

BREAKFAST

House made granola, (VG, GF) \$19
a selection of toasted gluten-free grains, seeds, & nuts served w/ coconut yoghurt, banana, and maple

Chia seed and maple porridge, (VG) \$21
oats, macadamia, and almond

Acai smoothie bowl, (VG, GF) \$19
almond milk smoothie w/ vanilla chia pudding, fresh berries, passionfruit syrup and toasted seeds

Fruit salad, (VGO, GF) \$16.5
fresh fruits, melons, and berries with coyo & honey

Brioche French toast, (V, GFO) \$19
topped with cinnamon braised apple & vanilla ice cream

Toasted waffles, (V) \$26
with passionfruit curd, toasted meringue, vanilla crumble, and berries

On GF bread (GF) + \$2

On rosti (swap toast for rosti) (GF) + \$5.5

Serve of toast, w/spread (V) \$7.5

Eggs on toast, (V) \$13.5

poached, scrambled or fried

Smashed avocado and goats cheese, (V) \$21
with 2 poached eggs on sourdough

Riddik smashed avocado, (V) \$27
toasted sourdough w/ smashed avocado, cherry tomatoes, bocconcini, black rice, roquette, basil, and 2 poached eggs

Wild mushrooms, (V) \$25
sauteed forest mushrooms, kale, spinach, garlic, and tarragon. Served on toasted sourdough with dill cream cheese, crispy shallots, and with 2 poached eggs

Eggs Benedict, 2 poached eggs, bacon, and hollandaise on sourdough \$21

Eggs Atlantic, 2 poached eggs, spinach, smoked salmon, hollandaise on sourdough \$22

Crispy soft shell crab bene, 2 poached eggs, fried soft shell crabs, creamy slaw, hollandaise, and sriracha on sourdough \$28

Chilli scramble, with flaked miso roasted salmon, goats cheese, black sesame, fresh chilli, and sriracha aioli on toasted sourdough \$27

Riddik Big B, \$29

loaded with: bacon, salt roasted tomato, herbed mushroom, spinach, potato dill rosti, and house-made tomato & apple chutney w/ eggs your way on toasted sourdough

Please see our display cabinets for a range of lighter options and cakes

ADD ONS

Aioli, sauces, fresh chilli, spreads \$2ea

Extra egg, tomato & apple chutney, hollandaise, goats cheese, extra toast \$3.5ea

Fried haloumi, roast tomato, sautéed spinach, herbed mushroom, crumbed egg, 2 hash browns \$4.5ea

Bacon, avocado, potato rosti, wild mushroom, roasted pumpkin \$5.5ea

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

LUNCH

Penne bolognese, \$27
topped with fresh basil and parmesan cheese

Pan seared salmon, (GF) \$35
served with roasted pumpkin, cumin yoghurt, sautéed kale, and toasted walnuts

Mushroom Gnocchi, (V) \$28
forrest mushrooms, garlic, brown butter, tarragon, and roquette. Finished with goats cheese and toasted seeds

Poke bowl, miso roasted salmon, (GF) \$27
wakame, pickled carrot, edamame, black rice, sliced cucumber, rice noodles, and shredded cabbage, with a toasted sesame and macadamia dressing

Classic chicken Caesar, crisp prosciutto, \$26
grilled chicken, and brioche croutons. Topped with a panko crumbed egg and white anchovies

Crispy soft shell crab tacos, \$28
w/ sriracha aioli, shredded cabbage, corn and black bean salsa topped with coriander.

Tortilla salad, crunchy corn tortillas, (GF, V) \$26
fried halloumi, chopped cabbage, tomatoes, Spanish onion, grilled corn, black beans, cucumber and avocado. With a spicy sriracha and lime dressing

Classic chicken Parma, \$29
with ham, napoli and cheese, served with garden salad and beer battered chips
Half serve +\$23

BBQ cheeseburger, \$27.5
Angus beef patty, smoky BBQ sauce, American cheddar cheese, mustard, and pickles. Served with beer battered chips
Add bacon +\$2

Field mushroom burger, (V) \$24.5
with avo smash, pickled Spanish onion, chargrilled capsicum and fried halloumi, served with beer battered chips

