

LIGHT

- Macadamia and Peach Granola,** (VGO, GF) \$17.5
w/ fresh berries and your choice of hot or cold milk
- Acai smoothie bowl,** (VG, GF) \$17
almond milk smoothie w/ chia pudding, fresh fruit, seeds and grains
- Fresh seasonal fruits,** (GF) \$15
with coyo and honey

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) \$12
poached, scrambled or fried
- Smashed avocado and goats cheese,** (V) \$19.5
with 2 poached eggs on sourdough
- Riddik smashed avocado,** (V) \$24
with cherry tomato salsa, basil, crisped prosciutto, balsamic, and 2 poached eggs on sourdough
- Eggs Benedict,** 2 poached eggs, \$19.5
bacon, hollandaise on sourdough
- Eggs Atlantic,** 2 poached eggs, \$20
spinach, smoked salmon, hollandaise on sourdough
- BBQ Pork Bene,** 2 poached eggs, BBQ pulled \$23
pork, creamy coleslaw, and hollandaise on sourdough
- Vegie Benedict,** 2 poached eggs, (V,VGO)\$21.5
mushroom, sliced seasonal greens, snow peas, toasted seeds, and hollandaise on sourdough
- Zucchini, carrot and corn fritters,** (V)\$19.5
served on minted coconut yoghurt with fresh herbs and leaves
Add 2 poached eggs +\$5
- Chilli scramble,** with flaked miso roasted \$24.5
salmon, goats cheese, black sesame, fresh chilli, and sriracha aioli
- Slow Roasted Lamb,** delicate roast lamb, \$25.5
on toasted sourdough with grilled seasonal greens, smashed peas and two poached eggs
- Lemon Meringue Waffles,** (V) \$26
zesty lemon curd sandwiched between two toasted waffles topped with flamed meringue
- Riddik Big B,** \$28
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, \$3ea
hollandaise, extra toast
- Haloumi, roast tomato, potato rosti, sautéed \$4ea
spinach, mushroom
- Bacon, avocado, smashed peas, s'onal greens \$5ea
- Smoked salmon, smashed avo with goats \$7ea
cheese, BBQ pulled pork

LUNCH

- Snow Pea & Radish Salad,** (VG,GF) \$19
with seasonal greens, soy beans and a lemon pepper vinaigrette
Add grilled chicken +\$7
- Pulled lamb salad,** (GF)\$24
with cucumber, tomato, goats' cheese and mixed antipasti vegetables. Served cold and dressed in an olive oil vinaigrette
Add 2 poached eggs +\$5
- Poke bowl,** (GF)\$24
with flaked miso roasted salmon, smashed avocado, rice noodles, cucumber, edamame and pickled carrots with a soy and sesame sauce
- Classic chicken Caesar,** crispy prosciutto, \$24
and grilled chicken, topped with a panko crumbed poached egg, anchovies, and brioche croutons
- Classic chicken Parma,** \$27
with ham, napoli and cheese, served with garden salad and beer battered chips
- Cheeseburger,** \$22.5
American cheese, pickles, mustard and tomato sauce, served with beer battered chips
- Beef burger,** \$26.5
Swiss cheese, bacon, tomato, lettuce, and BBQ sauce served with beer battered chips
- Field mushroom burger,** (V) \$22.5
with avo smash, pickled Spanish onion, chargrilled capsicum and fried halloumi, served with beer battered chips

- B.L.T,** \$20
bacon, lettuce and sliced tomato in a Turkish roll, with aioli and cheese. Served with beer battered chips
Add smashed avocado +\$4
- BBQ pulled pork Burger,** \$26.5
BBQ pulled pork and creamy slaw in a toasted brioche bun with pickles and American cheddar cheese, served with Beer battered chips.
- Battered Flathead Tails,** \$26.5
served with coleslaw, garlic tartare and beer battered chips
- swap chips for wedges with sour cream & sweet chilli sauce** +\$3

SIDES

- Beer battered chips** (V) \$8
- Wedges** with sour cream (V) \$12
and sweet chilli
- Garden salad** (GF V) \$6

