

Open 7 days from 6am - 3pm | Brunch Menu until 2pm | All Day Menu until 3pm Serving Single O Coffee & freshly baked Cookies, Pastries & Doughnuts | Fully Licensed

A 15% Surcharge applies to all public holidays

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

BRUNCH MENU | AVAIL. UNTIL 2pm |

Toasted Cream Cheese Signature Bagel - \$8.9

Paddock's wood-fired Signature Bagel, served with cultured butter & herbed cream cheese. (contains sesame & poppy seeds) ADD: Avo \$4 | Bacon \$5 | Chorizo \$6 | Halloumi \$5 | Sliced Tomato \$3 | Goat Feta \$3

Dippy Eggs - \$13.9

Two soft boiled free range eggs, buttered sourdough soldiers, bacon bits, parsley & organic Labna ADD: Avo \$4 | Halloumi \$5 | Chili Sambal \$2 Sautèed Kale w Garlic \$5 | NZ King Smoked Salmon \$7 | Chorizo \$6

Creme Fraiche Scrambled Eggs (V) - \$17.9

Free range eggs mixed with a dash of crème fraiche on our white sourdough toast ADD: Bacon \$5 | Avo \$4 | Chorizo \$6 | Labna \$3 NZ King Smoked Salmon \$7 | Halloumi \$5 | Mushrooms \$5 | Goat Feta \$3 Chilli Sambal \$2 | Sautèed Kale w Garlic \$5 | Grilled Tomato \$4

Bacon & Egg Roll - \$15.9

Locally smoked bacon, 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 | Chorizo \$6 | Halloumi \$5 | Goat Feta \$3

Toad in the Hole - \$21.9

Two eggs fried in a hole of our semi-sourdough scotch loaf, eye bacon, smashed avo & house chili sambal ADD: Labna \$3 | Goat Feta \$3 Chorizo \$6 | Halloumi \$5 | Mushrooms \$5 | Sautèed Kale w Garlic \$5

Benny Bagel - Bacon \$19.9 | Salmon \$21.9 | Halloumi \$19.9

Crispy Eye Bacon & Rocket | Salmon & Spinach | Halloumi & Rocket, with poached eggs, house made hollandaise & soft herbs on our house wood-fired Signature Bagel ADD: Avo \$4 | Halloumi \$5 | Chorizo \$6 Sautèed Kale w Garlic \$5 | Mushrooms \$5 | (cont. sesame & poppy seeds)

Smoked Salmon Signature Bagel - \$19.9 (cont. sesame/poppy seeds) New Zealand King Smoked Salmon, herbed cream cheese, fresh spinach, pickled red onion, capers, lemon zest & fresh herbs on our house wood-fired Signature Bagel ADD: Avo \$4 | Halloumi \$5

Truffled Mushrooms (V) (Vegan option) (TNA) - \$20.9

Confit garlic & black truffle mushroom mix, served on white sourdough toast, cashew cheese, water spinach, free range poached egg, fresh micro herbs & chives | GF when you choose GF Bread + \$2 ADD: Avo \$4 | Bacon \$5 | Chorizo \$6 | NZ King Smoked Salmon \$7 Halloumi \$5 | Sautèed Kale w Garlic \$5 | Labna \$3 | Goat Feta \$3

Rustic Avo (VE) - \$18.9 (TNA)

Fresh avocado served on our house 7-grain wholemeal sourdough toast, roasted pistachios, sunflower seeds & pepitas. Dressed with watermelon radish, micro greens, lemon wedge, Joseph olive oil & fresh parsley ADD: Goat Feta \$3 | Poached Egg \$3 | Bacon \$5 | Chorizo \$6 NZ King Smoked Salmon \$7 | Halloumi \$5 | Mushrooms \$5 Sautèed Kale w Garlic \$5

Purple Toast (V) - \$18.9 (TNA)

Roasted beetroot & Za'atar puree, two 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 | Chorizo \$6 | NZ King Smoked Salmon \$7 Halloumi \$5 | Extra egg \$3 | Sautèed Kale w Garlic \$5 | Mushrooms \$5

Toasted Wood-fired Sourdough - \$6.9

Two slices of wood-fired sourdough toast, served with Cultured Butter Choose: White | 7 Grain | Scotch Loaf | Cranberry Walnut | GF + 2 ADD: House Raspberry Jam 2 | Vegemite, Peanut Butter 1

