



Open 7 days | All Day Breakfast & Lunch | Coffee, food & freshly Baked Goods from 6am | Grill closes at 2pm | Coffee & Cakes until 3pm | Fully Licensed

A 15% Surcharge applies to all public holidays

PLEASE REMEMBER YOU WILL NEED YOUR TABLE NUMBER WHEN YOU ORDER AT THE COUNTER

Toast OR Fruit & Nut Toast - \$5.9 | \$7.9

House Raspberry Jam, Vegemite or Cultured butter

Toasted Cream Cheese Bagel - \$8.9

With cultured butter, served with a side of cream cheese ADD: Avo \$4
Raspberry Jam \$2 | Bacon \$5 | Halloumi \$5 | Fresh Sliced Tomato \$3

Dippy Eggs - \$13.9

2 soft boiled free range eggs, buttered sourdough soldiers, bacon bits, parsley & organic Labna ADD: Avo \$4 | Halloumi \$5 | Chilli Sambal \$1.5
Sautéed Kale w Garlic \$4.5 | NZ King Smoked Salmon \$6

Creme Fraiche Scrambled Eggs (V) - \$14.9

Free range eggs mixed with a dash of crème fraiche on our white sourdough toast ADD: Bacon \$5 | NZ King Smoked Salmon \$6 | Avo \$4
Labna \$3 | Halloumi \$5 | Mushroom \$4.5 | Chilli Sambal \$1.5
Sautéed Kale w Garlic \$4.5 | Grilled Tomato \$4

Bacon & Egg Roll OR Mushroom Roll (V) - \$15.9

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 | Avo \$4 | Halloumi \$5

Smoked Salmon Bagel - \$17.9

New Zealand King Smoked Salmon, cream cheese, pickled red onion, capers, lemon zest & fresh herbs on our house boiled & wood-fired bagel
ADD: Avo \$4 | Halloumi \$5

Benny Bagel w Bacon \$17.9 | Salmon \$18.9 | Halloumi \$17.9

Crispy Eye Bacon & Rocket | Salmon & Spinach | Halloumi & Rocket, with poached eggs, house made hollandaise & soft herbs on our daily boiled & wood-fired toasted sesame seed bagel
ADD: Avo \$4 | Halloumi \$5 | Sautéed Kale w Garlic \$4.5

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 \$5
Sautéed Kale w Garlic \$4.5

Rustic Avo (VE) - \$16.9

Fresh avocado served on our house 7-grain wholemeal sourdough toast with roasted pistachios, sunflower seeds & pepitas. Dressed with lemon juice, Joseph olive oil & fresh parsley
ADD: Bacon \$5 | NZ King Smoked Salmon \$6 | Poached Eggs \$3
Mushroom \$4.5 | Halloumi \$5 | Sautéed Kale w Garlic \$4.5

Purple Toast (V) - \$16.9

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: Avo \$4 | Bacon \$5 | NZ King Smoked Salmon \$6 | Halloumi \$5
Extra egg \$3 | Sautéed Kale w Garlic \$4.5

Doughnut French Toast (V) - \$17.9

Paddock Cinnamon Doughnut French Toast, topped with poached rhubarb, raspberry, flaked almond, vanilla mascarpone cream & vanilla-bean ice cream ADD: Streaky Bacon \$5 | Maple Bacon \$6

Cheeseburger - \$16.9

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
ADD: Rustic Chips \$6 | Sweet Potato Chips \$7

Chicken Kimchi Burger - \$16.9

House olive oil roll, Paddock spiced chicken, Swiss cheese & Kimchi slaw with just enough kick
ADD: Bacon \$5 | Avo \$4 | Double Chicken \$6
ADD: Rustic Chips \$6 | Sweet Potato Chips \$7

Pea & Halloumi Fritters w Bacon OR Avocado (V) - \$18.9

Paddock's famous Fritters, served with 2 Poached eggs, Spring greens, radish, herbs & house made sweet chilli jam
ADD: Halloumi \$5 | NZ King Smoked Salmon \$6 | Mushroom \$4.5

