

## LIGHT

**Apple & cranberry bircher muesli,** (VEGAN GF) \$16  
served with fresh berries and coyo

**Acai smoothie bowl,** (VEGAN GF) \$16  
with chia pudding, fresh fruit, seeds and grains

**Fresh seasonal fruits,** (GF) \$14  
with coyo and honey

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

Ask our staff about todays specials

## THE FRY UP

**On GF bread** (GF) + \$2

**On rosti** (swap toast for rosti) (GF) + \$4

**Eggs on toast,** (V) \$11  
poached, scrambled or fried

**Smashed avocado and goats cheese,** (V) \$18  
with 2 poached eggs on sourdough

**Riddik smashed avocado,** (V) \$23  
with roasted pumpkin, fried mozzarella sticks, balsamic, and 2 poached eggs on sourdough

**Eggs Benedict,** 2 poached eggs, bacon, hollandaise on sourdough \$18

**Eggs Atlantic,** 2 poached eggs, spinach, smoked salmon, hollandaise on sourdough \$19

**Eggs Carne,** 2 poached eggs, pulled beef, tomato chutney, and hollandaise on sourdough \$21

**Vegie Benedict,** 2 poached eggs, smashed pumpkin, roasted cauliflower, broccolini, toasted seeds, and hollandaise on sourdough \$20

**Chilli scramble,** with miso roasted salmon, goats cheese, black sesame, fresh chilli, and sriracha aioli \$23

**Breakfast bruschetta,** with fried eggs, tomato, onion, cucumber, capsicum, basil, and halloumi, on grilled sourdough (V) \$19

**Toasted waffles,** (V) \$25  
with vanilla bean ice cream, dulce de leche, diced peaches and fresh berries

**Riddik Big B,** \$26  
Loaded up with all the favourites; eggs your way, bacon, salt roasted tomato, mushroom, spinach, potato rosti, and tomato & apple chutney.

## ADD ONS

Extra egg, tomato & apple chutney, hollandaise, extra toast \$3ea

haloumi, roast tomato, potato rosti, sautéed spinach, mushroom \$4ea

Bacon, avocado, fried mozzarella \$5ea

Smoked salmon, smashed avo with goats cheese, miso salmon \$7ea

## LUNCH

**Roast cauliflower salad,** (V,GF) \$19  
with chickpeas, lentils, toasted seeds, balsamic reduction, and sumac labneh

Add 2 poached eggs +\$5

Add grilled chicken +\$7

**Pulled beef salad,** (GF)\$22  
with cucumber, tomato, capsicum, and chilli, with a Thai inspired dressing

**Poke bowl,** (GF)\$23  
with pulled miso roasted salmon, rice noodles, cucumber, avocado, edamame, and pickled carrots, with a soy and sesame sauce

**Classic chicken Caesar,** crispy prosciutto, and grilled chicken, topped with a panko crumbed poached egg, and brioche croutons \$22

**Classic chicken Parma,** \$25  
with ham, napoli and cheese, served with garden salad and beer battered chips

**Cheeseburger,** \$21  
American cheese, pickles, mustard and tomato sauce, served with beer battered chips

**Beef burger,** \$25  
Swiss cheese, bacon, tomato, lettuce, and BBQ sauce served with beer battered chips

**Field mushroom burger,** (V) \$21  
with avo smash, pickled Spanish onion, chargrilled capsicum and fried halloumi, served with beer battered chips

**B.L.T,** \$20  
served with beer battered chips

**Brazilian open steak sandwich,** \$26  
with slow cooked beef, tomato chutney, aioli, queso fresco, and chimichurri, served with sweet potato fries

**Fisherman's feast,** \$30  
calamari rings, battered scallops, and crab bites, crumbed prawns, and a fillet of fish, served with garlic tartare, garden salad, and beer battered chips

## SIDES

**Beer battered chips** (V) \$8

**Wedges** with sour cream (V) \$12  
and sweet chilli

**Garden salad** (GF V) \$6

**Sweet potato fries w/ sriracha aioli** (GF V) \$12

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

## COFFEE

**Latte, flat white, magic, cappuccino, mocha long black, single/double espresso, long/short macchiato** \$4

**Mug** \$5

**Pour Over** \$6

**Hot chocolate** (mug as standard) \$4.5

**Babycino** \$1.5

**Calmer sutra loose leaf chai latte** \$5  
(mug as standard)

**Tumeric latte** (almond standard) \$5

**Tea drop Loose leaf teas by the pot** \$4.5

English breakfast, earl grey, spring green, peppermint, lemongrass ginger or chamomile.

