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Intense aromas of ripe apple, vanilla & some toffee notes

2018 Opawa River Sauvignon Blanc, Marlborough, New Zealand	11	24	48
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Citrus peel, elderflower, fresh kaffir lime leaves with notes of passion fruit

2015 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	13	29	58
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Lively passion fruit, pear, lime noted with restrained tropical fruit

2019 Bitten Estate Moscato, Mornington Peninsula, VIC	11	24	48
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Turkish delight aromas, citrus blossom with a fruity finish

2017 Rameau D'Or Rosé, Provence, France	13	29	58
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Rich & smooth spice, long finish with a hint of strawberry sorbet

2018 Jessie's Paddock Shiraz, Adelaide Hills, SA	11	24	48
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Blueberry, mint, spice, smoky oak & a touch of white pepper

2018 Storm Bay Pinot Noir, Coal River Valley, TAS	13	29	58
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Red berries, plum, spice finishing with a subtle floral lift

2016 Snake & Herring Cabernet Sauvignon, Margaret River, WA	12	28	56
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A long even palate, deep red berry blackcurrant fruit flavours & spicy oak

2016 All Saints Shiraz, Rutherglen, VIC	13	29	58
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Aroma of ripe red berries, dried herbs, plum & smooth mocha