

Paddi Brekkie | 29 (GFO)

Eggs your way - artisan sourdough - halloumi - roasted tomato - chorizo - crispy streaky bacon - crispy potato gems - chorizo beans - avo - tomato relish

Sharing for 2 people Add +6

Brekkie Burger | 24 (GFO)

Milk bun - streaky bacon - scrambled eggs - mozzarella - wild mushrooms - wild rocket - spiced wagyu beef patty - crispy hash brown - topped with sriracha mayo - comes with potato gems

Avocado on Sourdough | 23 (V,VGO,DFO, GFO)

Artisan sourdough - fresh avocado - persian feta - zucchini - spiced pepitas - pickled turnip - citrus pearls - citrus gel - beetroot hummus - heirloom tomatoes & micro herbs

(Vegan or Dairy free - Remove the Persian feta)

Add 2 Poached Eggs +4

Ultimate Brekkie Burrito | 21 (VO)

Salami - grilled chorizo - scrambled egg - homemade spicy mayo - guacamole - hash brown - melted mozzarella cheese - tortilla

(Vegetarian - Replace Salami & Chorizo with Mushroom)

Churros French Toast | 24 (V)

Brioche bread - banana - Belgian chocolate pot - caramel de Luce drizzle - walnut crumb - vanilla-infused mascarpone - sorbet - seasonal fruits

Eggs Bene | 24 (GFO)

Poached eggs - ham off the bone - herbed hollandaise - artisan sourdough - crispy potato gems - sautéed spinach & house dukkah

swap sourdough for Croissant +1.5

Brekkie Muffin | 18

Sourdough muffin - streaky bacon - scrambled egg - mozzarella - spiced wagyu beef patty - topped with tomato chilli jam - comes with potato gems

Zucchini Fritters | 24 (V)

Tempura zucchini fritters - dill - avocado salsa - fresh avocado poached egg - romesco sauce & micro herbs

Add smoked salmon +6

Spanish Eggs | 26 (GFO)

Beans - chorizo - onions - persian feta - roasted red peppers - fragrant tomato sauce - poached eggs topped with herbs and spices served with artisan sourdough

Wild Mushroom Bruschetta | 23 (V, VG, GFO)

Wild mushrooms - thyme - vine ripened tomatoes - beetroot hummus - white truffle oil & micro herbs

Add 2 Poached Eggs +4

Eggs Your Way | 16 (GFO)

Eggs served your way - artisan sourdough

GF - Gluten-Free | **GFO** - Gluten-Free Option | **V** - Vegetarian | **VO** - Vegetarian Option | **VG** - Vegan | **VGO** - Vegan Option | **DFO** - Dairy Free Option

Please advise your Staff of any dietary requirements.

Prawn Aglio e Olio | 28

Prawns - garlic - vine ripened cherry tomatoes - olive oil - wild rocket - fresh chilli - lemon - spaghetti

Fish Tacos | 24

Trio of tacos - tempura fish fillets - fresh tomato & mango salsa - crisp slaw - corn - citrus mayo - sriracha chilli - fresh herbs

Club Sandwich | 26 (GFO)

White bread - grilled chicken - streaky bacon - fried egg - mozzarella cheese - parmesan cheese - smashed avocado - vine ripened tomato - crisp cos lettuce - aioli - comes with potato gems

Steak Sandwich | 27 (GFO)

Grass fed sirloin steak - crispy cos lettuce - caramelised onion jam - freshly sliced vine tomatoes - melted mozzarella - chimichurri - comes with potato gems

Crumbed Garlic Chicken Wrap | 24 (GFO)

Fried crumbed chicken - crispy cos lettuce - red onion - freshly sliced vine tomatoes - melted mozzarella - sriracha mayo - tortilla - comes with potato gems

Ultimate Paddi Burger | 24(GFO)

House made spiced wagyu beef patty - crispy cos lettuce - caramelised onion - freshly sliced vine tomatoes - melted mozzarella - pineapple - beetroot- smokey BBQ sauce - aioli - milk bun - comes with potato gems

