

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) \$16
Acai smoothie bowl , with chia pudding, fresh berries, seeds and grains	(VEGAN GF) \$16
Porridge , ancient grain, goji berry and oat porridge, served with warm almond milk, candied pecans, and sticky grilled peach	(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, extra toast	\$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, battered cheese kransky, sautéed broccolini	\$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 ,	\$22
with heirloom tomatoes, strawberry and basil medley, shanklish, prosciutto flakes, and balsamic glaze, on sourdough with 2 poached eggs	
Mushroom croquettes ,	(V) \$21
with sautéed broccolini, toasted almonds, spinach and kale ricotta on grilled sourdough, semi dried tomato pesto and salsa verde	
Add 2 poached eggs	\$26
Battered cheese kransky ,	\$24
with fried haloumi and bacon bourbon jam stack, on minted smashed peas, sourdough toast and poached eggs	
Mexican breakfast bowl ,	(GF) \$24
with spiced beef, chilli scramble, sautéed capsicum and onions, corn and cos lettuce salsa, smashed avo, and chilli hollandaise, served on cheesy corn chips	
Truffled white anchovies on toast ,	\$24
piquillo peppers, olive and fetta tapenade, and zucchini ribbons, topped with a panko crumbed egg	
Sticky BBQ pork rib ,	\$25
spicy twice baked beans, grilled sourdough, and fried eggs, with pico de gallo	
Toasted waffles ,	(V) \$24
with char grilled sticky peach, candied pecans, white chocolate and peach schnapps mousse, Persian fairy floss, green tea sorbet, and fresh berries	
Riddik Big B ,	\$26
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) \$22
Coconut milk poached chicken salad with wombok, bean shoots, fresh chilli and asian herbs, topped with nam prik dressing Add 2 poached eggs	(GF) \$21 \$26
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) \$19 \$24
Classic chicken Caesar , crispy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$22
Salt and pepper calamari salad with rocket, coriander, fresh lime, chimmichurri salsa, and aioli	\$21

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
Antipasto plate , with a selection of cured meats, cheeses, marinated vegetables, pickles, grilled sourdough, and lavosh	\$28
Japanese savory pancakes , sweet potato and wakame pancakes, coconut whipped yams, kewpie mayo, ketchup manis, fried shallots, asian herb salad, and toasted sesame Add miso glazed salmon	(V GF) \$22 \$28
Classic beef lasagne , with bechamel and three cheeses, served with garden salad and chips	\$22
Classic chicken Parma , with ham, napoli and cheese, served with garden salad and beer battered chips	\$25
Parmesan and dill crumbed fish with smashed peas, tartare and dill slaw, w/ beer battered chips	\$26
Cheeseburger with tasty cheese, sweet pickles, mustard, and tomato sauce, w/ beer battered chips	\$20
Beef fajitas build it your way, served with spiced seared beef, sautéed capsicum and onions, chimmichurri, guacamole, brown rice, shredded cheese, and sour cream, with 3 toasted torillas	(GF) \$24
Coffee rubbed beef burger , cola infused BBQ sauce, bacon, lettuce, tomato and American cheese, w/ beer battered chips	\$24
Crispy soft shell crab burger coriander and mint slaw and aoli, w/ beer battered chips	\$24
Panko crumbed fish burger , lettuce, smashed peas and tartar, w/ beer battered chips	\$24
Dorito crumbed chicken thigh burger , Cos lettuce, bacon, swiss cheese, and chipotle mayo, w/ beer battered chips	\$24
Field mushroom burger with chilli avo smash, pickled red onion, buffalo mozzarella, and roast capsicum, w/ beer battered chips	(V) \$20
SIDES	
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

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