

GRAZING

- Garlic & Cheese pizza**  \$15
- Crumbed Cauliflower**  \$12

FROM THE GARDEN

- The Paddock goodness bowl**  \$25
with chickpea fritters, greens, quinoa, pickled cabbage, beetroot & chickpea hommus, panko cauliflower
- Grilled Chicken Salad** \$25
with sweet potato, pearl cous cous, goat's cheese, lentils, caramelised onions & balsamic reduction

COMFORTS & CLASSICS

- Fish Of The Day** \$M/P
Please refer to specials board
- Pork Cutlet (Milanese style)** \$32
coated with fresh herb infused breadcrumbs, lightly fried with rocket, apple & parmesan salad served with potato mash
- Confit Duck Maryland**  \$36
with mixed vegetable sofrito, braised lentils, cauliflower puree & tawny port jus
- 200g Beef Eye Fillet (MSA graded)**  \$45
grilled with portobello mushroom filled with roasted red capsicum topped with melted provolone cheese, potato mash, broccolini, red wine jus
- The Paddock grilled Beef Burger*** \$26
with caramelised onions, beetroot relish, fried egg, cheese, tomato, burger sauce & fries
- Crispy Beer Battered Flathead Fillets** \$26
with kale slaw, fries, tartare sauce & lemon
- Chicken Parmigiana*** \$28
topped with napolitana sauce & provolone cheese.
Served with kale slaw & fries

the Paddock

with Anthony Pellegrino

ON THE SIDE

- Bowl of fries**  \$10
- Steamed greens**   \$10

FOR THE KIDLET'S

- All Kids meals are \$15**
Includes a vanilla ice cream with selection of toppings
- Ham & Cheese Pizza / Cheeseburger & Chips**
Battered Fish & Chips / Chicken Schnitzel & Chips

TEMPTERS

- Warm Chocolate Mud Cake*** \$15
with berry coulis & vanilla ice cream
- Crème Caramel**  \$15
with strawberries
- Sticky Date Pudding** \$15
with butterscotch sauce & vanilla ice cream
- Lemon Meringue Tart** \$15
with berry coulis & vanilla ice cream

*  Vegan option available

HOT DRINKS

Freshly Made Coffee Small \$4 / Large \$5

Pot of Tea \$4

Our aim is to provide a comfortable, casual environment for you to share with your family & friends.

We only use the freshest seasonal produce and strive to provide an attentive and friendly service.

Please advise us of any special dietary requirements. Your feedback is welcomed.

 gluten free

 vegetarian

 vegan

SPECIALS BOARD

Looking for something different?

Take a look at our specials board located by the kitchen.

Limited availability, so please ask our friendly staff for details.



Duckfoot Farm

Welcome to our new supplier of vegetables and herbs, Duckfoot Farm! We'll be doing our very best to support local and source all our fresh ingredients from great producers and local farmers like these fine folk!

Duckfoot Farm's mission is to demonstrate the possibilities of small-scale farming and promote mutually beneficial land share arrangements between young farmers and land owners.

It is our belief that small-scale organic farming has a big role to play in the future food system, utilising better land management practices, and improving the health of our environment and ultimately, the health of our people.

Duck Foot Farm uses No-Till Regenerative farming methods to provide the highest quality produce whilst building the health of our most vital resource... Soil!

www.duckfootfarm.com