

# MADDISON EATERY

ALL DAY MENU 9AM - 2PM

## **Eggs Benedict** \$23.00 gfi

wilted spinach in brown butter, truffle oil  
hollandaise, toasted black sesame on sourdough or GF toast  
add crispy smoked bacon \$4      add mushrooms \$4  
add cured salmon \$5

## **Baked Banana and Peach Pancake** \$23.00

jaggery caramelised banana & peach, crispy bacon,  
whipped Coalgate honey, lightly poached fruits,  
freeze dried mandarin, mascapone, maple.

## **Turkish Eggs** \$24.00 gfi/contains nuts

poached eggs, cacik (greek yogurt, mint, garlic,  
olive oil), romesco, dukkah, paprika oil, sourdough  
or gluten free toast.

## **Haloumi** \$25.00 gfi

pan fried haloumi, honey tossed baby carrots, cajun  
seasoning, rocket, toasted almonds & fennel, plum  
sauce.

Add free range poached egg (2) for \$5.

## **Maddison Classic** \$27.00 gfi

Pestell's dry cured bacon, lamb & mint sausages,  
poached eggs, mushrooms in beef dripping, roast  
tomato, crushed potato in bone marrow dripping,  
sourdough or gluten free toast.

## **Eggs on Toast** \$16.00 gfi

your choice of poached, fried or scrambled eggs,  
sourdough, multigrain or GF toast, house made tomato  
chutney

## **Smoked Fish Cakes** \$26.00 gfi contains nuts

romesco sauce, poached egg, rocket, almond & fennel.

## **Karaage Chicken** \$26.00 gfi/dfi

ginger, garlic, soy marination, garlic edamame,  
kewpie sriracha mayo  
Choice of sticky rice OR house salad

## **Vermicelli Pork Belly Salad** \$28.00 gfi without crispy noodles

succulent pork belly, rice vermicelli, fresh herbs,  
carrot, cucumber, red onion, toasted sesame,  
ginger coriander glaze, house made chilli sauce,  
crispy noodles

## **Deep Fried Cauliflower** \$28.00 vegan/gfi without flatbread

chickpea puree, edamame, rocket & brocolli salad,  
vegan mayo, almonds, flatbread.

## **Sesame Crusted Pan Fried Salmon** \$36.00 gfi

silky pea puree, fennel, red onion,  
baby pea & rocket salad, lemon & balsamic reduction  
vinaigrette.

## **Black Angus Beef Short Ribs** \$36.00 gfi/dfi

10hr slow braised short ribs, port wine jus, garlic  
& rosemary duckfat potatoes, apple, fennel & candied  
walnut slaw.

### add to your main with...

Pestell's smoked bacon \$6	cured salmon \$8
haloumi \$6	sausage \$5
mushrooms in beef dripping \$6	roasted tomato \$5
crushed potato in bone marrow dripping \$6	
poached eggs (2) \$5	
extra bread \$2 per slice	

gfi - gluten free ingredients / dfi - dairy free ingredients  
all these items are made in the kitchen which also has gluten, eggs, dairy, walnuts, almonds & sesame on premises