

**coconut porridge** \$23.5 *df / contains nuts*

coconut creamy oats with your choice of toppings:

- lemon curd, blueberry, white chocolate, granola crumbs
- honey, caramelised banana, salted caramel, coconut yogurt

**belgium waffle** \$28

waffle, plum compote, vanilla fraiche, belgian chocolate ice cream, date powder, plum maple syrup

**crispy winter french toast** \$26 *gfa*

crispy brioche french toast, spiced maple peach, smoked mascarpone, oat crumble, caramelised white chocolate, salted caramel, cardamom syrup

**add:** crispy bacon \$5

**eggs bene** \$24.5 *gfa*

toasted croissant, baby spinach, truffle hollandaise, poached eggs, rocket, parmeiggiano crisps, truffle seasoning

**add:** mushrooms / crispy bacon \$5 each - cured salmon / pork belly \$6 each

**maddy eggs** \$26 *gf*

eggs your way, smash potatoes, baby spinach, truffle hollandaise, dukkah, chorizo crumbs, sundried tomato, paprika oil, smoked capsicum sauce

**add:** focaccia bread / crispy bacon \$5 each

**haloumi katsu** \$25

marinated cherry tomatoes, macadamia, courgette mousse, paprika oil, ajvar, focaccia bread

**add:** free range poached, fried or scrambled egg \$3 each

**maddison classic** \$29 *gfa/dfa*

pestell's dry cured bacon, lamb and mint sausages, eggs your way, mushrooms in beef dripping, house-made baked beans, crushed potato in bone marrow dripping, sourdough or gluten free toast

**add:** wilted spinach / pork belly / cured salmon \$6 each

**eggs your way - on toast** \$17.5 *gfa*

free range eggs poached, fried or scrambled. sourdough, multigrain or gluten free toast, house-made tomato chutney

**bagels** *contain nuts*

**haloumi and mushroom** \$26

**salmon, avo and feta** \$28

spinach, sundried tomato cream cheese, dukkah, hollandaise, spiced plum sauce

**add:** free range poached, fried or scrambled egg \$3 each / crispy bacon \$5

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gf - gluten free / df - dairy free / gfa - gluten free available / dfa - dairy free available

Please note: all dishes are prepared in a kitchen that handles gluten, dairy, eggs and nuts. Please let us know of any dietary requirements.

# brunch available until 2pm

## **the madd burger** \$24 *gfa*

brisket chuck smashed patties, bacon, cheddar, avo mousse, tomato relish, buttermilk aioli, lettuce, tomato

**add:** fries \$5

## **brisket roti** \$28 *mild spice*

brisket croquettes, chilli honey lime slaw, pickled onion, coriander salsa verde, pico del gallo

## **salt & pepper squid** \$26 *gf / mild spice*

fried squid, cucumber & edamame salad, coriander, chilli, bean sesame soy dipping, shallot mayo

## **mediterranean lamb** \$38 *gfa / contains nuts*

creamy hummus, slow cooked lamb, capsicum, eggplant, sundried tomatoes, flat bread

## **sticky pork belly** \$28 *contains sesame / mild spice*

slow cooked pork belly, asian greens, oyster sauce, sticky rice, sesame kewpie slaw

## **nourish bowl** \$24 *gf / df / contains nuts*

fresh greens, house ferments, corn, avocado, cherry tomato, sprouts, brown rice, toasted nuts & seeds, crispy onion, turmeric tahini dressing

**add:** haloumi \$5 - karaage chicken / cured salmon \$6

## add

- extra sourdough slice \$3
- crispy bacon / haloumi / mushrooms / 2 sausages /  
2 free range poached eggs / house-made baked beans \$5 each
- crushed potato in dripping / cured salmon / pork belly / karaage chicken \$6 each

## sides

**fries** \$10

**truffle fries** - black truffle seasoning, parmeggiano, buttermilk aioli \$16

**karaage chicken bowl** - with pickles & kewpie mayo \$16 *gf / df*

**fried squid** - bean sesame soy dipping sauce \$16 *gf / df*



Maddison  
Eatery

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