

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.

Lunch from 11.30am

Small plates

Soup of the day

Mushroom arancini \$16
Mushroom arancini with almond and truffle sauce, two pieces (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 and lemon with toasted bread (vg, *gf)

Pan fried whole local sardines \$18
Local sardines, olives and caper salsa with croutons (gf)

Bruschetta \$16
Roasted green bell peppers, tomatoes, buffalo mozzarella, garlic and basil (v)

Polenta blocks with roasted garlic mayonnaise (v, gf) \$15

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

Sharing boards (for 2)

Heide grazing board \$58
House-made dips, mixed olives, pickle gherkins, selection of sliced meats and cheese, celeriac remoulade, selection of marinated Heide garden vegetables and toasted bread (*v, *gf)

Salad plates

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

Roasted cauliflower and quinoa \$24
Chickpeas, coriander, mint, rocket, paprika, cumin, toasted seeds and almond milk dressing (v, vg)

Herb crusted seared yellow fin tuna \$26
Roasted capsicum, potato, beans, olives, eggs and anchovy dressing (gf)

Grilled calamari \$25
Asian greens, coriander, mint, tomatoes, cucumber, ginger and chilli dressing and crushed peanuts (gf)

Larger plates

Roasted zucchini and stracciatella \$25
With sumac, basil and pangrattato crumbs (v)

Mushroom and ricotta cannelloni \$24
with béchamel sauce (v)

Fish and chips \$26
Beer battered fish fillets, garden salad and roasted garlic caper mayonnaise

Twice cooked duck leg \$29
Duck maryland, bacon, potato, witlof and frisse salad, caper mayonnaise and red wine sauce (*gf)

Wagyu burger \$24
Wagyu beef patty (medium), bacon, cheese, lettuce, tomato, pickles and mustard mayonnaise on a brioche bun
Served with chips

Chicken burger \$24
Crumbed chicken, lettuce, tomato, bacon and green sweet chilli mayonnaise on a brioche bun
Served with chips

For the kids

Cheese burger and chips \$15

Crumbed chicken tenders and chips \$15

Kids pasta, tomato sauce and cheese \$15

v—vegetarian / vg—vegan / * can be vegan / df—dairy free / gf—gluten free / * can be gluten free
Let us know when ordering if you have any dietary requirements.
Please note, we do not accept AMEX.

HEIDECAFE

Drinks

Coffee

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

Organic tea

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

Iced drinks

Iced Coffee / Mocha / Chocolate	\$7.5
Chai served with ice cream and 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 and juices

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

Hepburn Springs 350ml bottle range

Blood orange, pink grapefruit, mineral water, organic ginger beer	\$5
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Purezza mineral water 750ml (unlimited)

Alcohol

Cocktails

Espresso Martini	\$16
Vodka, Kahlua and fresh espresso	
Mimosa	\$16
Prosecco and orange juice	
Aperol Spritz	\$16
Aperol, prosecco and soda	
Bloody Mary	\$16
Vodka, lemon, tomato juice, tabasco, worcestershire, celery	
Strawberry Martini	\$16
Vodka, strawberries and ice	
Negroni	\$16
Campari, sweet vermouth, gin and orange	
Apple Martini	\$16
Vodka, granny smith apple and ice	
Strawberry Martini	\$16
Vodka, strawberries, ice	

Mocktails

Watermelon Mojito	\$14
Watermelon, mint, ginger ale, soda, lime and ice	
Blueberry Martini	\$14
Blueberry, apple juice, soda and ice	
Lychee Sunrise	\$14
Lychee, orange juice, raspberry and ice	

Spirits / Liqueurs / Digestives

Rum, Vodka, Bacardi, Tequila, Gin, Bourbon, Scotch, Midori, Kahlua, Malibu, Baileys, Frangelico, Southern Comfort, Campari, Ouzo, Pimms	\$12
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Bottled Beer and Cider

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

Wine

Sparkling

	120ml	375ml	750ml
NV Jessie's Paddock Brut, South Australia	11		46
Hint of citrus and fruity characters, crisp and fresh with a creamy finish			
NV Dal Zotto Pucino Prosecco, King Valley, VIC	12		56
Pale straw colour with a hint of pear, citrus blossom and spice to finish			
NV Veuve Ambal Blanc de Blancs, Burgundy, France			54
Fruity, peach and apricot with creamy and soft palate			
2015 Pipers Brook Vintage Brut, Tasmania			66
A bright nose of lemons and white flowers, with hints of shortbread			
NV Louis Roederer Brut, Reims, France		65	130
Lemon blossom, stone fruit and toasted nutmeg with a fresh acid note			

White

2018 Rock Bare Riesling, Clare Valley, SA	13	29	58
Bright and fragrant, with fresh cut lime and lemongrass notes			
2018 Tar and Roses Pinot Grigio, Strathbogie Ranges, VIC	13	30	60
Lovely expression of aromas of pear, stone fruit and honeysuckle			
2018 Elderedge, Farm road, Pinot Gris	12	28	56
Floral honey, stone fruits, luscious pear, clean citrus finish			
2016 Reverie, Chardonnay, Pays D'OC, France	12	28	56
Intense aromas of ripe apple, vanilla and some toffee notes			
2018 Opawa River Sauvignon Blanc, Marlborough, New Zealand	11	24	48
Citrus peel, elderflower, fresh kaffir lime leaves with notes of passion fruit			
2015 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA	13	29	58
Lively passion fruit, pear, lime noted with restrained tropical fruit			
2019 Bitten Estate Moscato, Mornington Peninsula, VIC	11	24	48
Turkish delight aromas, citrus blossom with a fruity finish			

Rosé

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

Red

2018 Jessie's Paddock Shiraz, Adelaide Hills, SA	11	24	48
Blueberry, mint, spice, smoky oak and a touch of white pepper			
2018 Storm Bay Pinot Noir, Coal River Valley, TAS	13	29	58
Red berries, plum, spice finishing with a subtle floral lift			
2016 Snake and Herring Cabernet Sauvignon, Margaret River, WA	12	28	56
A long even palate, deep red berry blackcurrant fruit flavours and spicy oak			
2016 All Saints Shiraz, Rutherglen, VIC	13	29	58
Aroma of ripe red berries, dried herbs, plum and smooth mocha			