



Open 7 days | Coffee, food & freshly baked goods from 6.30AM
Grill closes at 2PM & coffee is finished by 3PM

A 15% Surcharge applies to all public holidays

ALL DAY BREAKFAST & LUNCH

Toast - \$5.9

Your choice of sourdough bread: White | Wholemeal | Rye
House vanilla pear jam OR cultured butter & Vegemite

Fruit & Nut Toast - \$7.9

Paddock's toasted fruit & nut sourdough with lashings of cultured butter

Toasted Cream Cheese Bagel - \$7.9

Toasted bagel with a lick of cultured butter served with a side of cream cheese

ADD: Pear Jam \$2 | Bacon \$5 | 1/2 Avocado \$4 |

Wood fired Muesli - \$9.9

Paddock's wood fired Muesli, Organic Greek yoghurt, almond butter, house made blueberry compote, topped with fresh banana & mint

House Made Sausage Roll OR

Vegetarian Puff Pie - \$8.9

Veggie Puff: Silver beet, sultanas, spinach & ricotta

Sausage Roll: pork, apple & pistachio

ADD: Side of Chutney \$1

Butter Chicken Pie - \$10.9

Traditional butter chicken with flaky hand made puff pastry

Creme Fraiche Scrambled Eggs - \$13.9

Free range eggs mixed with a dash of creme fraiche on our white sourdough toast

ADD: Bacon \$5 | Labna \$3 | Halloumi Sticks \$5 |

1/2 Avocado \$4 | Mushroom \$4.5 | House Chilli Sambal \$1.50

Dippy Eggs - \$13.9

2 soft boiled free range eggs with buttered sourdough soldiers, bacon bits, parsley & organic labna

ADD: Avocado \$4 | Halloumi Sticks \$5

| House Chilli Sambal \$1.50

Bacon & Egg Roll OR Mushroom Roll - \$13.9

Locally smoked bacon OR field mushroom wood-roasted in butter, garlic & oregano, free range egg, Nimbin Valley cheese, rocket, house-made tomato chutney on our wood-fired semi-sourdough olive oil roll

ADD: Bacon \$5 | Avocado \$4 | Halloumi \$5

Bacon Benedict Bagel - \$16.9

Crisp eye bacon, fresh rocket, poached eggs, house made hollandaise & soft herbs on our daily boiled & wood-fired toasted sesame seed bagel

ADD: 1/2 Avocado \$4 | Halloumi sticks \$5

Toad in the Hole - \$17.9

2 fried eggs in our semi-sourdough scotch loaf, eye bacon smashed avocado & house chilli sambal

ADD: Labna \$3 | Mushroom \$4.5 | Halloumi Sticks \$5

Pea and Halloumi Fritters - \$16.9

With Black Forest bacon, house made chilli jam and a rocket & mint salad ADD: Poached Egg \$3 | Labna \$3 | Halloumi Sticks \$5 | 1/2 Avocado \$4 | Mushroom \$4.5

Rustic Avo - \$15.9

Fresh avocado served on our house 7-grain wholemeal sourdough toast with toasted pistachios, sunflower seeds & pepitas. Dressed with lemon juice, Joseph olive oil & fresh parsley ADD: Bacon \$5 | Poached Egg \$3 | Mushroom \$4.5 | Halloumi Sticks \$5

Purple Toast - \$15.9

Roasted Beetroot & Za'atar puree, poached eggs, Meredith goats milk feta, honey roasted walnuts, Joseph cold pressed olive oil & fresh rosemary on our house wood-fired 7 grain sourdough toast ADD: 1/2 Avocado \$4 | Bacon \$5 | Halloumi sticks \$5 | Extra egg \$3

Breakfast in Bread - \$19.9

The ultimate breakfast. Chorizo sausage, black beans queso fresco, red capsicum, onion, mushroom, spinach and chipotle ranchero sauce in a Paddock wood-fired sourdough bread bowl, topped with mozzarella and a baked egg

ADD: 1/2 Avocado \$4 | Halloumi Sticks \$5

Cheese Burger - \$15.9

House olive oil roll, Wagyu beef patty, lettuce, cheddar cheese, house pickles, house made ketchup & sriracha mayo

ADD: Bacon \$5 | Avocado \$4 | Egg \$3 | Double Beef n Cheese \$5

Acai Bowl - \$13.9

Ice cold acai bowl with house wood-fired granola, fresh fig, strawberries, blueberries, banana & pistachio crumble.

