



Open 7 days | All Day Breakfast & Lunch | Coffee, food & freshly Baked Goods from 6AM, Grill closes at 2pm, coffee & cakes by 3pm

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: Raspberry Jam \$2 | Bacon \$5 | Avo \$4 | Halloumi Sticks \$5 | Fresh Sliced Tomato \$3

Strawberry, Lime & Chia Yoghurt - \$9.9

Strawberry, Lime & Chia compote with Elderflower Vanilla-Bean yoghurt, house wood-fired granola, fresh berries & candied lime

Acai Bowl - \$14.9

VE Option

Ice cold organic acai bowl with house wood-fired granola, strawberries, blueberries, banana, kiwi fruit, meringue & pistachio crumble ADD: GF/VE Granola \$2.5 | Peanut Butter \$2

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 | Sautéed Kale w Garlic \$4.5

Creme Fraiche Scrambled Eggs (V) - \$14.9

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 | Avo \$4 | Mushroom \$4.5 | House Chilli Sambal \$1.50 | 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

Benny Bagel with Bacon OR Salmon - \$17.9 / 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: Avo \$4 | Halloumi sticks \$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 Sticks \$5 | Sautéed Kale w Garlic \$4.5

Rustic Avo (VE) - \$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 | 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 sticks \$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 & ice cream ADD: Streaky Bacon \$5 | Maple Bacon \$6

Pea & Halloumi Fritters w Bacon OR

Avocado (V) - \$17.9

Paddock's famous Fritters are back. Served with autumn greens, radish, herbs and our house sweet chilli jam.

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

Breakfast in Bread - \$19.9

V option

The ultimate breakfast. 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 Sticks \$5 | Sauteed Kale w Garlic \$4.5

House Made Sausage Roll - \$9.9

Pork, Pistachio & Apple served with house Tomato Chutney

ADD: Side Salad \$7

Vegetarian Japanese Curry Puff (V) - \$9.9

ADD: Side Salad \$7

Steak, Bacon & Cheese Pie - \$11.9

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

ADD: Slice of Sourdough + Cultured Butter \$2.50 | Side Salad \$7

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

SALAD

Paddock Poke Bowl - Chicken OR Tofu (VE) - \$14.9

Sticky Asian free range chicken or sticky tofu, buckwheat soba noodle, Asian greens, pickled carrot & ginger, edamame, fresh cabbage, cucumber & radish & Paddock's Ponzu dressing.

Kale, Kalette & Grapefruit - \$14.9

With harissa free range chicken OR tofu, a mix of finely sliced coloured kale, kalette, purple brussel sprout, grapefruit, toasted seeds & flaked almond with a orange maple dressing

ADD: Halloumi Sticks \$5 | Poached Egg \$3 | Avo \$4 | Slice of Sourdough + Cultured Butter \$2.50

SANDWICHES

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 | Roast Chicken \$6

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 (Cold Pressed) \$1 | Oat Milk \$1
Lactose Free .70c | Mocha .50c

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

FILTER - Moccamaster \$3

Ask our baristas for rotating feature coffee selection -
Served black

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 - All New Flavour Combo's

Pink Passion \$9.9

Watermelon, Strawberry & Passionfruit

Enricher Plus \$9.9

Carrot, Beetroot, Celery, Apple, Ginger, Parsley, Mint

Green Dream \$9.9

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

Spring Fling \$9.9

Apple, Orange & Carrot

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

Kombucha by Bucha of Byron \$6

Original | Lemon Myrtle | Ginger

MILK BAR

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

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

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

Almond | Soy | Lactose Free + \$1

Order from Main Counter or direct from the Milk Bar

***Takeaway Available**

 @paddockbakery #paddockmilkbar

DRINKS FROM THE BAR

Mimosa \$11 | Chandon \$12 / \$45 | 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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