



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 OR Fruit & Nut Toast - \$5.9 | 7.90**

House Raspberry jam, Vegemite, Cultured butter

### **Toasted Cream Cheese Bagel - \$7.9**

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

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

### **Wood fired Muesli - \$9.9**

Paddock's wood fired Muesli, Organic Greek yoghurt, house made peach compote, topped with fresh peach tossed in honey & 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 | NZ King Smoked Salmon \$6 | Labna \$3 | Halloumi Sticks \$5 | 1/2 Avo \$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: Avo \$4 | NZ King Smoked Salmon \$6 | Halloumi Sticks \$5 | House Chilli Sambal \$1.50

### **Bacon & Egg Roll OR Mushroom Roll - \$14.9**

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

### **Smoked Salmon Bagel - \$15.9**

New Zealand King Smoked Salmon, cream cheese, pickled red onion, capers, lemon zest and fresh herbs on our house boiled and wood-fired bagel 1/2 Avo \$4

### **Benny Bagel with Bacon OR Salmon - 16.9 / 18.9**

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

ADD: 1/2 Avo \$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

### **Rustic Avo - \$16.9**

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 | NZ King Smoked Salmon \$6 | Poached Egg \$3 | Mushroom \$4.5 | Halloumi Sticks \$5

### **Pea and Halloumi Fritters - \$17.9**

With Black Forest bacon, house made chilli jam and a rocket & mint salad ADD: 1/2 Avo \$4 | Poached Egg \$3 |

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

### **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 Avo \$4 | Bacon \$5 | NZ King Smoked Salmon \$6 | Halloumi sticks \$5 | Extra egg \$3

### **House Made Sausage Roll OR Vegetarian Puff - \$9.9**

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 | Avo \$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 Avo \$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 | Avo \$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: Avo \$4

### **Turkey Cranberry - \$14.9**

Fresh sliced turkey breast, triple cream brie, maple bacon & spinach on Paddock cranberry walnut sourdough - served toasted ADD: Avo \$4

### **Italian Baguette - \$14.9**

House made peperonata (wood-fired capsicum, tomato, onion & olive), free range artisan sopressa, baby cos & herb mayo

### **Bruschetta - \$13.9**

Whipped buffalo ricotta with cherry tomatoes & balsamic onions finished with house made basil pesto, peppery rocket & evoo



## **COLD PRESS JUICES**

Handmade by us!

Orange Juice \$5.9 - Squeezed daily

Pink Passion \$9.9 Watermelon, Strawberry & Passionfruit

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 feature 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

Mint-Cacao \$5.5

Earl Grey \$5.5

Sticky Chai Tea Pot

Green \$5.5

(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 | Iced Matcha | Iced Tumeric Latte \$6

Coke | Coke Zero \$4.5

Lemmy Lemon | Gingerella | Blood Orange Sparkling Water \$4.5

Bottled Water \$3.5 | Sparkling Water \$5

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

### **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!

### **Paddock's Loaf of the Month**

Coming soon...

**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 [events@paddockbakery.com](mailto:events@paddockbakery.com).

20 Hibiscus Haven | Burleigh, 4220

[www.paddockbakery.com](http://www.paddockbakery.com) A 15% Surcharge applies to all public holidays

 @paddockbakery

 paddockbakery