SALADS

Wood-Fired Roast Chicken Salad - \$15.9

With ancient grains, walnuts, edamame, chilli, Asian herbs and a sesame dressing

Zucchini & Feta Salad - \$12.9

With baby gem, radish, pine nuts, mint, raisins, mustard vinaigrette and house made basil pesto to serve

ADD: Halloumi Sticks \$5 | Dukkah Poached Egg \$3 | Avocado \$4

SANDWICHES

Fresh BLT Sourdough Sandwich - \$14.9

Crisp hot streaky bacon, oakleaf lettuce, vine-ripened tomato & herb mayo on freshly sliced Paddock white sourdough

ADD: Avocado \$4

Turkey Cranberry - \$14.9

Fresh sliced turkey breast, triple cream brie, maple bacon & spinach on Paddock cranberry walnut sourdough

- served toasted ADD: Avocado \$4

Reuben Sandwich - \$14.9

Shultz smoked Wagyu beef, sauerkraut, Swiss cheese, Russian dressing, American mustard & pickles on Paddock wood-fired Rye sourdough

- served fresh or toasted ADD: Avocado \$4

Bread

All of our artisanal loaves are baked in our brick wood-fire oven daily.

We use our own crafted Gluten Free bread - made with no dairy, no added yeast and no eggs, making it vegan too!



COLD PRESS JUICES

Handmade by us!

Orange Juice \$5.9 - Squeezed Daily

The Greenie \$9.9 - Kale, apple, ginger, lemon, mint & coconut water

Cold Kicker \$9.9 - Orange, pineapple & ginger

Bloody Good Root \$9.9 - Blood Orange, beetroot & carrot

COFFEE

House - Reservoir Blend | Single O Roasters | Roast Profile: Light - Mid

Small \$4 | Large \$5

TASTE:

A bright & sophisticated blend. Flavours of ripe stone fruits, structured & vibrant acidity, a delicate body & a clean finish.

Extra Shot .50c | Decaf .50c | Single Origin .50c (See inside for details)

Soy 70c | Almond Milk (Cold Pressed) \$1 | Mocha .50c | Lactose Free .70c

FILTER Ask our baristas for rotating Single O coffee selection - served black
Moccamaster \$3

Hot Chocolate or Hot Milo \$4

Matcha Green Tea Latte (suggested on skim milk) \$4.5

Tumeric Latte (suggested on soy milk) \$4.5

ORGANIC TEA by Mayde Tea

English Breakfast \$5.5

Earl Grey \$5.5

Green \$5.5

Mint-Cacao \$5.5

Sticky Chai Tea Pot (Black or brewed on milk) \$5.5

COLD DRINKS

Iced Tea | GF, DF, V, Sugar & Caffeine Free \$6.50

Strawberry: blend of rosehip, hibiscus, strawberry, orange and apple pieces served with seasonal fruits

Apple: blend of apple, apple mint, lemongrass, white hibiscus and red cornflower served with seasonal fruits

Iced Latte \$6

House Bottled Iced Coffee \$6 (Slightly Sweetened)

Iced Long Black \$5

Iced Milo \$6 | Iced Mocha \$6

Iced Chai Latte \$6

Iced Matcha Latte \$6

Iced Tumeric Latte \$6

Coke | Coke Zero \$4.5 | Lemmy Lemon | Gingerella \$4.5

Bottled Water \$3.5 | Sparkling Water \$5

Kombucha by Bucha of Byron - can be served on ice \$5.50



Paddock Bakery | Open 7 days a week. Serving Single O coffee, fresh handmade baked goods & food from 6:30am.

Walk in Policy for breakfast & lunch, bookings of 8 or more available. For larger groups and special occasions get in touch at hello@paddockbakery.com.

20 Hibiscus Haven | Burleigh, 4220

www.paddockbakery.com A 15% Surcharge applies to all public holidays

 @paddockbakery

 paddockbakery