

PADDINGTON

CAKE | BAKERY | POP-UP KITCHEN

HOT BEVERAGES

White	\$4.2/\$4.7	
Black	\$4.0/\$4.5	
Batch brew	\$4.0	
	Refill	\$2.0
Piccolo	\$3.7	
Espresso	\$3.5	
Mocha	\$4.7/\$5.2	
Chai latte	\$4.2/\$4.7	
Dirty Chai	\$4.7/\$5.2	
Hot chocolate	\$4.2/\$4.7	
Baby chino	\$2.5	
Soy, Almond, Lactose free, Oat, Coconut		+70c
Vanilla, Caramel, Hazelnut		+70c
Decaf		+50c
Extra shot		+50c
Ice cream (scoop)		+2.0
Spiced Chai(pot)	\$6.5	
Pot of Tea	\$4.8	
English Breakfast		
French Earl Grey		
Spring green		
Chamomile Blossom		
Peppermint		
Lemongrass Ginger		
Honeydew green		

SMOOTHIES

VEGAN PBJ \$12

Plant based protein powder, strawberries, banana, peanut butter, Milklab almond milk

COCO BREEZE \$10

Coconut, mango, pineapple, mint, lime, Milklab coconut milk

KALE KICK \$10

Kale, spinach, mango, apple, Greek yoghurt

SUPER BERRY \$10

Blueberries, blackberries, raspberries, strawberries, apple juice, Greek yoghurt, honey

COLD BEVERAGES

Cold Brew	\$6.0
Iced Latte	\$5.5
Iced Long black	\$5.0
Iced Coffee (w/ice cream)	\$7.0
Iced Mocha	\$7.0
Iced Chai latte/Iced Chocolate	\$6.0
Iced Thai Milk Tea	\$7.0
Milkshake	
Chocolate/caramel/strawberry/vanilla	\$6.5
Thickshake	
Chocolate/caramel/strawberry/vanilla	\$8.5
Coconut water	\$4.5
Cold pressed Juices – Daily Habit	\$10.0
(375 ml glass bottle)	
Greens to greatness	
Apple, cucumber, kale, spinach	
Revitalize	
Orange, pineapple and apple	
Alkira	
Coconut water, pineapple and blue spirulina	
Refresh	
Strawberry, apple and lime	
Radiance	
Watermelon, rockmelon and pineapple	
Juice – Apple, Orange	\$5.0
Organic Kombucha-ginger/elderflower	\$6.0
Bundaberg Ginger Beer	\$5.0
Antipode (1Lt)- Still/Sparkling	\$9.0
Triple filtered water 500ml	\$4.0
Sparkling water 250ml	\$4.0
Soft drinks	\$4.5
(coke, coke no sugar, lemonade, soda water, tonic)	



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BREAKFAST (6:30 – 11:00)

Toasted Sour Dough (v,vgo,gfo) \$9

Choice of jam, honey, peanut butter, vegemite or Nutella

Eggs Your Way (v,gfo) \$13

2 eggs cooked to your liking, served on sour dough

Chia Pudding (gfo,vgo) \$16

Coconut and taro chia, fresh mango, acai, granola, toasted coconut

Smashed Avocado (v,gfo,vgo) \$17

Elote inspired smashed avocado, roasted corn, jalapeno cream, heirloom tomato salsa, cayenne toasted seeds

Pancakes (veg) \$17

Chocolate chip pancakes, chocolate mousse, mixed berries, maple syrup, candied pecans

Vegan Hash Bowl \$18

Crispy hash of kipfler, sweet potato, kale and pearl barley with tofu chilli scramble, cashew cream and chimichurri

Eggs Benedict (gfo) \$20

(2) poached eggs, crisp kale & hollandaise on sour dough your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2, change to croissant \$3

Fritters (v) \$21

Sweet corn and kale fritters, garlic yogurt, crushed avocado, salsa verde and poached eggs Potato Cake – Corn beef, cheese and shallot potato cake, tomato relish, rocket, poached eggs (2) topped with hollandaise sauce

Wild Mushroom Crepe (v) \$20

Sautéed wild mushrooms with watercress, hazelnuts, sage beurre noisette and poached eggs on crepe, dusted with pecorino

Flatbread Stack (vo) \$21

Double smoked bacon, fried eggs and relish folded between a light flatbread, on a bed of babaganoush, drizzled with chilli oil

Chorizo Scotch Egg \$24

Soft poached egg wrapped in chorizo mince, crumbed then fried, served with crushed avocado, hash browns and hollandaise sauce

Chilli Prawn (gfo) \$26

Chilli scramble on sourdough, seared king prawn, fermented chilli aioli, sprouts, peanuts, fried shallots and chilli oil

BRUNCH (11:00 – 2:30)

Toasted Sour Dough (v,vgo,gfo) \$9

choice of jam, honey, peanut butter, vegemite or Nutella

Eggs Your Way (v,gfo) \$13

2 eggs cooked to your liking, served on sour dough

Smashed Avocado (v,gfo,vgo) \$17

Elote inspired smashed avocado, roasted corn, jalapeno cream, heirloom tomato salsa, cayenne toasted seeds

Eggs Benedict \$20

(2) poached eggs, crisp kale & hollandaise sauce on sour dough your choice of smoked bacon +\$2, smoked salmon +\$2 or grilled haloumi+\$2, change to croissant \$3

Fritters \$21

Sweet corn and kale fritters, garlic yogurt, crushed avocado, salsa verde and poached eggs

Fries (gfo, vgo) \$9

Crispy coated fries with aioli

Crispy Noodle Slaw (gfo) \$17

Asian slaw (wombok, carrot, sprouts, onion), fresh herbs, crispy noodle, peanuts, shallots and soy dressing
Add grilled chicken \$6

Shawarma Bowl (v,gfo,vgo) \$19

Brown rice, tomato, cucumber, shaved lettuce, falafels, hummus, pickled onion, avocado, lemon and roast garlic dressing and toasted flat bread **Add grilled chicken \$6**

Hokkien Stir Fry Noodles (vo) \$22

Sweet soy and ginger stir fry noodles, shredded vegetables, mushroom, sprouts and shallots topped with crispy fried chicken

Bbq Beef Mushroom Burger \$22

Angus beef, portobello mushroom, pickle, onions, cheese, truffle aioli, smokey bourbon and cola bbq sauce all in a milk bun served with coated fries

Benito Fried Duck Bao (3) \$24

Confit duck fried in benito flakes, with fermented chilli aioli, hoisin sauce, pickled vegetables, lettuce and baos(3)

Steak Special \$26

Steak of the week served with coated fries, chimichurri, watercress, truffle and pink peppercorn butter and jus
Add Garden Salad \$5

Pan fried Market Fish \$28

Catch of the day served with kohlrabi and fennel salad with kipfler potato and green goddess sauce

BREAKFAST Add on's

1/2 avocado, haloumi(2) \$5.5 | Smoked salmon \$5.5 | 2 eggs \$4.5 |
Double smoked bacon \$4.5 | Hash browns (2) \$4.5 | Sautéed mushroom \$4.5 |
Confit tomatoes \$4.5 | Baked beans \$4.5 | King prawn in chilli oil (1) \$7 |
Gluten free bread \$1.5 | Tomato relish/aioli \$2 |

Little one's (under 12yo)

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.

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