



HIGHER GROUND NIGHTS

—

EVERY WEDNESDAY, THURSDAY,
FRIDAY & SATURDAY FROM 4:30PM

—

FOR RESERVATIONS VISIT
HIGHERGROUNDMELBOURNE.COM.AU

ALL DAY MENU

...

SOURDOUGH OR FRUIT TOAST,

BUTTER, SEASONAL PRESERVES

GFO

—

EGGS ON SOURDOUGH

POACHED, SCRAMBLED OR FRIED

DF GFO

—

STRACCIATELLA TOAST

BLACKENED GREENS,
GODDESS, TARRAGON

+ AVOCADO

V GFO

—

NDUJA ON TOAST

SALSA VERDE, PICKLED ONIONS,
SALTED RICCOTA, FRIED EGG

+ CHORIZO

DFO GFO

—

AVOCADO ON PRETZEL

WHIPPED RICCOTA, LIME DRESSING,
SEED CRACKER, POACHED EGG

+ HALOUMI W/ THYME HONEY 6

V

—

COCONUT MUESLI

COCONUT AND PEAR MUSELI, ROAST
FIG, RHUBARB, SHEEPS YOGURT,
PISTACHIO

V

RICOTTA HOTCAKE

MAPLE SYRUP, SEEDS & GRAINS, CREAM,
SEASONAL BERRIES, FLOWERS

V

—

PEANUT BUTTER WAFFLE

CHOCOLATE & ORANGE YOGHURT
MOUSSE, PEANUT BRITTLE,

ROSEMARY

V

—

BLUE SWIMMER CRAB BENEDICT

NATIVE HERBS, TOASTED BRIOCHE,
ESPELETTE, HOLLANDAISE

+ CAVIAR

GFO

—

CHILLI SCRAMBLED EGGS

GLAZED PUMPKIN, SMOKED YOGHURT,
GUNDILLAS, CHILLI CRISPS, HOUSE

MADE FLAT BREAD

+ CHORIZO

V GFO

KALE & CAULIFLOWER SALAD

ALMOND HUMMUS, AVOCADO,
POMEGRANATE, POACHED EGG,
SPICED SESAME

GF V DF VEO

—

GRILLED SWORDFISH

FORRAGED MUSHROOMS, SEA
LETTUCE, NORI, BUTTER SAUCE

GF

—

SEARED PORK SCOTCH

GLAZED CABBAGE, HOUSE
MUSTARD, TRUFFLE VINAIGRETTE

GF

—

BRAISED WAGYU MB6+

JERUSALEM ARTICHOKE, BLACK
GARLIC, FRIED EGG

GF

SWEETS

...

ASSORTED CAKES, CROISSANTS
AND DANISHES AVAILABLE DAILY

PLEASE ASK YOUR WAITPERSON
FOR TODAY'S SELECTION

EXTRAS

...

EXTRA EGG / EXTRA TOAST,
DILL HOLLANDAISE

AVOCADO

MUSHROOMS
W. GARLIC & THYME

THICK CUT BACON

HALLOUMI W/ THYME HONEY

CHORIZO

—

BROCCOLINI W/ ROASTED GARLIC,
SMOKED ALMONDS

—

FRIES, SPICED SALT

GF · GLUTEN FREE | DF · DAIRY FREE
V · VEGETERIAN | VE · VEGAN | O · OPTION



HIGHER GROUND