Cheeseburger - \$17.9

Semi-sourdough olive oil roll, juicy wagyu beef pattie, American burger cheese, caramelised onion, fried egg, pickled gherkin, oak lettuce & the ultimate Tonkatsu burger mayo. ADD: Double Beef n' Cheese \$5 Bacon \$5 | Avo \$4 | Chorizo \$6 | Halloumi \$5 | Goat Feta \$3 ADD: Rustic Chips \$7 | Sweet Potato Chips \$8

Buffalo Grilled Chicken Burger - \$18.9

Semi-sourdough olive oil roll, Buffalo Mayo spiced chicken breast, caramelised onion & maple bacon jam, oak lettuce, vine-ripened tomato. Medium spice kick. ADD: Burger Cheese \$2.5 | Bacon \$5 Halloumi \$5 | Avo \$4 | Double Chicken & Cheese \$6 | Chorizo \$6 ADD: Rustic Chips \$7 | Sweet Potato Chips \$8

Cheesy Potato Rosti w Bacon OR Avo - \$18.9 (TNA)

Provolone, Pecorino Potato Rosti w native herbs, salsa verde, romesco sauce, micro greens, 2 poached eggs & your choice of Bacon or Avo.

ADD: Halloumi \$5 | Chorizo \$6 | Smoked Salmon \$7 | Mushrooms \$5

Apple & Rhubarb Doughnut French Toast (V) - \$19.9 (TNA)

Cinnamon Doughnut French Toast with caramel & rhubarb jam, topped with hibiscus infused wood-fire roasted apples, vanilla bean & rose poached rhubarb, salted oats & cinnamon crumble, shards of zesty dehydrated rhubarb, baby meringues & crumbed vanilla-bean ice cream ADD: Streaky Bacon \$5 | Maple Bacon \$6

ALL DAY MENU || AVAIL. UNTIL 3pm ||

Acai Bowl - \$15.9 (from 7am) Low Gluten | No Meringue - VE (TNA)

Ice cold organic acai bowl, house wood-fired vegan granola, banana, strawberries, blueberries, green apple, meringue & pistachio crumble ADD: Peanut Butter \$2 | Nutella \$2 | Double Fruit \$3 | GF Granola \$2.50

Japanese Vegetable Curry Puff (V) - \$10.9

Farm fresh vegetables, slow cooked in our house-made mild Japanese curry, encased in flaky puff pastry, topped with Furikake seasoning

Sausage Roll- \$10.9 (TNA)

Pork, Apple & Pistachio served with house Tomato Chutney

Steak, Bacon & Cheese Pie - \$13.9

Slow cooked beef, smoked speck & cheddar cheese with flaky hand-made puff pastry | Served with house made Ketchup ADD: Slice of Sourdough + Cultured Butter \$2.5

Butter Chicken Curry Pie - \$13.9

Tender aromatic chicken pieces slow cooked in a deeply fragrant spiced tomato & butter curry sauce. Sweet, Creamy & mildly Spicy with flaky puff pastry ADD: Slice of Sourdough + Cultured Butter \$2.5

SALAD (made fresh to order)

Cauli Pops Citrus Salad (VE)(GF)(DF) - \$21.9

Fresh wild baby rocket, watermelon radish, tricolour quinoa, red grapefruit, navel oranges, baby heirloom tomato, cucumber, freshly sliced fennel, super tasty seasoned cauliflower pops & pomegranate in a zesty citrus green goddess dressing.

ADD: Avo \$4 | Halloumi \$5 | Goat Feta \$3 | Poached Egg \$3 Spiced Chicken \$5 | NZ King Smoked Salmon \$7 | Bacon \$5

Fresh BLT Sourdough Sandwich - \$18.9

Crispy hot streaky bacon, oakleaf lettuce, vine-ripened tomato & herb mayo on our fresh wood-fired white sourdough.

ADD: Avo \$4 | Spiced Chicken \$5

Turkey & Cranberry Toastie - \$19.9 (TNA) IT'S BACK!

Fresh sliced turkey breast, triple cream brie, maple bacon, fresh spinach & house cranberry jam, served on our toasted wood-fired Cranberry & Walnut sourdough.