**Iced latte** \$4

**Cold brew** \$5

**Cold drip** \$8

**Traditional iced coffee/chocolate/mocha** \$7

**Soy, lactose free, single origin, decaf, or flavoured syrup** + \$0.7

**Almond, Oat** + \$1

**Affogato** \$5/10

Served with vanilla bean ice cream and a shot of Frangelico (optional)

## WINE

**Sparkling,** Angoves studio series chard/pinot \$9/32  
Zilzie BTW prosecco \$9/32  
Yarra burn prosecco \$10/38

**Rosé,** Two truths rosé \$9/32

**Moscato,** Banrock station moscato \$9/32

**Sauv blanc,** Victoria series sauv blanc \$9/32  
821 south sauv blanc \$10/38

**Chardonnay,** Morgans bay chardonnay \$9/32

**Pinot grigio,** Zilzie BTW pinot grigio \$9/32

**Shiraz,** Rythm and rhyme shiraz \$9/32

**Pinot noir,** Zilzie BTW pinot noir \$9/32

**Cab sauv,** Bay of stones cab sauv \$9/32

## BEER AND CIDER

**Cider,** Twisted sister; apple or pear \$10

**Beer,** James Boags light \$7.5  
Melbourne bitter, carlton draught \$8  
Peroni, asahi, corona \$9  
Prickly mooses; pale ale or pilsener \$11

## COLD DRINKS

**Sparkling water bottle** \$4.5  
**Coke/diet/zero, lemonade** \$3  
**Housemade carbonates** \$5.5  
raspberry, lemon, or pink grapefruit

**Kids apple juice** \$3

**Fresh juices** (no alterations) \$6.5  
- orange

- pine/orange

- beetroot/carrot/apple/lemon \$7.5

**Whole fruit frozen blended juices** \$7.5  
- pine, watermelon and lime

- mango, berry and mint \$6.5

**Traditional Milkshakes** \$6.5  
chocolate, strawberry, vanilla, caramel banana.

**Kids size** \$4.5  
Served in 12oz take away cup (traditional flavours only)

**Riddik Milkshakes** \$8  
oreo, salted caramel, nutella, cherry ripe, peppermint crisp, crunchy, coffee, or choc peanut butter

**Smoothies** \$7.5  
**Banana;** banana, cinnamon, honey, ice cream, milk

**Mixed berry;** mixed berries, berry coulis, ice cream, milk

**Protein;** almond milk, banana, choc protein powder and peanut butter

**Breakfast smoothie;** strawberry, banana, oats, honey, peanut butter, milk

**Tumeric smoothie;** frozen mango, apple, tumeric powder, almond milk

## COCKTAILS

**Bloody Mary** \$15  
Vodka, tomato juice, lemon, worcestershire sauce, celery salt, black pepper, tobasco sauce

**Mimosa** \$15  
Sparkling, triple sec, orange juice

**Aperol spritz** \$16  
Aperol, soda water, prosecco

**Pimm's No 1 Cup** \$16/\$40 jug  
Pimms, lemonade, soda water, lemon, cucumber

**Frosé** \$17  
Frozen blended pine, watermelon and lime, with rosé and chambord

**Amaretto Sour** \$18  
Amaretto liqueur, lemon juice, sugar syrup, egg white

**Mojito** \$18/\$40 jug  
Fresh mint, bacardi, sugar syrup, lime and soda

**Frost Fruit Highball** \$18  
Bacardi, absolute citron vodka, lime, apple juice, pineapple juice and monin passionfruit

**Espresso Martini** \$18  
666 butter vodka, dekuyper crème de cafe, code black espresso, monin honeycomb

**Sangria jug** \$40

\*ASK OUR STAFF ABOUT COCKTAIL REQUESTS

V - VEGETARIAN GF - GLUTEN FREE FRIENDLY

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE SUNDAYS 15% SURCHARGE PUBLIC HOLIDAYS

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