



# MiddleSouthEast

## Menu

Cafe & Restaurant South Yarra

### Breakfast (All Day)

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

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

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

+ Add two poached eggs + \$6

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<b>Habibi Classic</b>	<b>\$28</b>
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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

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<b>Eggs Benedict (gluten free)</b>	<b>\$29</b>
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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)

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

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<b>Homage To Tetta</b>	<b>\$28</b>
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Herbed chilli scrambled eggs, zaatar bread, beetroot, labne, aromatic filled zucchini, mushrooms, mujadara, cherry tomatoes & hummus

+ Add halloumi or avocado + \$5.5

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**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**

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**Chicken Shawarma Wrap** **\$19**

Shawarma chicken, halloumi, tomato, lettuce & harissa mayo

+ Add side of chips + **\$4**

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**Lamb Salata (gluten free)** **\$30**

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

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**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**

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**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

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**Chicken Linguine** **\$29**

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

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**Mushroom Risotto (gluten free)** **\$28**

Pan tossed, mushroom & spinach cooked in a white wine & cream sauce reduction with Parmesan

+ Add chicken + **\$5.5**

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**Seafood Risotto (gluten free)** **\$37**

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

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**Sides**

**Bowl of Chips – white /sweet potato** **\$10**

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

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**Sauteed greens with crispy shallots & garlic** **\$11**

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**Zaatar Bread** **\$3.5**

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## Drinks

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

**Regular** **\$5**

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**Large** **\$6**

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**Jumbo (takeaway Cup)** **\$7.2**

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**Extra Shot** **\$0.5**

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

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**Caramel / Vanilla / Hazelnut** **\$0.8**

## Tea

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

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**Fresh Chai** **\$5**

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**Brewed Chai with Milk** **\$6.9**

Iced Coffee / Iced Mocha / Iced Chocolate

**Served with a scoop of Ice Cream** **\$9**

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**Frappe** **\$9**

Blended ice cream, ice. Either coffee or chai

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**Cold Brew Coffee** **\$6**

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## Freshly Squeezed Juices

**Sunshine** **\$9**

watermelon, apple, lime

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**Thirst Quencher** **\$9**

watermelon, lemon, orange

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**Mint To Be** **\$9**

orange, apple, mint

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**Gingernation** **\$9**

orange, carrot, apple, ginger

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**Just Beet It** **\$9**

beetroot, apple, orange, carrot

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**Sweetie** **\$9**

strawberry, orange, pineapple, watermelon

## Smoothies (Ice cream with choice of milk)

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

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## Superfood Smoothies

**Cocoa Shock** **\$14.5**

Raw cocoa, cocoa nibs, goji berries, coconut, vegan protein, almond milk

+ Add peanut butter + **\$2**

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**Barry Allen** **\$14.5**

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

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**Popeye Goes Green** **\$14.5**

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

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**Mango Mambo** **\$14.5**

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

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## Soft Drinks

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

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**Lemon Lime Bitters** **\$6.5**

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**Sanpellegrino** **\$5.5**

Limonatta / Chinotto / Aranciata Rossa

## Sparkling Water Lionville

**Small** **\$5**

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**Large** **\$9.5**

## Brunch-tails

**Bloody Mary** **\$17**

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**Mimosa** **\$14**

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**Cosmo** **\$18**

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**Aperol** **\$18**

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**Expresso Martini** **\$18**

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## Wine

<b>Prosecco</b>	<b>\$11 / \$40</b>
<b>Pinot Grigio</b>	<b>\$12 / \$40</b>
<b>Pinot Gris</b>	<b>\$12 / \$45</b>
<b>Sauvignon Blanc</b>	<b>\$12 / \$45</b>
<b>Chardonnay</b>	<b>\$12 / \$45</b>
<b>Rose</b>	<b>\$12 / \$45</b>
<b>Pinot Noir</b>	<b>\$13 / \$48</b>
<b>Cabernet</b>	<b>\$13 / \$48</b>
<b>Shiraz</b>	<b>\$12 / \$45</b>

## Bottled Beer & Cider

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

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.