



**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 - \$11.0**

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

**Dippy Eggs - \$16.0**

Two soft boiled free range eggs, buttered sourdough soldiers, bacon bits, parsley & organic Labna. ADD: Avo \$5 | Halloumi \$6 | Chili Sambal \$2 Sautéed Kale w Garlic \$5|NZ King Smoked Salmon \$8 | Chorizo \$6

**Creme Fraiche Scrambled Eggs (V) - \$21.0**

Free range eggs mixed with a dash of crème fraîche on our white sourdough toast ADD: Bacon \$6 |Avo \$5 | Chorizo \$6 | Labna \$3 | NZ King Smoked Salmon \$8 | Halloumi \$6| Mushrooms \$6 | Goat Feta \$4 | Chilli Sambal \$2 | Sautéed Kale w Garlic \$5 | Grilled Tomato \$5

**Bacon & Egg Roll - \$18.0**

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 \$6 |Avo \$5 |Chorizo \$6 | Halloumi \$6 | Goat Feta \$4

**Toad in the Hole - \$23.0**

Two eggs fried in a hole of our semi-sourdough scotch loaf, eye bacon, smashed avo & house chili sambal ADD: Labna \$3 | Goat Feta \$4 | Chorizo \$6 | Halloumi \$6 | Mushrooms \$6 | Sautéed Kale w Garlic \$5

**Benny Bagel - Bacon \$24.0 | Salmon \$26.0 | Halloumi \$24.0**

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 \$5 | Halloumi \$6 | Chorizo \$6 | Sautéed Kale w Garlic \$5 | Mushrooms \$6 (cont. sesame/poppy seeds)

**Smoked Salmon Signature Bagel - \$26.0** (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 \$5 | Halloumi \$6

**Crumbed Mushroom + Burrata (V) (Vegan opt) - \$26.0**

Sourdough herb crumbed exotic forest mushrooms, served on white sourdough toast with olive tapenade, creamy Byron Bay Burrata, confit heirloom tomatoes, fresh micro herbs & salsa verde. (Vegan option served with Avocado) ADD: Avo \$5 | Bacon \$6 | Poached Egg \$3.5 | Chorizo \$6 | NZ King Smoked Salmon \$8 | Halloumi \$6 | Sautéed Kale w Garlic \$5 | Labna \$3 | Goat Feta \$4

**Rustic Avo (VE) - \$22.0 (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 \$4 | Poached Egg \$3.5 Bacon \$6 | Chorizo \$6 | NZ King Smoked Salmon \$8 | Halloumi \$6 | Mushrooms \$6 | Sautéed Kale w Garlic \$5

**Purple Toast (V) - \$23.0 (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 \$5 | Bacon \$6 | Chorizo \$6 | NZ King Smoked Salmon \$8 | Halloumi \$6 | Extra egg \$3.5 | Sautéed Kale w Garlic \$5 | Mushrooms \$6

**Toasted Wood-fired Sourdough - \$8.0**

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 - \$22.0**

Semi-sourdough olive oil roll, juicy wagyu beef pattie, American burger cheese, fried egg, pickled gherkin, oak lettuce, seeded mustard relish & herbed mayo. ADD: Double Beef n’ Cheese \$6 | Bacon \$6 | Avo \$5 | Chorizo \$6 | Halloumi \$6 | Goat Feta \$4 ADD: Rustic Chips \$9 | Sweet Potato Chips \$9

**Paddock’s Fried Chicken Burger - \$22.0**

Szechuan honey glazed fried chicken, tangy white cabbage slaw, oak lettuce & sriracha mayo served on a semi-sourdough olive oil roll. ADD: Burger Cheese \$3 | Bacon \$6 | Fried Egg \$3.5 | Avo \$5 | Double Chicken & Cheese \$8 | Fresh Sliced Tomato \$3 | Pickles \$2 ADD: Rustic Chips \$9 | Sweet Potato Chips \$9

**Citrus Doughnut French Toast (V) - \$24.0**

Cinnamon Doughnut French Toast with yuzu crème patisserie, topped with charred mandarin, zesty lemon curd, sweet black sesame soil, lemon cake, citrus balm, baby meringues & vanilla-bean ice cream. ADD: Streaky Bacon \$6 | Maple Bacon \$7

**EASTER Dippy Eggs - \$18 (avail. from 7am)**

Two Cadbury chocolate eggs filled with vanilla whipped cream & a salted caramel ‘yolk’, served with Paddock’s Cinnamon Doughnut Dippy Fries, fresh strawberry, mini marshmallows, malted chocolate & pretzel cookie crumb.

