

# Pickle & Pie

## Brunch 7am – 11am

**Spicy scrambled eggs\*** ..... \$23  
Red pepper hummus, scrambled eggs, crispy chilli oil and fresh herbs on Dough Bakery sourdough  
*Add maple glazed bacon steak +\$7*

**Beef kransky latkes** ..... \$27  
Beef and jalapeño kransky with poached eggs, hot sauce and buttered spinach

### Sides

**Maple and mustard bacon steak** ..... \$7  
**80g house-smoked pastrami** ..... \$8  
**Caraway latkes** ..... \$6  
**Lox Salmon & cream cheese horseradish** ..... \$9  
**Extra egg** ..... \$3  
**Seasonal jam** ..... \$2

**Avocado 'everything' bagel (vegan)\*** ..... \$23  
Dough Bakery toasted bagel with beetroot relish, red pepper hummus, fresh herbs and coconut tzatziki

**Black dorris plum French toast** ..... \$27  
Dough Bakery brioche with whipped mascarpone, red apple, candied almonds and apple syrup  
*Add honey & thyme butter fried chicken +\$8*

**Free range poached eggs\*** ..... \$14  
on Dough Bakery toasted sourdough with pickles  
*Add lox salmon with cream cheese +\$9*

## Lunch 11am – 4pm

**Matzo ball soup** ..... \$24  
with pulled chicken, bagel and chicken dumpling, herb salad and toasted rye

**Autumn salad (vegan & GF)** ..... \$23  
Broccoli, lentils, lettuce, red pepper hummus, red apple, candied almonds & apple vinaigrette  
*Add Grilled chicken +\$7*  
*Add Dough Bakery sourdough with butter +\$2*

## Deli sandwiches 11am – 4pm

*Made with Dough Bakery bread*

**Fried chicken** ..... \$25  
Hot honey fried chicken with cos lettuce, dill cucumber pickles and yoghurt ranch on brioche

**Toasted Reuben\*** ..... \$25  
Smoked pastrami, Swiss cheese sauce, Russian dressing and sauerkraut on rye

*Add pastrami salt fries with mustard hot sauce +\$8*  
*Add green side salad +\$6*

## Snacks

**Deli fries\*** ..... \$15  
with pastrami ends, gravy, cheese sauce & bread & butter pickles

**Pies 11am – 4pm** ..... \$26

*Served with garlic confit mash, fries or salad & pickles*

**Creamy mushroom, truffle & parmesan with black pepper ketchup**

**Brisket, pilsner, smoked cheese and mustard with gravy**

## Brunch Beverages

**Peach bellini** ..... \$14  
**Aperol spritz** ..... \$15  
**Pickled bloody Mary** ..... \$16  
**Apple pie on the rocks** (vodka, apple, cinnamon, whiskey)... \$19

\*Gluten free option available

All our food is available to take away

## Drinks

### Pickle & Pie juices

Green apple, ginger and mint .....	\$8
Carrot, orange and tumeric.....	\$8

### Cold drinks

Sparkling water 750ml .....	\$9
Sparkling water glass .....	\$4
Karma Cola.....	\$6.50
Karma Cola - sugarfree .....	\$6.50
Lemmy Lemonade .....	\$6.50
Chilled & sparkling lemon, honey & ginger .....	\$7

### Beer

Sawmill Bare beer (0.0%).....	\$10
Sawmill Pilsner.....	\$13
Garage Project Chipper.....	\$12
Parrot dog Lager .....	\$12

### Wine

Satori Prosecco DOC .....	\$15 / 65
Vavasour Sauvignon Blanc .....	\$15 / 60
Vavasour Chardonnay.....	\$15 / 60
Te Tera Pinot Noir.....	\$15 / 70

### Premium wines

Poppies Rosé .....	\$17 / 80
De La Terre Chardonnay .....	\$80 bottle

### Something stronger

Peach bellini .....	\$14
Aperol spritz .....	\$15
Pickled bloody Mary .....	\$16
Lighthouse Gin & feijoa tonic .....	\$15
Apple pie on the rocks .....	\$19

### Espresso coffee

Black.....	\$5	White .....	\$6
Hot chocolate with Pickle & Pie marshmallow.....	\$6		
Mocha with Pickle & Pie marshmallow.....	\$6		
Chai Latte.....	\$6		
Matcha Latte.....	\$6		

### Iced coffee

Iced Americano.....	\$6.50
Iced Latte.....	\$7
Iced Chocolate.....	\$8
Iced Mocha.....	\$8.50
Iced Chai Latte.....	\$7
Iced Matcha Latte.....	\$8

### Tea

Noble & Sunday loose leaf.....	\$6
Cool summer spice, Lemon grey, English breakfast, Plum & strawberry, Vanilla sencha (green), or Peppermint breeze, Chamomile	
Lemon, honey & ginger.....	\$6

### Extras

Soy / Decaf .....	\$1
All good oat milk .....	\$1
Maple shot .....	\$1
Pickle & Pie marshmallow .....	\$.50

