

TOP
PADDOCK

welcome to top paddock

we're committed to bringing you fresh, sustainable, natural and organic ingredients sourced from local australian producers. this includes:

- free range eggs
- organic and fairtrade specialty coffee beans
- products free from hydrogenated fats or oils
- locally sourced produce

with a focus on quality, our chef-driven menu is carefully crafted using highly skilled culinary techniques.

daily baked goods by darling group

our entire election of pastries, cakes and bread at top paddock and at all darling group venues are baked in house daily by our talented patisseries.

from buttery croissants to seasonal danishes and fluffy sourdough - our baked goods are a labour of love, made just for you. ask your waitperson for today's selection.

events at top paddock

available for birthdays, work functions, weddings, holiday gatherings and more, top paddock is the perfect space for your next event.

visit darlinggroup.com.au or email events@darlinggroup.com.au to get in touch with our events team.

**DARLING
GROUP**

connect and share:
toppaddock | darlinggroup

all day menu

toast

organic sourdough or multigrain, butter, house-made preserves 9
fruit toast / gluten free +1

fruit toast

whipped ricotta, honey, fig jam 15

eggs on toast

poached, scrambled or fried 14

coconut, almond & chia granola ve gfo

spiced poached quince, lemon verbena melon, mandarin compote,
whipped vanilla yoghurt 20

cheesecake waffle

buttermilk waffle, vanilla cheesecake mousse, rosewater poached rhubarb,
chocolate & pistachio filo tulle 25

blueberry & ricotta hotcake vg

seasonal berries, double cream, toasted seeds & grains, maple syrup 29

seasonal avocado ve gfo

avocado, whipped fetta, edamame, beetroot, poached egg sesame dukkha,
herbed dressing, toasted turkish bread 25
+ bacon 8

eggs benedict gf vgo

poached eggs, potato rosti, bearnaise, saltbush
with crisp bacon 25
with hot smoked salmon 30
+ sauteed greens 6

autumn mushrooms & greens ve gfo

seasonal confit mushrooms, mixed greens, poached egg, herbed butter,
porcini pangrattato, parmesan 25
+ soy poached chicken 8

chilli scrambled eggs gfo dfo

sambal mushrooms, whipped goat's cheese, pickled red chilli, toasted turkish bread 25
+ half avocado w. lime & ash salt 6

the top paddock vgo gfo

scrambled eggs, smoked bacon, autumn greens, chorizo, confit cherry tomatoes,
romesco sauce, toasted sourdough 28
+ potato rosti 6

our menu is prepared in a kitchen that handles nuts and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

rice bowl gf ve vgo

warm sushi rice, ginger soy poached chicken, bbq corn,
bok choy, edamame, whipped miso tofu, crispy chilli shallots, sesame 24
+ half avocado w. lime & ash salt 6

crispy king salmon fillet

cauliflower puree, potato gnocchi, pickled cucumber,
burnt butter & almond dressing 32
+ daily side salad 5

confit duck hash gfo dfo

confit duck leg, roasted potato, parsnip, brussels sprouts, hot honey butter,
stracciatella, fried egg, toasted turkish bread 28
+ sauteed greens w. miso 6

lamb & tomato shakshuka gfo dfo ve

roasted tahini lamb shoulder, tomato, white bean shakshuka, dill yoghurt,
confit chilli, pinenuts, toasted focaccia 28
+ poached egg 4

beef brisket cheeseburger

caramelised onion, american cheese, lettuce, burger sauce,
relish, pickles, milk bun, french fries, aioli 28

sides

toast / bearnaise / housemade relish 3

extra egg 4

potato rosti / half avocado w. lime & ash salt / grilled halloumi 6

roasted mushroom / whipped fetta / sauteed greens w. miso / confit cherry tomatoes 6

smoked bacon / soy poached chicken / chorizo sausage 8

hot smoked salmon 9

french fries w. aioli 11

v - vegan ve - vegan option available

vg - vegetarian vgo - vegetarian option available

gf - gluten free gfo - gluten free option available

please advise your waitperson of any dietary requirements or allergies.
please note a 10% surcharge applies on weekends and a 15% surcharge applies on public holidays. credit card payments incur 1% fee.