

PADDINGTON SOCIAL

CAFE • BAKERY • POP-UP KITCHEN

BREAKFAST (6:30 – 11:00)

Toasted Sour Dough (v,vgo,gfo) - Choice of jam, honey, peanut butter, vegemite or Nutella	\$9
Eggs Your Way (v,gfo) - 2 eggs cooked to your liking, served on sour dough	\$13
Chia Pudding (gfo,vgo) – Coconut and taro chia, fresh mango, acai, granola, toasted coconut	\$16
Smashed Avocado (v,gfo,vgo) – Elote inspired smashed avocado, roasted corn, jalapeno cream, heirloom tomato salsa, cayenne toasted seeds	\$17
Pancakes (veg) – Chocolate chip pancakes, chocolate mousse, mixed berries, maple syrup, candied pecans	\$17
Vegan Hash Bowl – Crispy hash of kipfler, sweet potato, kale and pearl barley with tofu chilli scramble, cashew cream and chimichurri	\$18
Eggs Benedict (gfo) - (2) poached eggs, crisp kale & hollandaise on sour dough <i>your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2, change to croissant \$3</i>	\$20
Fritters (v) – Sweet corn and kale fritters, garlic yogurt, crushed avocado, salsa verde and poached eggs	\$21
Potato Cake – Corn beef, cheese and shallot potato cake, tomato relish, rocket, poached eggs (2) topped with hollandaise sauce	\$21
Wild Mushroom Crepe (v) – Sautéed wild mushrooms with watercress, hazelnuts, sage beurre noisette and poached eggs on crepe, dusted with pecorino	\$20
Flatbread Stack (vo) – Double smoked bacon, fried eggs and relish folded between a light flatbread, on a bed of babaganoush, drizzled with chilli oil	\$21
Chorizo Scotch Egg - Soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce	\$24
Chilli Prawn (gfo) – Chilli scramble on sourdough, seared king prawn, fermented chilli aioli, sprouts, peanuts, fried shallots and chilli oil	\$26

Add on's

½ avocado, haloumi (2)	\$5.5	King prawn in chilli oil (1)	\$7
Smoked salmon		Gluten free bread	\$1.5
2 eggs	\$4.5	Tomato relish/aioli	\$2
Double smoked bacon			
Hash browns (2)		<u>Little one's (under 12yo)</u>	
Sautéed mushroom		Egg on toast	\$8
Confit tomatoes		Waffle with maple	\$8
Baked beans		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.

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CAFE • BAKERY • POP-UP KITCHEN

BRUNCH (11:00 – 2:30)

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>) – Elote inspired smashed avocado, roasted corn, jalapeno cream, heirloom tomato salsa, cayenne toasted 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, change to croissant \$3</i>	\$20
Fritters – Sweet corn and kale fritters, garlic yogurt, crushed avocado, salsa verde and poached eggs	\$21
Fries (<i>gfo, vgo</i>) – Crispy coated fries with aioli	\$9
Crispy Noodle Slaw (<i>gfo</i>) – Asian slaw (wombok, carrot, sprouts, onion), fresh herbs, crispy noodle, peanuts, shallots and soy dressing Add grilled chicken \$6	\$17
Shawarma Bowl (<i>v,gfo,vgo</i>) – Brown rice, tomato, cucumber, shaved lettuce, falafels, hummus, pickled onion, avocado, lemon and roast garlic dressing and toasted flat bread Add grilled chicken \$6	\$19
Hokkien Stir Fry Noodles (<i>vo</i>) – Sweet soy and ginger stir fry noodles, shredded vegetables, mushroom, sprouts and shallots topped with crispy fried chicken thigh	\$22
Bbq Beef Mushroom Burger – Angus beef, portobello mushroom, pickle, onions, cheese, truffle aioli, smokey bourbon and cola bbq sauce all in a milk bun served with coated fries	\$22
Benito Fried Duck Bao (3) – Confit duck fried in benito flakes, with fermented chilli aioli, hoisin sauce, pickled vegetables, lettuce and baos(3)	\$24
Steak Special – Steak of the week served with coated fries, chimichurri, watercress, truffle and pink peppercorn butter and jus Add Garden Salad \$5	\$26
Pan fried Market Fish – Catch of the day served with kohlrabi and fennel salad with kipfler potato and green goddess sauce	\$28

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