**ALL DAY MENU | AVAIL. UNTIL 3pm or sold out |**

**Acai Bowl - \$18.0 (from 7am) Low Gluten || No Meringue – VE (TNA)**

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

**Japanese Vegetable Curry Puff (V) - \$14.0**

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

**Sausage Roll - \$13.0 (TNA)**

Pork, Apple & Pistachio served with house Tomato Chutney

**Steak, Bacon & Cheese Pie - \$16.0**

Slow cooked beef, smoked speck & cheddar cheese with flaky hand-made puff pastry | Served with house made Ketchup ADD: Slice of Sourdough + Cultured Butter \$3.5

**Butter Chicken Curry Pie - \$16.0**

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 \$3.5

**MAKING FRIENDS WITH SALAD**

**Cauli Pops Citrus Salad (VE)(GF)(DF) - \$24.0**

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 \$5 | Halloumi \$6 | Goat Feta \$4 | Poached Egg \$3.5 | Spiced Chicken \$6 | NZ King Smoked Salmon \$8 | Bacon \$6

**SANDWICHES & TOASTIES**

**Fresh BLT Sourdough Sandwich - \$22.0**

Crispy hot streaky bacon, oakleaf lettuce, vine-ripened tomato & herb mayo on our fresh wood-fired white sourdough. ADD: Avo \$5 | Spiced Chicken \$6

**Turkey & Cranberry Toastie - \$24.0 (TNA)**

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 \$5 | Egg Fried \$3.5 | Fresh Sliced Tomato \$3

**The Reuben - \$24.0**

Fresh sliced wagyu beef, swiss cheese, house pickles, sauerkraut, Russian dressing & American mustard, toasted on our wood-fired Rye sourdough ADD: Avo \$5

**Maple Bacon Toastie - \$18.0**

House Maple Bacon piled between your choice of thick cut scotch loaf OR wood-fired sourdough ADD: Cheese \$3

**Cheese & Vegemite OR Ham & Cheese Toastie - \$15.0**

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 \$5 | Egg Fried \$3.5

**RUSTIC CHIPS (GF) - \$9**

**SWEET POTATO CHIPS (GF) - \$9**

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**

COFFEE

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 \$4.2 | Large \$5.2 | Iced \$5.2  
Served black

Hot Chocolate or Hot Milo \$4 (small) | \$5 (large)

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

ICED TEA

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.

MILK BAR (available from 7am)

MILKSHAKES \$13.0

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 made coconut + chocolate milk, topped with Nutella, shredded coconut, cream & chocolate shards

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 berry dust, strawberry twist & fresh strawberry

@paddockbakery  
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#paddockpooches

COLD PRESS JUICES

Pink Passion \$10.0  
Watermelon, Strawberry & Passionfruit  
Green Dream \$10.0  
Green Apple, Pineapple, Cucumber, Celery, Banana, Lime  
Orange Juice \$6.0  
Simply Orange

COLD COFFEE & DRINKS

CARAMEL or CHOCOLATE KICK - \$12.0 (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!

GOLD BREW - Served over Ice  
Black -Reservoir Blend - Stone-fruit, Citrus & Passionfruit \$5.50  
Milk – Collider Blend - Berry, Spice & Dark Chocolate \$6.50

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  
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

Sparkling Coconut Water - Bonsoy Beverage Co \$4.5  
Organic Natural  
Passionfruit  
Watermelon

SMOOTHIES \$12.0

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

DRINKS FROM THE BAR (avail. from 10am)

Bloody Mary	\$18
Caramel Espresso Martini	\$19
Aperol Spritz	\$17
Mimosa	\$12
Prosecco	\$9 / \$40
Corona	\$10
Stone & Wood Pacific Ale	\$10
Sparkling Wine TAS	\$13 / \$60

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.

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