

BREAKFAST

Toast with choice of spread Vegemite, Nutella, strawberry jam, honey, peanut butter	\$7
Fruit toast served with butter	(V) \$8
House made banana bread served with butter	(V) \$8
Pear & goji berry bircher muesli served with fresh berries and fennel pollen	(VEGAN GF) \$17
Acai smoothie bowl , with chia pudding, fresh berries, seeds and grains	(VEGAN GF) \$16
Fresh seasonal fruits with coyo and honey	(GF) \$14

FOR THE KIDLETS

Hot or cold weetbix served with honey, berries and banana	\$6
Egg and bacon on toast	\$8
Waffles with maple syrup and ice cream	\$7
Mac and cheese	\$10
Cheeseburger	\$10
Fish and chips	\$10
Schnitzel and chips	\$10
Penne bolognese	\$10

Please see our display cabinets for pre-made sandwiches and sweet treats.

ADD ONS

Extra egg, tomato and apple chutney, hollandaise	\$3
haloumi, roast tomato, potato rosti, sautéed spinach, mushroom	\$4
Bacon, avocado, sujuk, BBQ baked beans (V)	\$5
Sticky BBQ pork rib, smoked salmon, avocado and goats cheese smash	\$7

THE FRY UP

On GF bread	(GF) + \$1
On rosti	(GF) + \$4
swap sourdough toast for two potato and dill rosti	
Eggs on toast	(V) \$10
poached, scrambled or fried	
Smashed avocado	(V) \$17
and goats cheese, with 2 poached eggs on sourdough	
Riddik smashed Avo ,	\$20
with heirloom tomatoes, strawberry and basil medley, shanklish, prosciutto flakes, and balsamic glaze, on sourdough with 2 poached eggs	
Minted smashed peas ,	\$19
with salt roasted beets, whipped goats cheese, and puffed rice, on grilled sourdough	
Add 2 poached eggs	\$24
Breakfast tacos ,	\$19
3 soft tacos filled with spiced beef, tasty cheese, chilli scramble, avocado, and corn and coriander salsa	
Truffled white anchovies on toast ,	\$23
piquillo peppers, olive and fetta tapenade, and zucchini ribbons, topped with a panko crumbed egg	
Sticky BBQ pork rib ,	\$24
spicy twice baked beans, grilled sourdough, and fried eggs, with pico de gallo	
French toast bowl ,	\$22
with salted caramel, maple jelly, vanilla ice cream, and fresh berries	
Riddik Big B ,	\$25
eggs of your choice on toast, with all the things. Sticky BBQ pork rib, roasted tomato, mushroom, spinach, potato rosti, tomato and apple chutney	
Breaky board ,	\$29
toasted sourdough, eggs of your choice with the chefs selection of items and accompaniments from the breakfast menu. Check the specials board for details	

THE BENES

Eggs Benedict , poached eggs, bacon, hollandaise on sourdough	\$17
Eggs Atlantic , poached eggs, spinach, smoked salmon, hollandaise on sourdough	\$19
Pastrami bene , poached eggs, melted Swiss cheese, caramelised onions, pickles, and American mustard hollandaise on sourdough	\$19
Crispy fried soft shell crab bene , poached eggs, coriander and mint slaw, chilli hollandaise, and black sesame on sourdough	\$19
Spicy kimchi veggie bene , poached eggs, house made kimchi, roast field mushrooms, gochujang hollandaise, and herb and black sesame salad on sourdough	(V) \$19

BREAKFAST SALADS

Add grilled chicken	\$7
Fresh salmon poke bowl , with rice noodles, soy beans, wakame, pickled carrots, cucumber, and avocado	(GF) \$20
Coconut milk poached chicken salad with wombok, bean shoots, fresh chilli and asian herbs, topped with nam prik dressing Add 2 poached eggs	(GF) \$19 \$24
Roast vegetable salad , zucchini, squash, pumpkin, chickpeas, and lentils, finished with a lemon vinaigrette, shanklish, dressed leaves, and pomegranate molasses Add 2 poached eggs	(V,GF) \$18 \$23

RIDDIK USES ONLY FREE RANGE EGGS, FREE
RANGE MEATS AND ORGANIC PRODUCTS
WHERE POSSIBLE
QUALITY BREADS SOURCED FROM
NOISETTE BAKERY
ALL BREAKFAST SERVED ON NOISETTE
SOURDOUGH OR MULTIGRAIN

VEGAN MENU AVAILABE UPON
REQUEST,
PLEASE SEE WAIT STAFF

LUNCH

Trio of house made dips served with selection of breads and crudités.	(V) \$18
Cauliflower and sumac fritters with roast capsicum, puffed black rice, zucchini and pea tendrill salad, and salsa verde Add two eggs	(V GF) \$19 \$24
Classic chicken Caesar , crsipy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$19
Classic chicken Parma , w/ garden salad and beer battered chips	\$24
Parmesan and dill crumbed fish with smashed peas, tartare and dill slaw, w/ beer battered chips	\$22
Cheeseburger with tasty cheese, sweet pickles, mustard, and tomato sauce, w/ beer battered chips	\$18
Open philli cheese steak sandwich with provolone cheese, sautéed mushrooms, green peppers, w/ beer battered chips	\$22
Coffee rubbed beef burger , cola infused BBQ sauce, bacon, lettuce, tomato and American cheese, w/ beer battered chips	\$22
Crispy soft shell crab burger coriander and mint slaw and aoli, w/ beer battered chips	\$22
Panko crumbed fish burger , lettuce, smashed peas and tartar, w/ beer battered chips	\$22
Dorito crumbed chicken thigh burger , Cos lettuce, bacon, swiss cheese, and chipotle mayo, w/ beer battered chips	\$22
Field mushroom burger with chilli avo smash, pickled red onion, buffalo mozzarella, and roast capsicum, w/ beer battered chips	(V) \$18
Beer battered chips	(V) \$8
Wedges with sour cream and sweet chill	(V) \$11
Onion strings and ranch dressing	(V) \$10
Garden salad	(GF V) \$6
Garlic sautéed seasonal greens	(GF V) \$9
Truffled Gruyere Mac and cheese	(V) \$12

BREAKFAST SERVED 7AM-3PM LUNCH SERVED 11AM-4PM

V - VEGETARIAN GF - GLUTEN FREE FRIENDLY

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE ON PUBLIC HOLIDAYS