

HOT BEVERAGES

	R	L
White	4.7	5.2
Black	4.5	5.0
Batch brew	4.0	5.0
Piccolo	4.0	
Espresso	3.5	
Mocha	5.2	5.7
Chai latte	4.7	5.2
Dirty chai	5.2	5.7
Hot chocolate	4.7	5.2
Babyccino	2.5	
Puppacino & dog biscuit	3.5	
Matcha latte	5.5	6
(milk, vanilla syrup, uji matcha)		

Soy, Almond, Lactose free, Oat, Coconut	70c	
Vanilla, Caramel, Hazelnut	70c	
Decaf	50c	
Extra shot	50c	
Ice cream (scoop)	2.0	
Single origin coffee beans	50c	

Spiced Chai (pot)	7.0	
Pot of Tea	5.0	
English Breakfast		
French Earl Grey		
Spring Green		
Chamomile Blossom		
Peppermint		
Lemongrass Ginger		
Honeydew Green		

SMOOTHIES

VEGAN PBJ	12.5	
Plant based protein powder, strawberries, banana, peanut butter, Milklab almond milk		
COCO BREEZE	10.5	
Coconut, mango, pineapple, mint, lime, Milklab coconut milk		
BANANA & CHAI	10.5	
Banana, Seven spice Chai, vanilla ice cream, milk		
SUPER BERRY	10.5	
Blueberries, blackberries, raspberries, strawberries, apple juice, Greek yoghurt, honey		

COLD BEVERAGES

Cold brew	6.5	
Iced latte	6.0	
Iced long black	5.5	
Iced coffee (w / ice cream)	8.0	
Iced mocha	7.0	
Iced chai latte / Iced chocolate	6.5	
Iced Thai milk tea	7.5	
Iced Matcha latte	8.0	

Milkshake

Chocolate / caramel / strawberry / vanilla	6.5	
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Thickshake

Chocolate / caramel / strawberry / vanilla	8.5	
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Coconut water	5.5	
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Cold Pressed Juices -

(375 ml glass bottle)

Envy - Apple, cucumber, kale and spinach**Delight** - Orange, pineapple and apple**Curious** - Carrot, turmeric, lemon, orange**Kind** - Watermelon, rockmelon and pineapple

Juice - Apple, Orange	5.5	
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Organic Kombucha - ginger / passionfruit	6.0	
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Bundaberg Ginger Beer	5.5	
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Antipode (1Lt) - Still/Sparkling	9.0	
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Triple filtered water 500 ml	4.5	
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Sparkling water 250 ml	4.5	
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Soft drinks	5.0	
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(coke, coke no sugar, lemonade, soda water, tonic)

SPRITZ From 10 AM 7days

Elderflower & Passionfruit	18	
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Elderflower cordial, Passionfruit, Prosecco, Vodka & Soda water

Peach Bellini	13	
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Peach puree, Prosecco

Ginger and Lime	18	
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Gin, Prosecco, Organic ginger kombucha, Fresh lime juice

Aperol Spritz	18	
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Aperol, Prosecco, Pink grapefruit juice & Soda

Mimosa	13	
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Orange apple and pineapple cold pressed juice, Prosecco

PADDINGTON

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BREAKFAST (6:30 – 11:00)

