



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 | 7-Grain | House vanilla pear jam OR House Raspberry 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

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 avo & 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: 1/2 Avocado \$4 | Poached Egg \$3 | Labna \$3 | Halloumi Sticks \$5 | 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

House Made Sausage Roll OR Vegetarian Puff - \$9.9

Veggie Puff: Silver beet, sultanas, spinach & ricotta
Sausage Roll: pork, apple & pistachio
Served with house made Tomato Chutney

Steak, Bacon and Cheese Pie - \$11.9

Slow cooked beef, smoked bacon and cheddar cheese with flaky hand made puff pastry | Served with house made Ketchup sauce

Cheese Burger - \$15.9

House olive oil roll, Wagyu beef pattie, lettuce, cheddar cheese, house pickles, house made ketchup & sriracha mayo
ADD: Bacon \$5 | Avocado \$4 | Egg \$3 | Double Beef n Cheese \$5

Philly Cheesesteak - \$17.9

Thinly sliced steak, green peppers, swiss brown mushrooms, melted provolone cheese, finished with jalapeños on our wood-fired semi-sourdough olive oil roll with a side of house-made Texas bbq sauce
ADD: 1/2 Avocado \$4

Acai Bowl - \$13.9

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

SALAD

Vietnamese Chicken Salad - \$14.9

Wood-fired roast chicken, Asian greens, bean sprouts, mint, coriander, spiced peanuts and a zingy Vietnamese dressing

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

Wood-Fired Ham & Mozzarella Baguette - \$14.9

Paddock's apricot & brandy glazed leg of ham, buffalo mozzarella, grape tomato, basil and housemade cranberry relish, served on our sourdough baguette

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 \$4.5

Tumeric Latte \$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 | Raspberry and Lemon Sparkling Water \$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

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