

PADDINGTON SOCIAL

CAFE • BAKERY • POP-UP KITCHEN

BREAKFAST (6:30 – 11:00)

Toasted Sour Dough (<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 on sourdough, heirloom tomato, shallots, lime and honey labneh, seed mix, vincotto and olive oil.	\$17
Hotcake – Sticky date hotcake, toffee sauce, maple roasted pear, hokey pokey ice cream, mixed nut crumb.	\$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 (<i>v</i>) – Sweet corn, pumpkin and herb fritters, crushed avocado, tomato relish, poached eggs (2), butternut puree.	\$21
Potato Cake – gruyere and mushroom potato cake, thick pork sausage, rocket, poached egg (1), hollandaise and relish	\$22
Omelette (<i>gfo,v</i>) – Mushroom, spinach and provolone in a 3 egg omelette with crème fraiche and sourdough.	\$21
Vegan Breaky Mince (<i>gfo</i>) – Chorizo inspired vegan breaky mince, mushroom, corn, beans and baby spinach on sour dough with vegan cream cheese and chimichurri.	\$20
Big Paddington Breaky (<i>gfo</i>) – Double smoked bacon, thick pork sausage, mushrooms, spinach, hash brown, confit tomato, house made baked beans and your choice of eggs on sour dough.	\$26
Shakshuka (<i>gfo</i>) – Rich tomato, autumn vegetables, pulled lamb shoulder, herbed cream, chimichurri, poached eggs and flat bread	\$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)	\$5.5	Gluten free bread	\$1.5
Thick pork sausage	\$4.5	Tomato relish/aioli	\$2
2 eggs			
Double smoked bacon		<u>Little one's (under 12yo)</u>	
Hash browns (2)		Egg on toast	\$8
Sautéed mushroom		Waffle with maple	\$8
Confit tomatoes		Avocado on toast	\$8
Baked beans			

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 on sourdough, heirloom tomato, shallots, lime and honey labneh, seed mix, vincotto and olive oil.	\$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 corn, pumpkin and herb fritters, crushed avocado, tomato relish, poached eggs (2), butternut puree.	\$21
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
Butternut Soup w Crouque Monsieur (<i>gfo, v</i>) – Creamy butternut pumpkin and apple soup, served with classic French brioche toasted cheese sandwich.	\$17
Chicken Chop Salad (<i>gfo</i>) – Asian slaw (wombok, carrot, sprouts, onion), fresh herbs, seeds, crispy noodle, coconut chips, shredded poached chicken in coconut ponzu dressing.	\$21
Paddington bowl (<i>gfo, vgo</i>) – Korean Bi Bim Bup inspired bowl consisting of brown rice, kimchi, marinated sprouts and mushrooms, edamame beans, pickled daikon, carrot and cucumber topped with a fried egg and Gochujang dressing.	\$21
Add poached chicken - \$5	
Deluxe Burger – 200gm Beef patty, double smoked bacon, cheese, lettuce, tomato, onion, pickles, ketchup and mustard on a milk bun served with coated fries.	\$22
Grilled Vege Burger (<i>v</i>) – Grilled eggplant, capsicum, haloumi, caramelized onion, pickles, lettuce, beetroot relish and aioli on a milk bun served with coated fries.	\$22
Butter Chicken – Authentic butter chicken, served with saffron rice, flatbread and cucumber raita.	\$22

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