

# PADDINGTON SOCIAL

CAFE • BAKERY • POP-UP KITCHEN

## BREAKFAST (6:30 – 11:00)

<b>Toast</b> ( <i>v, vgo, gfo</i> ) - choice of jam , honey , peanut butter , vegemite or Nutella	\$6
<b>Eggs Your Way</b> ( <i>v, gfo</i> ) - 2 eggs cooked to your liking, served on sour dough	\$13
<b>Chia pudding</b> ( <i>v, gf</i> ) - Pitaya (dragon fruit) infused chia pudding, blueberry compote, passionfruit, house made granola, coconut yoghurt	\$17
<b>Pear &amp; blackberry hotcake</b> - cardamon champagne poached pear, blackberry compote, chocolate anglaise	\$18
<b>Eggs Benedict</b> - with (2) poached eggs, crisp kale & hollandaise sauce on sour dough <i>your choice of <b>smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2</b></i>	\$19
<b>Trio of mushroom</b> - Sautéed with garlic, thyme, truffle and cream on a flakey layer of croissant topped with watercress and pecorino	\$20
<b>Smashed Avocado</b> - Lashings of avo, lime and honey labne, marinated heirloom tomatoes and seed mix on sourdough.	Full/\$19 Half/\$16
<b>Sweet corn fritters</b> - Sweetcorn and herb fritters with smashed avocado, Chunky tomato relish and poached eggs.	\$21
<b>Vegan chilli scramble</b> - Tofu chilli scramble, baby spinach, mushrooms, vegan siracha aioli on sourdough	\$22
<b>Chorizo Scotch Egg</b> - soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce	\$24
<b>3 egg omelette</b> - mussels, confit tomato, leek and chilli, celeriac remoulade, sourdough	\$24

## ADD ON' S

½ Avocado, Haloumi (2)	\$5
Gluten free bread	\$1.5
Thick pork sausage	\$4
2 Eggs	
Bacon double smoked	
Hash browns	
Mushrooms	
Tomatoes	
House baked beans	

## LITTLE ONE' S

Egg on toast	\$8
House baked beans on toast	\$8
Avocado on toast	\$8

Please inform our staff for any allergies. Proceed to the counter to order.  
gfo - gluten free option available, vgo - vegan option available,  
dfo - dairy free option available, v - vegetarian

# PADDINGTON SOCIAL

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## BRUNCH (11:00 - 14:30)

<b>Toast</b> - choice of jam , honey , peanut butter , vegemite or Nutella (v,vgo,gfo)	\$6
<b>Egg Your Way</b> - 2 eggs cooked to your liking, served on sour dough (v, gfo)	\$13
<b>Eggs Benedict</b> - with (2)poached eggs, crisp kale & hollandaise sauce on sour dough <b>your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2</b>	\$19
<b>Smashed Avocado</b> - Lashings of avo, lime and honey labne, marinated heirloom tomatoes and seed mix on sourdough. (gfo, vgo)	Full/\$19 Half/\$16
<b>Sweet corn fritters</b> - Sweetcorn and herb fritters with smashed avocado, Chunky tomato relish and poached eggs	\$21
<b>Chorizo Scotch Egg</b> - soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce	\$24
<b>Mushroom Arancini</b> - (4) forest mushroom infused arancini balls stuffed with provolone served with truffle aioli (v)	\$12
<b>Paddington bowl</b> - Pickled vegetables, avocado, sweet potato, edamame, wild rice and falafel (vegan, gf, df)	\$19
<b>Add Chicken skewers (2) \$6</b>	
<b>Thai Chicken Red Curry</b> - Seasonal vegetables, bamboo shoots, lime leaves, Thai basil in a rich curry sauce served with jasmine rice (gf, df, vegan option available)	\$20
<b>Bangers &amp; Mash</b> - Thick pork sausages, potato puree, braised red cabbage, apple sauce and red wine jus	\$20
<b>Wagyu Beef &amp; mushroom Burger</b> - Wagyu Beef, creamy mushrooms, caramelized onion, provolone cheese, pickles, watercress, Dijonaise and relish all between a soft milk bun served with fries and aioli	\$21
<b>Crispy skin salmon</b> - 170gm salmon fillet cooked medium, served with butternut puree, wild rice, fennel, onion, beans, almonds, peppers and soft herbs (gf)	\$26

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