

PADDINGTON

CAFE | BAKERY | POP-UP KITCHEN

HOT BEVERAGES

	R	L
White	5.0	5.5
Black	5.0	5.5
Batch brew	5.0	5.5
Piccolo	4.0	
Espresso	3.5	
Mocha	5.7	6.2
Chai latte	5.2	5.7
Dirty chai	5.7	6.2
Hot chocolate	5.2	5.7
Babyccino	2.5	
Puppacino & dog biscuit	4.0	
Matcha latte (milk, vanilla syrup, uji matcha)	6.0	7.0
Soy, Almond, Lactose free, Oat, Coconut	80c	
Vanilla, Caramel, Hazelnut	80c	
Decaf	80c	
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		

COLD BEVERAGES

Cold brew	6.5
Iced latte	6.5
Iced long black	6.0
Iced coffee (w / ice cream)	9.0
Iced mocha	7.5
Iced chai latte / Iced chocolate	6.5
Iced Thai milk tea	7.5
Iced Matcha latte	8.0
Milkshake	
Chocolate / caramel / strawberry / vanilla	7.0
Thickshake	
Chocolate / caramel / strawberry / vanilla	9.0
Coconut water	5.5
Cold Pressed Juices – (375 ml glass bottle)	10.5
Envy – Apple, cucumber, kale and spinach	
Delight – Orange, pineapple and apple	
Curious – Carrot, turmeric, lemon, orange	
Kind – Watermelon, rockmelon and pineapple	
Juice – Apple, Orange	6.0
Organic Kombucha – ginger / berry	7.0
Bundaberg Ginger Beer	5.5
Antipode (1Lt) – Still/Sparkling	9.0
Mount Warning water 300 ml Still/Sparkling	4.5
Soft drinks	5.0
coke, coke no sugar, lemonade, soda water, tonic	
Lemon Lime & Bitter	6.0

SMOOTHIES

Chocolate Powerhouse (vegan)	13
Blueberry, banana, vegan chocolate protein powder, peanut butter, almond milk	
Vegan tropical smoothie (vegan)	13
Mango, dragonfruit, banana, coconut milk vegan vanilla protein powder	
Blue spirulina smoothie	13
coconut, pineapple, mango, mint, blue spirulina powder, coconut milk	
Berry Banana	11
Banana, strawberry, milk and yoghurt	

SPRITZ From 10 AM 7days

Elderflower & Passionfruit	18
Elderflower cordial, Passionfruit, Prosecco, Vodka & Soda water	
Peach Bellini	15
Peach puree, Prosecco	
Ginger and Lime	18
Gin, Prosecco, Organic ginger kombucha, Fresh lime juice	
Aperol Spritz	18
Aperol, Prosecco, Pink grapefruit juice & Soda	
Mimosa	15
Orange juice, Prosecco	



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SOCIAL

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BREAKFAST [6:30 - 11:00]

- Toast and condiments 9.50
Choice of jam, honey, peanut butter, vegemite or Nutella.
- Eggs your way (gfo) 15
2 eggs cooked to your liking, served on sour dough.
- Three-milk Pancake (veg) 19.50
Tres Leche, broken macarons, macerated strawberries, whipped mascarpone cream.
- Ancient grain bowl (vgo, gfo) 19.50
Quinoa, lentils, brown rice, cranberries, mint, parsley, pepitas, avocado, kale, and cashew cream. add on smoked salmon \$7, 1 egg \$3.5, 2 eggs \$6, Saut éed mushroom \$6
- Smashed avocado (gfo, vgo) 22
Stracciatella, chilli crumb, heirloom tomato, aged vincotto, grapefruit.
- Egg benedict (gfo) 23
(2) poached eggs / crisp kale / hollandaise / sourdough. choice of smoked bacon, smoked salmon or grilled haloumi, change to croissant \$3
- Crispy corn & herb fritters (veg) 26
Whipped feta, honey, chilli oil, poached egg, smoked paprika, avocado, spring herbs.
- Spanish tortilla (gfo) 26
Saut éed chat potato, confit onion, provolone, baked into cheesy tortilla topped with smoked salmon, herbed labneh, avocado and fresh herbs
- Forest mushroom croissant (vgo,gfo) 27
Truffle, 2 poached eggs, cheese garlic and herb croissant, ala minute nduja butter forest mushrooms, tossed kale, pecorino, salsa de almendra (almond salsa).
- Chorizo scotch egg 28
Soft poached egg wrapped in chorizo mince, crushed avocado, hash browns, hollandaise sauce.
- Confit beef brisket tacos (2) 28
Fried eggs, avocado, chilli and lime pineapple, shaved slaw, smoked capsicum aioli.
- Breaky paella (gfo,vgo) 30
A full flavour rice base of saffron, paprika, onion, red peppers, artichoke, peas, king prawn, calamari, chorizo, and poached egg with soft herbs.