Chimichurri Steak | 28 (GF, DF)

Grass fed Sirloin steak sliced - chefs salad - sweet potato fries

Crumbed Garlic Chicken Schnitzel | 25

Fried crumbed garlic chicken schnitzel- chefs salad - sweet potato fries

SHARES

Gems | 8

Seasoned crispy potato gems

Loaded Gems | 12

Seasoned crispy potato gems - crispy chorizo - melted mozzarella served with smokey chipotle mayo

Sweet Potato Fries | 10

Seasoned sweet potato fries served with smokey chipotle mayo

ADD ONS

add on to any main meals

Egg +4 | Bacon +6 | Smoked Salmon +6 | Chorizo +6 | Poached Chicken +6 | Avocado +6 | Halloumi +6 | Mushroom +5 | Roasted Tomatoes +5 | Gluten Free Bread +1.5 | Potato Gems +4 | Hash Brown + 3 | Sweet Potato Fries +6 | Hollandaise +3 | Tomato Relish +2

PLEASE ORDER AT THE COUNTER

BOWLS

Buddha Rice Bowl | 23 (V, VG, DF, GF)

Brown rice - fresh avocado - pickled cabbage - roasted cauliflower - almonds - roasted house dukkah pumpkin - crispy shallot - edamame - Japanese dressing

Add Chicken | Smoked Salmon +6

All Things Green Rice Bowl | 24 (V, VG, GF, DF)

Brown rice - avo - Snow peas - cucumber - asparagus - broccolini - garlic - kale - crispy shallot - edamame - green goddess dressing

Add Chicken | Smoked Salmon +6

Salmon Rice Bowl | 26 (DFO,GFO)

Teriyaki marinated smoked salmon - brown rice - edamame - fresh avocado - seasonal greens - Kewpie mayo - furikake - chives

Crispy Pork Belly Rice Bowl | 28 (DF)

Roasted pork belly - broccolini - asparagus - garlic - crispy shallot - chilli - brown rice - fried egg - miso & roasted sesame dressing

Spiced Pumpkin & Halloumi Salad Bowl | 22 (V,VGO,GF)

House dukkah spiced pumpkin - halloumi - mixed greens - cucumber - heirloom tomatoes - avocado - sesame dressing

Add Chicken +6

Superfood Salad Bowl | 22 (V,VGO,GF)

Corn - avocado - onion - chilli - tomato - crispy chickpeas - kale - edamame, barley - roasted pumpkin - toasted seeds - honey mustard dressing

Add Chicken +6

Acaí Bowl | 23 (V, VG, DF, GFO)

Acaí - coconut water - fresh banana - fresh seasonal berries & fruits - topped with coconut - almonds - granola - peanut butter - coconut yoghurt

LUXE TOASTIES

Croque Monsieur | 15 (GFO)

Your choice of artisan sourdough or croissant - smoked leg ham - béchamél - grilled melted mozzarella

Add Fried Egg +2

Three Cheeses | 13 (V,GFO)

Your choice of artisan sourdough or croissant - béchamél - melted mozzarella - parmesan cheese

Truffled Mushrooms & Cheeses | 15 (V,GFO)

Your choice of artisan sourdough or croissant - truffled mushrooms - béchamél - melted mozzarella - parmesan cheese

Prosciutto | 16 (GFO)

Your choice of artisan sourdough or croissant - prosciutto - melted mozzarella - vine ripped tomato - wild rocket - fresh basil

Salami |16 (GFO)

Your choice of artisan sourdough or croissant - salami - grilled marinated vegetables - melted mozzarella - fresh rocket - garlic toum

Basilico |14 (V,GFO)

Your choice of artisan sourdough or croissant vine ripened tomato - mozzarella - fresh basil - fresh pesto

Food Allergies - all care is taken when catering for special dietary requirements however please be aware that within our venue we handle a variety of nuts & seeds (including sesame seeds), seafood, shellfish, wheat flour, eggs, fungi & dairy products.

Guests' dietary requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Public Holiday 15% surcharge applies & Sunday 10% Surcharge may apply