



Open 7 days from 7^{am} - 4^{pm} | All day menu until 3^{pm} (Deli display until 4^{pm})

Serving Single O Coffee & freshly baked cookies, pastries & doughnuts

Fully Licensed | A 15% Surcharge applies to all public holidays | Card surcharge 1%

PLEASE REMEMBER YOUR TABLE NUMBER WHEN ORDERING AT THE COUNTER

BRUNCH MENU

Toasted Wood-fired Sourdough - \$8

Two slices of wood-fired sourdough toast, served with Cultured Butter.
Choose: White | 7 Grain | Scotch Loaf | Fruit Loaf | Make GF +\$2
ADD: House Raspberry Jam +\$2 | Vegemite, Peanut Butter +\$1

Toasted Cream Cheese Signature Bagel - \$11

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

Acai Bowl - \$18

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

Dippy Eggs - \$16

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 | Smoked Salmon \$8 | Chorizo \$6

Crème Fraiche Scrambled Eggs (V) - \$21

Free range eggs mixed with a dash of crème fraiche on our white sourdough toast. ADD: Bacon \$6 | Avo \$5 | Chorizo \$6 | Labna \$3 | 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

Locally smoked bacon, free range egg, Swiss 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
Make it vegetarian w halloumi & avocado \$23

Toad in the Hole - \$23

Two eggs fried in a hole of our semi-sourdough scotch loaf, 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 | Halloumi \$24 | Salmon \$26

Crispy Bacon & Rocket, Salmon & Spinach or 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

Smoked Salmon Signature Bagel - \$22

Smoked Salmon, herbed cream cheese, fresh spinach, pickled red onion, capers, lemon zest & fresh herbs on our house wood-fired Signature Bagel (contains sesame / poppy seeds).
ADD: Avo \$5 | Halloumi \$6

Rustic Avo (VE | TNA) - \$22

Fresh avocado served on our house 7-grain wholemeal sourdough toast, roasted pistachios, sunflower seeds & pepitas. Dressed with watermelon radish, microgreens, lemon wedge, extra virgin olive oil & fresh parsley.
ADD: Goat Feta \$4 | Poached Egg \$3.5 | Bacon \$6 | Chorizo \$6 | Smoked Salmon \$8 | Halloumi \$6 | Mushrooms \$6 | Sautéed Kale w Garlic \$5

Purple Toast (V | TNA) - \$23

Roasted beetroot & Za'atar puree, two poached eggs, Meredith goats milk feta, honey roasted walnuts, extra virgin olive oil & fresh rosemary on our house wood-fired 7 grain sourdough toast. ADD: Avo \$5 | Bacon \$6 | Chorizo \$6 | Smoked Salmon \$8 | Halloumi \$6 | Extra egg \$3.5 | Sautéed Kale w Garlic \$5 | Mushrooms \$6

Citrus Doughnut French Toast (V) - \$24

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

ALL DAY MENU | AVAIL. UNTIL 3pm

Cheeseburger - \$22

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 | Side of fries \$5
Make it vegetarian w halloumi & avocado

Paddock's Fried Chicken Burger - \$22

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 | Side of fries \$5
Make it vegetarian w halloumi & avocado

Sausage Roll (TNA) - \$12

Pork, Apple & Pistachio served with house Tomato Chutney
ADD: Side of fries \$5

Steak, Bacon & Cheese Pie - \$15

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 | Side of fries \$5

Butter Chicken Curry Pie - \$15

Tender aromatic chicken pieces slow cooked with Thai aromatic spices in a creamy mildly spicy sauce with flaky puff.
ADD: Slice of Sourdough + Cultured Butter \$3.5 | Side of fries \$5

MAKING FRIENDS WITH SALAD

Cauli Pops Citrus Salad (VE | DF) - \$24

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 | Smoked Salmon \$8 | Bacon \$6

SANDWICHES & TOASTIES

Fresh BLT Sourdough Sandwich - \$18

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

The Reuben - \$18

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

RUSTIC CHIPS GF - \$9

SWEET POTATO CHIPS GF - \$9

SAUCES - \$2

Smoky 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**

While every effort is made to manage dietary requirements, our kitchen & bakery do contain common allergens including gluten, dairy & egg

COFFEE

Espresso Coffee: - \$4.5 | \$5.5

Cappuccino | Latte | Flat White | Mocha | Magic | Piccolo | Short Black | Long Black | Macchiato | Long Macchiato

By Single O (Collider blend)

Extras - +\$1

ADD: Rotating Single Origin | Extra shot | Decaf | Alternate Milks

Cold Brew:

Batch Brew - **\$4.5 | \$5.5**

Cold Brew - **\$5.5**

Iced Oat Latte - **\$6**

Not Coffee - \$5.5

Teas by Paddock | Love Tea

Chai

COLD PRESS JUICE:

Orange Juice - \$6

Green Fix - \$9.5

Green apple, kale, spinach, celery, cucumber, parsley

Antioxidant - \$9.5

Mandarin, watermelon, pomegranate, grapefruit, strawberry, raspberry, vanilla

Sparkling Water - \$7

San Pellegrino, 500ml

Soft Drinks - \$5

Coke | Coke Zero | Sprite | Solo

BEERS & CIDER - \$11

Carlton Draught (on-tap) 4.6%

Valhalla Golden Ale, Federal Mills (on-tap) 4.6%

Hard Rated (on-tap) 4.5%

Flying Brick Cider Apple / Pear (stubby) 5.8%

WINES

All Wines sourced from Geelong & Bellarine Wineries

Sparkling:

Mt Duneed – Blanc de Blanc

Austin's 6Ft6 – Prosecco

Mimosa

White Wine:

Jack Rabbit – Riesling

Oakdene – Sauvignon Blanc

Mazzini – Fiano

Bennetts – White Label Chardonnay

Leura Park – Chardonnay

Tipping Point – Pink Moscato

Rose:

Terindah Estate – Rose

Red Wine:

Lethbridge Menage a Noir – Pinot Noir

Marcus Hill – Cab Franc Merlot Malbec

Provenance Geelong – Shiraz

GL BTL

\$15 \$60

\$14 \$50

\$15

GL BTL

\$15 \$60

\$14 \$50

\$15 \$60

\$15 \$60

\$16 \$70

\$13 \$40

GL BTL

\$15 \$60

GL BTL

\$16 \$70

\$14 \$50

\$15 \$60

MILK BAR

MILKSHAKES - \$12

COOKIE MONSTER | Your favourite Paddock Cookie mixed with vanilla bean milk, topped with whipped cream & a piece of Nutella cookie

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 doughnut bot & Paddock's doughnut chips

STRAWBERRIES & CREAM | Real Strawberries blended with milk, topped with whipped cream, crushed berry dust, strawberry twist & fresh strawberry

SMOOTHIES - \$12

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

DRINKS FROM THE BAR

Bloody Mary \$18

Anther Gin, Federal Mills \$18

Aperol Spritz \$18

Espresso Martini \$18

Pink Grapefruit Margarita \$18



@paddockbakery
#paddockbakery



paddockbakery
#paddockpooches

Paddock for the Environment | Paddock's takeaway coffee cups, food trays, straws & takeaway containers are eco-friendly, compostable, biodegradable & are created from recycled goods & a range of sustainably sourced products. We source the highest quality produce locally & grow various herbs, fruits & vegetables on site. Doing our part where we can to keep this world beautiful.