Little one' s (under 12yo)

- Bacon & egg on toast 12.50
- Egg on toast 10
- Avocado on toast 10
- Toast and house baked beans 10
- Waffle with macerated strawberries, maple syrup (add ice cream \$2) 10

***Please inform our staff of any allergies. Proceed to the counter to order.
(gfo) gluten free option available, (veg) vegetarian, (vgo) vegan option available
Sides must be purchased with main meal. 15 % surcharge applies on public holidays.

BRUNCH [11:00 - 2:00]

- Fries (gfo, veg) 10
Chilli salt, garlic aioli.
- Eggs your way (gfo) 15
2 eggs cooked to your liking, served on sour dough.
- Smashed avocado (gfo, vgo) 22
Stracciatella, chilli crumb, heirloom tomato, aged vincotto, grapefruit.
- Ancient grain bowl (vgo, gfo) 19.50
Quinoa, lentils, brown rice, cranberries, mint, parsley, pepitas, avocado, kale, and cashew cream. add on smoked salmon \$7, 1 egg \$3.5, 2 eggs \$6, Saut éed mushroom \$6
- Egg benedict (gfo) 23
(2) poached eggs / crisp kale / hollandaise / sourdough. Choice of smoked bacon, smoked salmon or grilled haloumi, change to croissant \$3.
- Crumbed burrata salad (gfo, veg) 24
Heirloom tomato, kalamata olives, roast red onion, peppers, witlof, sourdough croutons, mojo verde, sumac, zaatar, vincotto and EVOO (Add Calamari or 150gm steak for \$8).
- Light fried Calamari (gfo) 25
Witlof, rocket, citrus segments, apple, avocado, red onion, pistachio, ricotta, citrus vinaigrette.
- Crispy corn & herb fritters (veg) 26
Whipped feta, honey, chilli oil, poached egg, smoked paprika, avocado, spring herbs.
- 150gm steak sandwich (gfo) 26
Greens, red onion, peppers, pickles, provolone, chimichurri, and horseradish aioli on a milk bun served with coated fries.
- Nduja & pig head sausage mafaldine alla vodka 26
Creamy rich and spicy pasta with mojo verde and pecorino spring herbs.
- Chorizo scotch egg 28
Soft poached egg wrapped in chorizo mince, crushed avocado, hash browns, hollandaise sauce.
- Confit beef brisket tacos (2) 28
Fried eggs, avocado, chilli and lime pineapple, shaved slaw, smoked capsicum aioli.
- Breaky paella (gfo,vgo) 30
A full flavour rice base of saffron, paprika, onion, red peppers, artichoke, peas, king prawn, chorizo, calamari, and poached egg with soft herbs.

BREAKFAST & BRUNCH Add on' s

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|--------------------|-----|-----------------------------|-----|---------------|---|
| 1 egg | 3.5 | Gluten free bread option | 1.5 | Toast (1) | 3 |
| 2 eggs | 6 | Haloumi (2) | 6.5 | Tomato relish | 2 |
| Roasted tomatoes | 5.5 | Smoked salmon | 7 | Aioli | 2 |
| Hash browns (2) | 6 | Scrambled egg | 6.5 | Hollandaise | 3 |
| Pig's head sausage | 8 | Hickory bacon | 7 | | |
| Saut éed mushroom | 6 | Chorizo sausage | 8 | | |
| Baked beans | 6 | 150g steak | 8 | | |
| 1/2 avocado | 6 | Side of fries (brunch only) | 5 | | |

S O C I A L