

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 patissiers.

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](https://www.instagram.com/toppaddock) | [@darlinggroup](https://www.facebook.com/darlinggroup)

all day menu

toast

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

fruit toast vg

mandarin compote, vanilla mascarpone 15

eggs on toast

poached, scrambled or fried 14

coconut, almond & chia granola v

coconut yoghurt, poached rhubarb, strawberries, mint, lemon balm 20

jaffa waffle vg

buttermilk waffle, chocolate cremeux, blood orange, candied pecan, malt caramel 25

blueberry & ricotta hotcake vg

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

seasonal avocado vo vg gfo

asparagus, peas, edamame, whipped feta, poached egg, preserved lemon dressing, toasted sourdough 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

spring green breakfast salad vo gf vg

sauteed broccolini & asparagus, smoked eggplant puree, avocado, cos lettuce, poached egg, olive oil & lemon, pecorino, sesame, pangrattato 25
+ bacon 8

chilli scrambled eggs gfo vg

smoked chilli & charred corn mole, roasted mushrooms, aged gouda, toasted turkish bread, mojo verde 25
+ half avocado w. lime & ash salt 6

the top paddock vgo gfo

poached eggs, smoked bacon, mixed greens, chorizo, roasted 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 vo 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

hot smoked new zealand king salmon

green goddess, baby beets, spring peas, crème fraiche, horseradish, snow pea, radish 33

sticky caramel pork belly gf df

vermicelli noodle, bean shoots, pickled green mango, cucumber, kaffir lime, chilli, crackling, nuoc nam dressing, peanuts 29

lamb & tomato shakshuka gfo dfo vo

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 / roasted cherry tomatoes 6

smoked bacon / soy poached chicken / chorizo sausage 8

hot smoked salmon 9

french fries w. aioli 11

v - vegan vo - 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.