

PADDINGTON SOCIAL

CAFE • BAKERY • POP-UP KITCHEN

BREAKFAST (6:30 – 11:00)

Toasted sourdough (<i>v,vgo,gfo</i>) - choice of jam , honey , peanut butter , vegemite or Nutella	\$9
Eggs Your Way (<i>v,gfo</i>) - 2 eggs cooked to your liking, served on sour dough	\$13
Smashed avocado (<i>v,gfo,vgo</i>) – crushed avocado topped with whipped balsamic feta, rustic bruschetta of tomato, onion, basil, vincotto and seeds	\$17
Chia Pudding (<i>vgo,gf,df</i>) - Coconut & blue spirulina chia pudding, plum compote, granola crumb	\$17
Hotcake – Citrus & poppyseed hotcake, honey mascarpone, Moscato peaches, pistachio & Amaretti crumb, Chantilly cream	\$18
Eggs Benedict (<i>gfo</i>) - (2) poached eggs, crisp kale & hollandaise on sour dough <i>your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2</i>	\$20
Fritters – Sweet potato, corn and herb fritters, relish, crushed avocado, poached eggs (2), tahini yoghurt	\$20
Potato cake – Mushroom & gruyere potato cake, thick pork sausage, rocket, poached egg(1), hollandaise and relish	\$22
Greens Bowl (<i>gfo, vgo</i>) – Broccolini, asparagus, kale, zucchini, edamame, sautéed with Riesling butter on a bed of edamame hummus with poached egg (1), seeds and sourdough	\$20
Vegan naan (<i>gfo</i>) – Brinjal (eggplant) curry and kachumber (cucumber) salad, coconut yoghurt raita & flatbread	\$20
Risotto (<i>gfo</i>) – Forest mushroom risotto, spinach, herb crumb, truffle crème fraiche, poached egg(1), pecorino	\$21
Shakshuka (<i>gfo</i>)– Rich tomato, autumn vegetables, pulled lamb shoulder, herbed cream, chimichurri, poached eggs and flat bread	\$23
Spicy Pork Omelette – Gochujang spicy pork belly, kimchi, shallots, cucumber, sesame rice cracker	\$23
Chorizo Scotch Egg - Soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce	\$24

Add on's

½ avocado, haloumi (2)	\$5
Thin pork sausage	\$4
2 eggs	
Double smoked bacon	
Hash browns (2)	
Sautéed mushroom	
Pan fried tomatoes	

Gluten free bread	\$1.5
Tomato relish	\$2
<u>Little one's (under 12yo)</u>	
Egg on toast	\$8
Waffle with maple	\$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, v – vegetarian
Sides must be purchased with main meal. 15 % surcharge applies on public holiday.

PADDINGTON SOCIAL

CAFE • BAKERY • POP-UP KITCHEN

BRUNCH (11:00 – 2:30)

Toast (<i>v,vgo,gfo</i>) - choice of jam , honey , peanut butter , vegemite or Nutella	\$9
Eggs Your Way (<i>v,gfo</i>) - 2 eggs cooked to your liking, served on sour dough	\$13
Smashed avocado (<i>v,gfo,vgo</i>) – crushed avocado topped with whipped balsamic feta, rustic bruschetta of tomato, onion, basil, vincotto and seeds	\$17
Eggs Benedict - (2) poached eggs, crisp kale & hollandaise sauce on sour dough <i>your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2</i>	\$20
Fritters – Sweet potato, corn and herb fritters, relish, crushed avocado, poached eggs (2), tahini yoghurt	\$20
Risotto (<i>gfo</i>) – Forest mushroom risotto, spinach, herb crumb, truffle crème fraiche, poached egg (1), pecorino	\$21
Add grilled chicken tenders (2) - \$6	
Chorizo Scotch Egg - Soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce	\$24
Fries (<i>gfo, vgo</i>) – Crispy coated fries with aioli	\$9
Tempura Eggplant (<i>gfo, vgo</i>)– Daishi dusted tempura eggplant sticks with miso & yuzu aioli	\$12
Caesar salad (<i>gfo</i>) – Baby gem cos, prosciutto, pecorino, sourdough crouton, poached egg, with our house made Caesar dressing.	\$18
Add grilled chicken tenders (2) - \$6	
Paddington bowl (<i>gfo, vgo</i>) – Pickled daikon & carrot, avocado, sweet potato, edamame, brown rice, Falafels, braised cabbage, sesame soy dressing.	\$21
Add grilled chicken tenders (2) - \$6	
Soba noodle bowl (<i>gfo,vgo</i>) – Buckwheat noodles, broccolini, edamame, fried soft tofu, asparagus, beansprout, shaved red cabbage, mixed herbs, ginger ponzu dressing.	\$21
Add grilled chicken tenders (2) - \$6	
Fried chicken burger – Crispy fried chicken thigh tossed in sticky, sweet and slightly spicy gochujang syrup, with cucumber, onion, kimchi and spicy aioli between a milk bun served with coated fries	\$21
Porchetta open sandwich – Roasted pork belly Porchetta, peach relish, radicchio, fennel & apple slaw, salsa verde and vincotto on sourdough	\$21
Add a side of fries - \$5	

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