



153-155 Latrobe Terrace, Paddington Q
Ph: 33678819 www.paddingtondeli.com.au
Open for brunch Tuesday to Sunday 7am-3pm,
Dinner Tuesday to Saturday nights 5.30pm-9pm

All Day Dining 7am – 3pm Tuesday to Sunday

Truffle scrambled eggs 17

garlic mushrooms, spinach on artisan toast (V, GFO)

Deli brunch fritters 18

avocado, grilled haloumi, leafy greens, house made relish (V)

Avocado on toast 16

Pumpkin, tomato, spiced pepitas, freshly shaved parmesan on artisan toast (V, GFO)

Blueberry + Ricotta hotcake 16

crème fraiche, berry compote, mint, maple syrup (V)

Eggs Benedict w house made hollandaise sauce on artisan toast (GFO)

Salmon 18.5 or Ham off the Bone 17

Bacon & eggs 10

w artisan toast (GFO). Scrambled eggs extra 1.5

Deli board 22

Brunch board with seasonal ingredients including bacon, eggs, mushrooms, haloumi (GFO)

Squid linguini 19

creamy white wine sauce, fresh chilli, herbs (lunch size)

Chicken salad 21

Rocket, pumpkin, quinoa, Persian feta, mint, chardonnay

Deli Burger 19

Grilled chicken, haloumi, avocado, tomato, leafy greens, aioli, side salad (GFO)

9" toasted ham sub sandwich 15

Ham off the bone, seeded mustard, tomato, rocket, house made relish + tasty cheese (GFO)

Steak Sandwich 20

with tasty cheese, tomato, leafy greens, tomato relish, potatoes (GFO)

Charcuterie board & wine 19 w 2 glasses of house wine

SIDES

Toast – sourdough, Turkish, gluten free, fruit toast 7

Banana, honey & macadamia bread (GF) 7

Bacon, ham, prosciutto, smoked salmon 5.5

2 eggs, avocado, mushrooms, tomato, spinach 4

GF Bread changes, scrambled eggs, ice cream, relish, hollandaise, Nutella, extras 1.5

*V= vegetarian, VO=vegetarian option, GFO=gluten free option
Licensed midday to midnight, BYO WINE ONLY \$5 per person, per glass
Public Holiday Surcharge 15% - We accept Visa & Mastercard
NO SPLIT BILLS-*



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Dinner

Starters & Entrée

Warm olives + rosemary, garlic bread (V,GFO) 10

Middle Eastern spiced spinach & lentil soup, labna, crusty bread (V,GFO) 14

Antipasto board (VO,GFO) 22

Chilli calamari, accompaniments (GF) 15

Sticky pork belly, capsicum puree, radish, pickled vegetables (GF) 20

Gnocchi w truffle cream sauce, garlic mushrooms, sage (V) 17 *add chicken 6*

Mains

Lamb belly 31

Winter root vegetables, spiced labna (GFO)

Squid linguini 27

creamy white wine sauce, fresh chilli, herbs

Eye fillet (200g) 33

celeriac puree, potato fondant, kale, red wine jus (GF)

Pan Seared Market Fish 34

sautéed potatoes, orange & fennel rocket salad – saffron beurre blanc

Half spatchcock 30

Figs, asparagus and chicken glaze

Green pea & fresh basil pesto risotto 23

toasted almonds, Persian feta, garlic, shaved parmesan (V, GF)

Add chicken 6

Sides 8.5

Duck fat potatoes, aioli

Buttered greens, roasted hazelnuts

Roast beetroot salad, walnut, radicchio, chardonnay

Roasted winter vegetables, labna, sumac

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Desserts

Peanut butter parfait 13

salted caramel sauce, choc crisp, roasted peanut

Warm chocolate brownie 15

Berry compote, honeycomb, chocolate sauce

Pecan Pie 10

Whipped cream

Cheeseboard for 2 20

Selection of Cakes and Tarts on the café counter 10

Whipped cream