V - Vegetarian | VE - Vegan | GF - Gluten Free

Breakfast in Bread - \$19.9

V option

The Ultimate! Chorizo sausage, black beans, queso fresco, red capsicum, onion, mushroom, spinach, chipotle ranchero sauce in a Paddock wood-fired sourdough bread bowl, topped with mozzarella & a fried egg
ADD: Avo \$4 | Halloumi \$5 | Sautéed Kale w Garlic \$4.5

ALL DAY & AFTER 2pm

RUSTIC CHIPS (GF) - \$6

SWEET POTATO CHIPS (GF) - \$7

Ketchup | Chutney \$1

Smokey Truffle Aioli | Sriracha Mayo \$2

Strawberry, Lime & Chia Yoghurt - \$9.9

Strawberry, lime, & chia compote, elderflower vanilla-bean yoghurt, house wood-fired granola, fresh berries & candied lime

Acai Bowl - \$14.9

(avail. from 7am)

VE Option

Ice cold organic acai bowl with house wood-fired vegan granola, strawberries, blueberries, banana, kiwi fruit, meringue & pistachio crumble ADD: GF Granola \$2.50 | Peanut Butter \$2

The Puffy Mexican (V) - \$10.90

Mexican rice, five mexe-beans, fresh tomato, salsa, chipotle, ranchero sauce, queso fresco, coriander, mint, Mexican spices, encased in Puff Pastry ADD: Side Salad \$7 | Avo \$2

House Made Sausage Roll - \$9.9

Pork, Pistachio & Apple served with house Tomato Chutney
ADD: Side Salad \$7

Steak, Bacon & Cheese Pie - \$11.9

Slow cooked beef, smoked back and cheddar cheese with flaky hand-made puff pasty | Served with house made Ketchup
ADD: Slice of Sourdough + Cultured Butter \$2.5 | Side Salad \$7

SALAD

Paddock Quinoa Crunch (VE) - \$13.9

Tri-Colour lemon infused Quinoa, Asian cress mix, red & yellow peppers, continental cucumber, red cabbage, diced mango, edamame beans, oven roasted paprika & cumin spiced cashews, Paddock's own Satay dressing ADD: Spiced Chicken \$5

Kale, Kalette & Grapefruit - \$14.9

Served with harissa spiced Chicken OR Tofu. A mix of coloured kale, kalette, purple brussel sprouts, grapefruit, coriander, toasted seeds & flaked almonds with an orange maple dressing ADD: Halloumi \$5
Poached Egg \$3 | Avo \$4 | Slice of Sourdough + Cultured Butter \$2.5

SANDWICHES

(made fresh to order)

The Reuben - \$15.9

Fresh sliced wagyu beef, swiss cheese, house pickles, sauerkraut, Russian dressing & American mustard on our wood-fired Rye sourdough ADD: Avo \$4

Fresh BLT Sourdough Sandwich - \$14.9

Crisp hot streaky bacon, oakleaf lettuce, vine-ripened tomato & herb mayo on our wood-fired white sourdough
ADD: Avo \$4 | Spiced Chicken \$5

Turkey Cranberry - \$15.9

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

Cheese & Vegemite Toastie (V) - \$10.9

Nimbin Valley Cheese & Vegemite on our thick cut Scotch loaf OR wood-fired sourdough
ADD: Fresh Sliced Tomato \$3 | Avo \$4

Maple Bacon Toastie - \$10.9

House Maple Bacon piled between your choice of thick cut scotch loaf OR wood-fired sourdough ADD: Monte Cheese \$2.5

COFFEE

House - Paradox Blend | Single O Roasters

Roast Profile: Light - Mid

Small \$4 | Large \$5

TASTE:

Ripe berry, hints of spice & bittersweet chocolate finish.

