



# WINTER SPECIALS

## LEMON & BLUEBERRY FRENCH TOAST 14.95

*Homemade Brioche French Toast, Lemon Curd, Blueberries, Torched Marshmallow Fluff (V)*

## LEEK & SMOKED CHEDDAR RAREBIT FRENCH TOAST 15.25

*Homemade Brioche French Toast, Poached Egg, Cheesy Leek Rarebit, Wholegrain Mustard, Bacon Bits, Savoury Granola*

## SHAKSHUKA BAKED EGGS 14.95

*Slow Cooked Spiced Red Peppers & Tomatoes baked in the Woodfired Oven, Baked Eggs, Feta & Sourdough (V)*

**add Chorizo 2.00**

## STEAK & EGGS 18.95

*Woodfired Skirt Steak (served pink), Fried Eggs, Hash Browns, Chimichurri, Watercress*

## LOADED BANANA BREAD 9.95

*Toasted Homemade Banana Bread, Greek Yoghurt, Berries, Granola & Honey (V)(N)*

**add Caramelised Banana 1.00**

## BLOOD ORANGE CHAI SPICED PORRIDGE 8.95

*Jumbo Oats, Coconut Milk, Chai Spices, Blood Orange & Granola (VE)(N)*

**FROM 12PM**

## PULLED HARISSA LAMB FLATBREAD 16.50

*Pulled Harissa Lamb, Mint & Parsley Slaw, Garlic Yoghurt, Pickled Onions, Dukkha, Pomegranate (N)*

## WINTER PADDLE BOWL 15.95

*Spiced Chickpeas, Avocado, Roast Beetroot, Pickled Onions, Beetroot Hummus, Woodfired Broccoli, Mint & Parsley Slaw, Mixed Seeds (V)  
Choose from Halloumi / Coconut Feta/ Smoked Salmon / Chicken*

## HAM & SMOKED CHEDDAR TOASTIE 9.95

*Ham, Smoked Cheddar, Mustard Mayo & Onion Marmalade on Bakehouse 24 Sourdough*

## HOMEMADE SOUP & TOASTIE 12.50

*Sweet Potato, Coconut & Ginger Soup (VE) 6.95  
Cheddar, Pulled Ham & Chutney 9.75 or*

*Goats Cheese, Spinach, Mango & Ginger Chutney 8.50 (V) (add chicken 1.50)*

**ALLERGEN KEY:**

(V) VEGETARIAN (VE) VEGAN (N) CONTAINS NUTS

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.

OUR DISHES ARE PREPARED IN A KITCHEN THAT HANDLES ALL MAJOR ALLERGENS.



# WINTER DRINKS SPECIALS

## SALTED CARAMEL MATCHA

*Matcha, Cows Milk, Caramel Syrup, Sea Salt 6.50*

## BLUEBERRY ICED MATCHA

*Cows Milk, Blueberry Syrup, Matcha, Ice 7.25*

## CAMPFIRE HOT CHOCOLATE

*Our Homemade Chocolate Sauce, Cows Milk, Torched Marshmallow Fluff 6.00*

## MAPLE & CINNAMON FRAPPE

*Maple Syrup, Cinnamon, Espresso, Ice, Cows Milk, Ice Cream, Cream 7.50*

## BEET APPLE BOOSTER

*Freshly Juiced Beetroot, Apple & Lime served over Ice 6.75*

## COCKTAIL SPECIAL

## CRANBERRY & GINGER COLLINS

*Gin, Ginger & Cranberry Syrup, Lemon Juice, Soda 10.00*

*Share your 'Paddle Specials' Pics on Instagram and tag @thepaddlcafe to be in with a chance of winning brunch on us!*