Toasted Sourdough - v,vg,ogfo Choice of jam, honey, peanut butter, vegemite or nutella	9
Eggs Your Way - v,gfo 2 eggs cooked to your liking, served on buttered sourdough	13
Overnight Oats - v Oat milk soaked oats and chia / banana / peanut butter / salted caramel / dark chocolate / rice crispy	16
Hotcake Crumble - v Cinnamon hotcake / pear and apple compote / crumble / vanilla bean ice cream / salted caramel / maple syrup	19
Smashed Avocado - vgo,gfo Avocado / honey labneh / heirloom tomato / seed mix / vincotto / sourdough	18
Green Shakshuka - v,gfo Beans / peas / fennel / eggplant / broccolini / zucchini / green tomato / kale / olives / spinach & leek cream / 2 baked eggs / pecorino / flatbread	22
Tofu Chilli Scramble - vg,v,gfo Roasted portobello mushrooms / spinach salsa verde / tofu chilli scramble / sourdough / chilli oil	22
Egg White Omelette - vgo,gfo Smoked chicken / black beans / spinach / red pepper crème / sourdough / soft herbs / pecorino	22
Eggs Benedict - gfo 2 poached eggs / crisp kale / hollandaise / sourdough Choice of smoked bacon, smoked salmon or grilled haloumi, change to croissant \$3	22
Sweet Corn Fritter - v Sweet corn and herb fritter / haloumi / roasted tomato / avocado / 1 poached egg / tomato relish	23
Smoked Salmon Rosti - gf Potato rosti / smoked salmon / cucumber / golden shallots / caper berry / herb crème fraiche / caviar / 2 poached eggs	23
Kedgerree - vgo,vo,gf English spiced fried rice / basmati / saffron / spring onion / broad beans / peas / hot smoked fish (trout or mackerel on availability) / fried curry leaves / 1 poached egg / chilli oil	23
Chorizo Scotch Egg Soft poached egg wrapped in chorizo mince / crushed avocado / hash browns / hollandaise sauce	25

BREAKFAST Add on's

1 egg	3	1/2 avocado	5.5	Gluten free bread	1.5
2 eggs	4.5	Haloumi (2)	5.5	Tomato relish	2
Double smoked bacon	4.5	Smoked salmon	5.5	Aioli	2
Hash browns (2)	4.5	Scrambled egg	6		
Thick pork sausage	4.5	Wilted greens <i>kale/spinach/broccolini</i>	6		
Sautéed mushroom	4.5	Slow cooked brisket	8		
Baked beans	4.5	Korean fried chicken thigh	8		

BRUNCH (11:00 – 2:00)

Eggs Your Way - v,gfo 2 eggs cooked to your liking, served on buttered sourdough	13
Smashed Avocado - vo,vgo,gfo Avocado / honey labneh / heirloom tomato / seed mix / vincotto / on bagel	19
Eggs Benedict - gfo 2 poached eggs / crisp kale / hollandaise / sourdough choice of smoked bacon, smoked salmon or grilled haloumi, Change to croissant \$3	22
Sweet Corn Fritter - v Sweet potato, corn and herb fritter / haloumi / roasted tomato / avocado / 1 poached egg / tomato relish	23
Chorizo Scotch Egg Soft poached egg wrapped in chorizo mince / crushed avocado / hash browns / hollandaise sauce	25
Fries - gfo,vgo,v Crispy coated fries with aioli	9
Vegan Pork Puffs - v 4 light and puffy dumplings filled with slow cooked rendang jackfruit curry/ tofu cream / chilli oil	16
Crispy Fried Calamari Lightly fried baby calamari / soft herbs / squid ink emulsion / lemon	19
Croque and soup - vo Creamy butternut pumpkin & pear soup / croque monsieur / caramelised pepitas / pecorino	20
Barbacoa Tacos Slow cooked barbacoa brisket / roasted tomatillo salsa / pickled onion slaw / chipotle ranch / pecorino / lemon	23
Crispy Chicken Burger - gfo Korean fried chicken thigh / cucumber / pickle slaw / gochujang glaze / kimchi aioli / seeded brioche bun / fries / aioli	23
Gado Gado Salad - vgo,gfo Potato / sprouts / carrot / cabbage / cucumber / soft egg / soy bean tempeh / peanut dressing / crispy noodles	23
Shawarma Bowl Brown rice / hummus / fattoush salad / lettuce / flat bread / grilled lemon & zaatar chicken	23
Little one's (under 12yo)	
Egg on toast	8
Avocado on toast	8
Toast and house baked beans	8
Waffle with berries, maple and floss	8

Please inform our staff of any allergies. Proceed to the counter to order.

gf - gluten free, gfo - gluten free option available, v - vegetarian, vo - vegetarian option available, vg - vegan, vgo - vegan option available
Sides must be purchased with main meal. 15 % surcharge applies on public holidays.