

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

<b>Heide Café fruit toast</b>	\$9.8
Toasted fruit bread, butter and your choice of spread: strawberry jam, marmalade, heide honey or peanut butter (v, *vg, *gf)	
<b>Eggs your way</b>	\$12
Fried, scrambled or poached, served on sourdough toast (v,*gf)	
<b>Add a little extra</b>	
bacon, avocado, roasted beetroot, smoked salmon,	
whipped feta, sautéed mushrooms or grilled tomato	\$5.5
potato hash brown	\$4.5
extra egg or wilted Heide garden greens	\$3
sourdough toast or chive hollandaise	\$2
<b>Almond milk bircher muesli</b>	\$19
Chia, rolled oats, banana, berries and chocolate crumb (v)	
<b>Apple and rhubarb porridge</b>	\$22
Buckwheat, black rice, coconut milk, apple and crushed hazelnuts (vg, gf)	
<b>Braised leek and Heide greens</b>	\$24
Zaatar, crumbled feta, poached egg and toast (v, gf)	
<b>Breakfast burger</b>	\$24
Sweet potato hash, kale, avocado, fried egg, bacon and hollandaise on a brioche bun	
<b>Super smashed avocado</b>	\$25
Smashed avocado, poached egg, crispy kale, marinated beetroots, feta, super seeds and puffed millet on sourdough toast (v, *vg, *gf)	
<b>Big breakfast</b>	\$26
Scrambled egg, roasted tomato, sweet potato hash, Heide greens, mushrooms and bacon steak on sourdough toast (*gf)	
<b>Heide benedict</b>	\$24
Choice of salmon or bacon, wilted Heide greens, poached eggs, sourdough toast, hollandaise and paprika (*gf)	
<b>Something a little sweet</b>	
Please see our display cabinet at the front counter for our full selection	

## 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 and Ginger	
Yuzu, honey and citron Tea	\$5.5
(served hot or over ice)	

### 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,	\$5
organic ginger beer	

### Purezza mineral water 750ml (unlimited)

## Alcohol

### Cocktails

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

### Mocktails

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

### Spirits / Liqueurs / Digestives

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

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

### White

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

### Rosé

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

### Red

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