

BREAKFAST

House made granola, (VGO, GF) \$19
a selection of toasted gluten-free grains, seeds, & nuts served w/ fruit and your choice of hot or cold milk

Alternative milks +\$1

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

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

Brioche French toast, \$19
whipped ricotta, & maple glazed banana

Hot jam waffles, \$26
fried waffles w/ strawberry compote, cinnamon sugar, vanilla ice cream, fresh berries, & toasted almonds

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 smothered in smashed avocado with quinoa, black rice, and parsley. Served with crumbed mozzarella and 2 poached eggs

Wild mushrooms, (V) \$25
sautéed forest mushrooms, kale, and spinach. With garlic, tarragon, and crispy onions. served on toasted sourdough with 2 poached eggs

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

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

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

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

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 \$4.5ea

Bacon, avocado, potato rosti, mozzarella sticks \$5.5ea

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

LUNCH

Penne amatriciana, \$27
Napoli based sauce loaded with seasonal Napoli based sauce with antipasti vegetables and mild salami. Finished with basil and parmesan

Pan seared salmon, \$33
W/ a kale and grain salad and home-style roasted vegetables

Mediterranean grain salad, (V,GFO, DFO) \$26
quinoa, buckwheat, black rice, slivered almonds, parsley, lentils, mixed leaves, and a Greek yoghurt dressing with hommus & pita crisps

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

Classic chicken Caesar, \$26
crispy prosciutto, and grilled chicken, topped with a panko crumbed poached egg, anchovies, and brioche croutons

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

Baja Bowl, strip steak, corn chips, \$29
cos lettuce, wild rice, corn & black bean salsa, jalapenos, guacamole, sour cream, grated cheese and coriander
Swap steak for crabs +\$4

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

Half serve +\$21

Beef burger, \$27.5
Angus beef patty, torn lettuce, sliced tomato, and Spanish onion with American cheddar cheese and a pickled jalapeno special sauce. Served in a toasted bun 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

Open steak sandwich, \$29
sliced porterhouse, truffled mushrooms, onion, capsicum, swiss cheese, and garlic mayonnaise on toasted sourdough. Served with beer battered chips

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

SIDES

Beer battered chips (V) \$11

Wedges with sour cream (V) \$13
and sweet chili

Garden salad (GF V) \$9

Home-style roasted vegetables (GF V) \$11

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 blended juices \$8.9
- 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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