

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 (VEGAN GF) \$16 served with fresh berries and fennel pollen	
Acai smoothie bowl , (VEGAN GF) \$16 with chia pudding, fresh berries, seeds and grains	
Porridge , (VEGAN GF) \$16 ancient grain, goji berry and oat porridge, served with warm almond milk, candied pecans, and fresh berries	
Fresh seasonal fruits (GF) \$14 with coyo and honey	

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,	\$5
Smoked salmon, smashed avo with goats cheese, sautéed broccolini	\$7

SIDES

Beer battered chips	(V) \$8
Wedges with sour cream and sweet chilli	(V) \$11
Garden salad	(GF V) \$6
Garlic sautéed seasonal greens	(GF V) \$9

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

THE FRY UP

On GF bread	(GF) + \$1
On rosti swap sourdough toast for two potato and dill rosti	(GF) + \$4
Eggs on toast poached, scrambled or fried	(V) \$10
Smashed avocado and goats cheese, with 2 poached eggs on sourdough	(V) \$17
Eggs Benedict , poached eggs, bacon, hollandaise on sourdough	\$17
Eggs Atlantic , poached eggs, spinach, smoked salmon, hollandaise on sourdough	\$19
Vegie Benedict , sauteéd broccolini and kale, roasted smashed pumpkin, with poached eggs and hollandaise on sourdough	\$19
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	
Toasted waffles , (V) \$24 with vanilla bean ice cream, salted caramel, fresh berries, and choc espresso syrup	
Riddik Big B , \$26 eggs of your choice on toast, with all the things. Bacon, roasted tomato, mushroom, spinach, potato rosti, tomato and apple chutney	

LUNCH

Roast vegetable salad , (V,GF) \$19 zucchini, pumpkin, chickpeas, and lentils, finished with a lemon vinaigrette, shanklish, dressed leaves, and pomegranate molasses	
Add 2 poached eggs	+\$5
Add grilled chicken	+\$7
Classic chicken Caesar , crispy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$22
Classic penne bolognese ,	\$24
Classic chicken Parma , with ham, napoli and cheese, served with garden salad and beer battered chips	\$25
Cheeseburger with tasty cheese, sweet pickles, mustard, and tomato sauce, w/ beer battered chips	\$20
Coffee rubbed beef burger , cola infused BBQ sauce, bacon, lettuce, tomato and American cheese, w/ beer battered chips	\$24
Field mushroom burger (V) \$20 with chilli avo smash, pickled red onion, buffalo mozzarella, and roast capsicum, w/ beer battered chips	

V - VEGETARIAN GF - GLUTEN FREE FRIENDLY

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

15% SURCHARGE ON PUBLIC HOLIDAYS