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** \$4.5
- Mug** \$5.5
- Pour Over** \$6.5
- Hot chocolate** (mug as standard) \$5
- Babycino** \$1.5
- Calmer sutra loose leaf chai latte** (mug as standard) \$6
- Tumeric latte** (almond standard) \$5.5
- Tea drop Loose leaf teas by the pot** \$5
English breakfast, earl grey, spring green, peppermint, lemongrass ginger or chamomile.
- Iced latte** \$4.5
- Cold brew** \$5.5
- Cold drip** \$8.5
- Traditional iced coffee/chocolate/mocha** \$8
- Soy, lactose free, single origin, decaf, or flavoured syrup** + \$0.7
- Almond, Oat** + \$1
- Affogato** \$6/12
Served with vanilla bean ice cream and a shot of Frangelico (optional)

WINE

- Sparkling,** Angoves studio series chard/pinot \$10/34
Zilzie BTW prosecco \$10/34
Yarra burn prosecco \$11/40
- Rosé,** Two truths rosé \$10/34
- Moscato,** Banrock station moscato \$10/34
- Sauv blanc,** Victoria series sauv blanc \$10/34
821 south sauv blanc \$11/40
- Chardonnay,** Morgans bay chardonnay \$10/34
- Pinot grigio,** Zilzie BTW pinot grigio \$10/34
- Shiraz,** Rythm and rhyme shiraz \$10/34
- Pinot noir,** Zilzie BTW pinot noir \$10/34
- Cab sauv,** Bay of stones cab sauv \$10/34

BEER AND CIDER

- Cider,** Twisted sister; apple or pear \$11
- Beer,** James Boags light \$8.5
Melbourne bitter, carlton draught \$9
Peroni, asahi, corona \$10
Prickly mooses; pale ale or pilsener \$12

COLD DRINKS

- Sparkling water bottle** \$4.5
- Coke/diet/zero, lemonade** \$4
- Housemade carbonates** \$6
raspberry, lemon, or pink grapefruit
- Kids apple juice** \$3
- Fresh juices** (no alterations) \$7
- orange
- pine/orange
- beetroot/carrot/apple/lemon
- Whole fruit frozen blended juices** \$8
- pine, watermelon and lime
- mango, berry and mint
- Traditional Milkshakes** \$7
chocolate, strawberry, vanilla, caramel banana.
- Kids size** \$5
Served in 12oz take away cup (traditional flavours only)
- Riddik Milkshakes** \$9
oreo, nutella, cherry ripe, peppermint crisp, crunchy, coffee, or choc peanut butter
- Smoothies** \$8.5
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; strawberry, banana, oats, honey, peanut butter, milk
Tumeric; frozen mango, apple, tumeric powder, almond milk

COCKTAILS

- Bloody Mary** \$17
Vodka, tomato juice, lemon, worcestershire sauce, celery salt, black pepper, tobasco sauce
- Mimosa** \$17
Sparkling, triple sec, orange juice
- Aperol spritz** \$18
Aperol, soda water, prosecco
- Pimm's No 1 Cup** \$18/\$45 jug
Pimms, lemonade, soda water, lemon, cucumber
- Frosé** \$19
Frozen blended pine, watermelon and lime, with rosé and chambord
- Amaretto Sour** \$19
Amaretto liqueur, lemon juice, sugar syrup, egg white
- Mojito** \$19/\$48 jug
Fresh mint, bacardi, sugar syrup, lime and soda
- Frost Fruit Highball** \$19
Bacardi, absolute citron vodka, lime, apple juice, pineapple juice and monin passionfruit
- Espresso Martini** \$19
666 butter vodka, dekuypere crème de cafe, code black espresso, monin honeycomb
- Sangria jug** \$45

*ASK OUR STAFF ABOUT COCKTAIL REQUESTS

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE FRIENDLY, VGO - VEGAN OPTION

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE SUNDAYS 15% SURCHARGE PUBLIC HOLIDAYS

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