ADD: Avo \$4 | Egg Fried \$3 | Fresh Sliced Tomato \$3

The Reuben - \$20.9

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

Maple Bacon Toastie - \$15.9

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

Cheese & Vegemite OR Ham & Cheese Toastie - \$12.9

Nimbin Valley Cheese & your choice of either Vegemite or Ham, toasted on our thick cut Scotch loaf OR wood-fired sourdough ADD: Fresh Sliced Tomato \$3 | Avo \$4 | Egg Fried \$3

RUSTIC CHIPS (GF) - \$7 SWEET POTATO CHIPS (GF) - \$8

Smokey Truffle Aioli | Sriracha Mayo | Ketchup | Chutney | \$2

*GF BREAD AVAIL. | V - Vegetarian | VE - Vegan | GF - Gluten Free *TNA - Tree Nut Allergy | PA - Peanut Allergy | DF - Dairy Free

House Blend - Collider | Single O Coffee Roasters

Roast Profile: Light - Mid | Small \$4.7 | Large \$5.7 TASTE: Ripe berry, hints of spice & bittersweet chocolate.

Cappuccino | Latte | Flat White | Mocha | Magic | Chai | Dirty Chai Piccolo | Babyccino | Pup Cup (for your fur baby)

All of our Black coffees are served on Single Origin Feature, on Rotation - Just ask our awesome Baristas!

Short Black | Long Black | Macchiato | Long Macchiato

Extra Shot .70c | Decaf .70c | Soy .70c | Almond Milk \$1 | Oat Milk \$1 | Lactose Free .70c

Flavours - Caramel | Vanilla | Hazelnut .70c

FILTER - Small \$3.3 | Large \$4.3 | Iced \$4.3 Served black

COLD BREW - Served over Ice

Black -Reservoir Blend - Stonefruit, Citrus & Passionfruit \$5.50 Milk - Collider Blend - Berry, Spice & Dark Chocolate \$6.50

CARAMEL or CHOCOLATE KICK - \$9.9 (avail. from 7am) The perfect coffee thick-shake made with only 3 ingredients. Double Shot Espresso, Salted Caramel OR Chocolate Fudge & Vanilla Bean Ice Cream - That's it! No milk, No ice, SO YUM!

Hot Chocolate or Hot Milo \$4

ORGANIC TEA by Mayde Tea SERVED IN A TEAPOT \$5.5

English Breakfast Earl Grey Green Peppermint

Sticky Chai Tea Pot (black or brewed on milk)

Tumeric & Chai Rooibos Tea (black or brewed on milk) (caffeine free)

COLD PRESS JUICES

Pink Passion \$9.9

Watermelon, Strawberry & Passionfruit

Green Dream \$9.9

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

Orange Juice \$5.9

Simply Orange

Lemon Squeeze (served hot or over ice) \$6

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

Hibiscus, Citrus & Melon Iced Tea \$6

Hibiscus Lemon Myrtle tea leaves infused with fresh lemon juice & cold pressed watermelon | Refreshingly sweet & tangy.

COLD DRINKS

Iced Latte \$6.3 | Iced Mocha \$6.8 | Iced Long Black \$5.3 Iced Chai \$6 | Iced Milo \$6 | Iced Chocolate \$6 Iced Dirty Chai \$6.8 Coke | Coke Zero \$4.5 Bundaberg Ginger Beer \$4.5 Red Bull | Red Bull Sugarfree \$5 Bottled Water \$3.5 | Sparkling Water \$5.5

ROK Kombucha from Margaret River \$6 Ginger Pop | Passionfruit Rap

Burleigh Drinks Co - Locally Made \$4.5

Pink Dragonfruit Lemonade Lemon & Lime Sparkling Water Lightly Sparkling Lemonade

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, 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 - Avail. in 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 milkshake, 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

@paddockbakery #paddockbakery

paddockbakery #paddockpooches

SMOOTHIES \$10.90

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, pineapple, passionfruit, mango, almond & coconut water, topped with shredded coconut

Almond | Soy | Lactose Free + \$1 | Soy Ice Cream avail. \$2

Order from Main Counter or direct from the Milk Bar.

DRINKS FROM THE BAR

(avail. from 10am)

Margarita Bloody Mary Aperol Spritz \$15 Mimosa Prosecco \$8 / \$35 Corona \$7.5 Peroni Leggera \$6.5 Sparkling Wine TAS \$12/\$48

TRY OUR SISTER CAFÉ @ BAM BAM BAKEHOUSE

2519 GOLD COAST HWY | MERMAID BEACH