



Open 7 days | All Day Breakfast & Lunch | 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

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

House Raspberry Jam, Vegemite or Cultured butter

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

With cultured butter served with a side of cream cheese

ADD: Raspberry Jam \$2 | Bacon \$5 | Avo \$4 | Halloumi Sticks \$5

### **Hot Churros \$8**

Freshly made, rolled in cinnamon sugar ADD: House Chocolate Fudge \$2 | House Salted Caramel \$2 | House Raspberry Jam \$2 | Signature Hot Chocolate \$6

### **Wood Fired Muesli - \$9.9**

Seasonal compote, greek yoghurt, fresh berries and our house wood-fired Muesli

### **Creamy Porridge - \$12.9**

Burnt orange, house wood-fired muesli & whipped ricotta

### **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

### **Creme Fraiche Scrambled Eggs - \$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

### **Bacon & Egg Roll OR Mushroom Roll - \$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 - \$16.9**

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

### **Benny Bagel with Bacon or Salmon - \$16.9 / 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

### **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

### **Rustic Avo - \$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

### **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: Avo \$4 | Bacon \$5 | NZ King Smoked Salmon \$6 | Halloumi sticks \$5 | Extra egg \$3

### **Breakfast in Bread - \$19.9**

The ultimate breakfast. Chorizo sausage, black beans queso fresco, red capsicum, onion, mushroom, spinach and chipotle ranchero sauce in a Paddock wood-fired sourdough bread bowl, topped with mozzarella and a fried egg

ADD: Avo \$4 | Halloumi Sticks \$5

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

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

Served with house made Tomato Chutney

### **Steak, Bacon and Cheese Pie OR**

### **Butter Chicken Pie - \$11.9**

Slow cooked beef, smoked bacon and cheddar cheese. OR Our famous Butter Chicken. Both with flaky hand made puff pastry | Served with house made Ketchup sauce | Slice of Sourdough + Cultured Butter \$2.50

### **Cheese Burger - \$15.9**

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

### **Satay Chicken Burger - \$16.9**

House olive oil roll, grilled free range Chicken, house satay sauce, pickled carrot, beetroot, cucumber, coriander and a spiced Korean mayo ADD: Bacon \$5 | Avo \$4 | Egg \$3 | Double Chicken n Satay \$5

### **Acai Bowl - \$13.9**

Ice cold acai bowl with house wood-fired granola, strawberries, blueberries, banana & pistachio crumble.

## **SALAD**

### **Asian Chicken Spring Salad - \$14.9**

Poached free range chicken, pack choy, wombok, radish, daikon, charred green beans, Thai basil, coriander, mint, sesame and cashews with an Asian citrus dressing ADD: Halloumi Sticks \$5 | Dukkah Poached Egg \$3 | Avo \$4 | Slice of Sourdough + Cultured Butter \$2.50

## **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

### **The New Yorker - \$14.9**

Fresh sliced pastrami, celeriac & cucumber remoulade, fresh horseradish and watercress on our special of the month, truffle, potato & caramelised onion sourdough ADD: Avo \$4

### **Cheese & Vegemite Toastie \$10.9**

Nimbin Valley cheese and Vegemite on our thick cut Scotch loaf OR wood-fired Sourdough. ADD: Fresh Sliced Tomato \$3 | Avo \$4

### **Maple Bacon Toastie - \$10.9**

It's back in action! House maple bacon piled between your choice of thick cut scotch loaf OR wood-fired sourdough



## **COLD PRESS JUICES**

Handmade by us!

The Enricher \$9.90 - Carrot, orange, tumeric, ginger & cinnamon  
Pink Passion \$9.9 Watermelon, strawberry & passionfruit  
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  
Orange Juice \$5.9 - Squeezed daily

## **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 | Coconut \$1 | Lactose Free .70c | Mocha .50c

**FILTER** Ask our baristas for rotating feature coffee selection - served black  
Moccamaster \$3

### **Paddock Signature Hot Chocolate - \$6**

Made with real melted chocolate and topped with w/ our house torched Marshmallow. It's RICH!

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 | Iced Matcha | Iced Tumeric Latte \$6  
Coke | Coke Zero \$4.5  
Lemmy Lemon | Gingerella \$4.5  
Bottled Water \$3.5 | Sparkling Water \$5 | \$6.50  
Kombucha by Bucha of Byron \$5.50

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**Paddock for the Environment** | Paddock's takeaway coffee cups, food trays 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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**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 [events@paddockbakery.com](mailto:events@paddockbakery.com).

20 Hibiscus Haven | Burleigh, 4220  
[www.paddockbakery.com](http://www.paddockbakery.com) A 15% Surchage applies to all public holidays

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