



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 - \$5.9**

Your choice of sourdough bread: White | 7-Grain | House vanilla pear jam OR House Raspberry jam OR cultured butter & Vegemite

### **Fruit & Nut Toast - \$7.9**

Paddock's toasted fruit & nut sourdough with lashings of cultured butter

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

Toasted 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, almond butter, house made blueberry compote, topped with fresh banana & 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 | 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 | Halloumi Sticks \$5 | House Chilli Sambal \$1.50

### **Bacon & Egg Roll OR Mushroom Roll - \$13.9**

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

### **Bacon Benedict Bagel - \$16.9**

Crisp eye bacon, fresh rocket, 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

### **Pea and Halloumi Fritters - \$16.9**

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

### **Rustic Avo - \$15.9**

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 | Poached Egg \$3 | Mushroom \$4.5 Halloumi Sticks \$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 | Halloumi sticks \$5 | Extra egg \$3

### **House Made Sausage Roll OR**

#### **Vegetarian Puff - \$9.9**

Veggie Puff: Silver beet, sultanas, spinach & ricotta  
Sausage Roll: pork, apple & pistachio  
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 patty, 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

### **Wood-Fired Ham & Mozzarella Baguette - \$14.9**

Paddock's apricot & brandy glazed leg of ham, buffalo mozzarella, grape tomato, basil and housemade cranberry relish, served on our sourdough baguette

## 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!



## **COLD PRESS JUICES**

Handmade by us!

Orange Juice \$5.9 - Squeezed daily

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 Single O 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

Earl Grey \$5.5

Green \$5.5

Mint-Cacao \$5.5

Sticky Chai Tea Pot (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 Latte \$6

Iced Matcha Latte \$6

Iced Tumeric Latte \$6

Coke | Coke Zero \$4.5

Lemmy Lemon | Gingerella | Raspberry and Lemon Sparkling Water \$4.5

Bottled Water \$3.5 | Sparkling Water \$5

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



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

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

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