

Pickle & Pie

Brunch 8am – 4pm

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..... \$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

Pastrami benedict \$28

Poached eggs on Dough Bakery sourdough with
buttered spinach, smoked paprika, caramelised onions
and sweet mustard hollandaise

Lunch 11am – 4pm

Matzo ball soup..... \$24

with pulled chicken, bagel and chicken dumpling,
herb salad and toasted rye

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

Brunch Beverages

Peach bellini \$14

Aperol spritz \$15

Pickled bloody Mary..... \$16

Apple pie on the rocks (vodka, apple, cinnamon, whiskey)... \$19

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

*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