Extra Shot .50c | Decaf .50c | Single Origin .50c
Soy .70c | Almond Milk (Nut Mylk - Cold Pressed) \$1
Oat Milk \$1 | Lactose Free .70c | Mocha .50c

Flavours - Caramel .70c | Vanilla .70c | Hazelnut .70c

FILTER - Moccamaster \$3 | Iced \$4

Ask our baristas for rotating feature coffee selection -
Served black | Large ADD \$1

CARAMEL KICK - \$9.9

Double Shot Espresso, house Salted Caramel fudge &
Vanilla Bean ice cream

Hot Chocolate or Hot Milo \$4

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 PRESS JUICES

Pink Passion \$9.9

Watermelon, Strawberry & Passionfruit

Green Dream \$9.9

Green Apple, Pineapple, Cucumber, Celery, Avocado, Lime

Spring Fling \$9.9

Pineapple, Orange & Ginger

Orange Juice \$5.9

Simply Orange

Hibiscus Haven Iced Tea \$6

Hibiscus Lemon myrtle, rooibos & jasmine flowers

Lemon Squeeze (served on Ice or Hot) \$6

Fresh lemon juice, cold pressed ginger & a pinch of brown sugar

COLD DRINKS

Iced Latte \$6

House Bottled Iced Coffee \$6 (slightly sweetened)

Iced Long Black \$5

Iced Milo \$6

Iced Mocha \$6

Iced Chai \$6

Coke | Coke Zero \$4.5

Lemmy Lemon | Gingerella \$4.5

Bottled Water \$3.5 | Sparkling Water \$5.5

ROK Kombucha from Margaret River \$6

Ginger Pop | Passionfruit Rap | Berry Beats

MILK BAR (avail. from 7am)

MILKSHAKES \$11.90

PB & J | House peanut butter & jam, milk, topped with peanut butter ganache, freeze-dried raspberries, whipped cream & toffee'd peanuts

FROZEN HOT CHOCOLATE | Made with 5 different types of chocolate blended with ice, topped with Nutella, vanilla bean cream & Paddock brownie pieces

THE LAMINGTON | House Chocolate & coconut milk, topped with Nutella, shredded coconut, whipped cream & chocolate pop rocks

COCO POPS | Just like a chocolate milkshake only crunchy...
Coco Pop flavoured milk, with a thin chocolate disk on top of the glass, finished with Nutella & fresh Coco Pops - crack it & let the fun begin

COOKIE MONSTER | Your favourite Paddock Cookie mixed with vanilla bean milk, topped with whipped cream & a piece of cookie - Reese's Pieces, Nutella OR White Chocolate Macadamia

SALTED CARAMEL | House salted caramel, milk, mixed with peanut brittle, topped with whipped cream, salted caramel, pretzel cookie crumb & a shard of peanut brittle

DOUGHNUT SHAKE | House Doughnut flavoured milk, topped with a semi-sourdough doughnut bot & Paddock's doughnut chips

STRAWBERRIES & CREAM | Real Strawberries blended with milk, topped with whipped cream, crushed strawberry & cream candy, strawberry twist & fresh strawberry

SMOOTHIES \$9.90

ACAI | Acai, blueberry, banana, coconut water & apple juice, topped with house wood-fired granola

PITAYA & RASPBERRY | Pitaya, raspberry, mango, banana, coconut water & coconut cream finished with a slice of orange

BANANA | Banana, milk, frozen yoghurt, cinnamon & honey, topped with house wood-fired granola

MANGO & COCONUT | Mango, frozen yoghurt, coconut water & coconut cream, topped with shaved coconut

GREENIE | Spinach, avocado, cucumber, dates, almond, frozen yoghurt & coconut water, topped with chia seeds.

Almond | Soy | Lactose Free + \$1

Order from Main Counter or direct from the Milk Bar

***Takeaway Available**

 @paddockbakery #paddockmilkbar

DRINKS FROM THE BAR (avail. from 10am)

Mimosa \$11 | Chandon \$12 / \$45 | Prosecco \$8 / \$25

Aperol Spritz \$15 | Corona \$7.50

Veuve \$120 (by the bottle only)

Paddock for the Environment | Paddock's takeaway coffee cups, food trays, straws and takeaway containers are eco-friendly, compostable, biodegradable and are created from recycled goods and a range of sustainably sourced products. We source the highest quality produce locally and grow various herbs, fruits and vegetables on site. Doing our part where we can to keep this world beautiful.

Paddock Bakery | Open 7 days a week. Serving Single O coffee, fresh handmade baked goods & food from 6am. Walk-in Policy only.

20 Hibiscus Haven | Burleigh, 4220 | www.paddockbakery.com

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