B.L.T, \$22
bacon, lettuce and sliced tomato in a Turkish roll, with aioli and cheese. Served with beer battered chips
Add smashed avocado +\$4

Harissa honey fried chicken sandwich, \$28
cayenne fried chicken coated in a sweet and spicy glaze with dill cream cheese, grilled brioche toast, American cheddar, and pickles. With a side of creamy slaw and beer battered fries

Garden salad, (VG) \$17
lemon pepper vinegarette, tomato, onion, cucumber, and mixed leaves
Add Grilled chicken or Miso glazed salmon +\$7

Wedges, w/ sour cream and sweet chilli (V) \$13

Beer battered chips (V) \$11

Swap chips for wedges with sour cream & sweet chilli sauce on any meal +\$4.5

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 \$4.7

Mug \$5.7

Pour Over \$6.7

Hot chocolate (mug as standard) \$5.5

Babycino \$1.7

Calmer sutra loose leaf chai latte \$6.5

(mug as standard)

Tumeric latte (almond standard) \$5.7

Tea drop Loose leaf teas by the pot \$5.5

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

Iced latte/long black \$6

Cold brew \$5.7

Cold drip \$8.7

Traditional iced coffee/chocolate/mocha \$8.5

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 \$11/35

Zilzie BTW prosecco \$11/35

Yarra burn prosecco \$12/41

Rosé,

Two truths rosé \$11/35

Moscato,

Banrock station moscato \$11/35

Sauv blanc,

Victoria series sauv blanc \$11/35

821 south sauv blanc \$12/41

Chardonnay,

Morgans bay chardonnay \$11/35

Pinot grigio,

Zilzie BTW pinot grigio \$11/35

Shiraz,

Rythm and rhyme shiraz \$11/35

Pinot noir,

Zilzie BTW pinot noir \$11/35

Cab sauv,

Bay of stones cab sauv \$11/35

BEER AND CIDER

Cider,

Twisted sister; apple or pear \$12

Beer,

James Boags light \$9.5

Melbourne bitter, carlton draught \$10

Peroni, asahi, corona \$11

Prickly mooses; pale ale \$13

COLD DRINKS

Sparkling water bottle \$4.5

Coke/diet/zero, lemonade \$4

Housemade carbonates \$6.5

raspberry, lemon, or pink grapefruit

Kids apple juice \$4.5

Fresh juices (no alterations) \$7.9

- orange

- pine/orange

- beetroot/carrot/apple/lemon

Whole fruit frozen \$8.9

blended juices

- pine, watermelon and lime

- mango, berry and mint

Traditional Milkshakes \$7.9

chocolate, strawberry, vanilla, caramel

banana.

Kids size \$5.9

Served in 12oz take away cup

(traditional flavours only)

Riddik Milkshakes \$9.5

oreo, nutella, cherry ripe, peppermint crisp,

crunchy, coffee, or choc peanut butter

Smoothies \$9.5

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 \$18

Vodka, tomato juice, lemon, worcestershire sauce,

celery salt, black pepper, tobasco sauce

Mimosa \$18

Sparkling, triple sec, orange juice

Aperol spritz \$19

Aperol, soda water, prosecco

Pimm's No 1 Cup \$19/\$47 jug

Pimms, lemonade, soda water, lemon, cucumber

Frosé \$20

Frozen blended pine, watermelon and lime, with rosé and

chambord

Amaretto Sour \$20

Amaretto liqueur, lemon juice, sugar syrup, egg white

Mojito \$20/\$50 jug

Fresh mint, bacardi, sugar syrup, lime and soda

Frost Fruit Highball \$20

Bacardi, absolute citron vodka, lime, apple juice,

pineapple juice and monin passionfruit

Espresso Martini \$20

666 butter vodka, dekuyper crème de cafe,

code black espresso, monin honeycomb

Sangria jug \$48

*ASK OUR STAFF ABOUT COCKTAIL REQUESTS

V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, DFO-DAIRY FREE OPTION, VGO-VEGAN OPTION

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE SUNDAYS 15% SURCHARGE PUBLIC HOLIDAYS

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