

SEASONAL MENU

Here at The Midge we embrace sustainable practices in all of our decision making. Because of this our menu is based upon seasonal and LOCAL produce wherever possible and our menu will be subject to change. We are pleased to include Australian native foods to our menu.

Cold Drinks

Milkshake

Chocolate, caramel, lime, strawberry or vanilla malt +75c 8.00 Old fashioned lemonade

Midge made with local lemonade fruit. Served still. **7.50** *gf*

Iced latte or long black Double shot of coffee on ice with cold milk/water

5.80

Midge Made Cordial

Midge made cordial with real local fruit and low in sugar. Always refreshing. Ask what variety we have available 6.90 *gf*

Iced coffee or iced chocolate

Espresso or chocolate syrup, milk, ice cream, ice topped with whipped cream. **8.90**

Hot Drinks

Short black, long black, flat white, latte, cappuccino, macchiato, hot chocolate. Piccolo/regular - 5.00 Mug - 5.50 Mocha, extra shot, flavours or alternative milks (soy, almond) + 50c

Pot of English breakfast tea

Ask about our herbal tea assortment 1 person - 5.50 2 people - 10.00

Assorted herbal teas

Ask about our Roogenic Australain native teas available **1 person - 6 2 people - 10.50**

There is a wide selection of pre-bottled drinks available from the fridge. Please advise staff of your choice.

Vegan = vgn Vegan option available= Vgna Vegetarian = \mathbf{v} Vegetarian option available= \mathbf{va} Gluten free option available = *gfa* (may be different ingredients as well as extra care taken with the preparation & cooking of your order to prevent cross contamination with gluten)

PLEASE ORDER & PAY AT COUNTER

Please note surcharges 1. due to staffing costs, a 10% loading applies to Sunday's and public holidays 2. Shared plates \$2.50 service fee

PLEASE NOTE....

Our kitchen prepares foods that contains peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame, soy, wheat and lupin. Care is taken with food and equipment handling; however, transfer of allergens may occur. We cannot guarantee an intolerance free or allergy free meal.

All Day Options

Bacon & egg Roll

Grilled bacon & egg with sauce (gfa on bread)

13.50

Bene Roll

Bacon, egg, rocket/spinach, onion and benedict sauce (**gfa** on bread) **13.50**

Big Brekkie Roll

Bacon, egg, lean beef pattie, hash brown, with our own midge made sauce (tomato, BBQ or Spicy BBQ) (**gfa** on bread)

15.50

Croissant

Ham & Cheese OR cream & our own Midge made jam

Loaded fries

ABC: Chips with aioli, bacon bits & sweet chilli, OR ROC: Our own Midge made relish, balsamic caramelised onion & sour cream

\$11.00

Hot mixed Nuts 6.80 gf vgn

Bowl of chips & gravy

Choice your gravy – Pepper, Dianne or Curry (*vgn, gf, v*) **\$8.90**

Plain hamburger

Lean beef pattie, lettuce, tomato, beetroot, onion , cheese and our own midge made sauce (tomato, BBQ or Spicy BBQ) (gfa on bread) \$11.00

Add \$2 for **gfa** on bread

Please see our cake fridge for sweet treats

cream or ice cream +\$1

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Breakfast ('til 11am)

The Big Breaky

Eggs (fried or scrambled), bacon, sausages, grilled tomato and caramelised balsamic onion, mushrooms, wilted baby spinach, hash brown and sourdough toast **22.00**

The Veggie Big Breaky

Eggs (fried or scrambled), baked beans, haloumi, grilled tomato and caramelised balsamic onion, mushrooms, wilted baby spinach, hash brown and sourdough toast v

22.00

Bacon & Eggs

Eggs (fried or scrambled) and bacon with sourdough toast ${\bf 16.00}$

Eggs on toast (scrambled or fried)

with sourdough toast 14.00

Cheese & mushroom omelet served with grilled to mato $\ v$ 16.00

Baked berry & chia oats with vanilla yoghurt, ice cream & native syrup

Syrup choices: Strawberry gum, lemon myrtle, Kakadu Plum v vgna, 15.50

Grilled mushrooms on sour dough toast

with wilted baby spinach v vgn, gfa 15.50

Gluten free toast add \$2

Midge made nutty Granola with quandongs and berries and topped with vanilla yoghurt and drizzled with native Roogenic Kakadu plum & lemon myrtle honey 18.00

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Lunch (from 11am)

Barramundi, chips & salad

A hearty lunch of your choice of grilled or lightly battered barramundi fillet, with tartare, chips and salad

23.50

Chicken schnitzel chips & salad

A hearty lunch of our own Midge made chicken schnitzel, with chips and salad served with your choice of our own midge made condiment (tomato relish, chilli jam, BBQ Sauce, spicy BBQ sauce)

23.50

Lot Burger with chips (gfa on bread)

Lean beef pattie, cheese, onion, bacon, pineapple, egg, lettuce, tomato, beetroot in a bun (tomato, BBQ or Spicy BBQ) & chips \$18.50 gfa +\$2

Chicken Caesar wrap with chips

Grilled or chicken schnitzel, lettuce, bacon, tomato , parmesan, onion, Caesar dressing wrapped and served with chips \$18.50

Chicken schnitzel burger with chips

Our own Midge made chicken schnitzel, tomato, cheese, creamy mayonnaise in a bun with chips

19.00

Warm curried egg on top of sour dough toast

With wilted spinach & drizzled with our own midge made thyme & lime olive oil & balsamic glaze v Single slice \$13.50 two slices \$17.50

> Vegetable & feta fritters with salad gf v \$23.50

Cajun burger with chips

Our own Midge made Cajun spiced chicken schnitzel, slaw, lettuce and Cajun mayonnaise in a bun and served with chips \$19.90

Vege burger with chips (gfa on bread)

Our own Midge made vegetable and lentil pattie, lettuce' tomato, cheese, sweet chilli sauce, aioli in a bun and served with chips \$19.90

Midge Made pie (ask for flavours) with chips and gravy \$15.50

Midge Made soup of the day with sour dough \$15.00

Baked feta with marinated olives and crusty bread gfa bread 19.90

For kids (under 12) 6 Nuggets or 3 fish cocktails and chips with tomato sauce \$10.50

\$2 for **gfa** bread

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