



## ALL DAY BREAKFAST

**SOURDOUGH, WHOLEGRAIN OR RYE TOAST 7.50** V, VEG, GF AVAILABLE  
WITH VEGETABLES, PEANUT BUTTER, NUTELLA OR HOUSE MADE JAM

**HOUSE MADE CRANBERRY & CHIA FRUIT TOAST 8.50** V, VEG, WITH WHIPPED HONEY BUTTER

**APPLE & GOJI BERRY BIRCHER 12** VEG, GF  
WITH ALMONDS AND NATURAL YOGHURT

**COCONUT CHIA PUDDING 12.50** V, VEG, GF, DF  
WITH FRESH BERRIES, MANGO PUREE & COCONUT

**FRUIT SALAD 12** V, VEG, GF, DF  
FRESH, POACHED AND DRIED FRUIT, WATERMELON GRANITA & LEMON BALM

**PARADOX AVOCADO 13.50** VEG, GF AVAILABLE  
SMASHED AVOCADO WITH HUMMUS, DUKKAH, PEAS & FETA  
SERVED ON TOASTED SOURDOUGH  
ADD POACHED EGG: 3

**DOUBLE BACON & EGG ROLL 13.90**  
HOKKAIDO MILK BUN, CARAMELISED ONIONS, SPINACH & HOUSE MADE BBQ SAUCE

**OLD FASHIONED BREAKFAST 21.50**  
EGGS YOUR WAY WITH PORK & FENNEL SAUSAGE, CRISPY BACON, ROASTED MUSHROOMS, ROASTED TOMATOES & HOUSE MADE HASH BROWN

**BRIOCHE FRENCH TOAST 15.90** VEG  
WITH SALTED PEANUT PARFAIT, CARAMELISED BANANAS, STRAWBERRIES & MAPLE SYRUP

**PARADOX EGGS BENNY 16.50** VEG AVAILABLE  
POACHED EGGS ON TURKISH BREAD WITH HOLLANDAISE SAUCE & YOUR CHOICE OF BACON OR MUSHROOMS OR SMOKED SALMON +2

**EGGS MY WAY 10.50** VEG, GF AVAILABLE  
FREE RANGE POACHED, FRIED OR SCRAMBLED EGGS WITH TOASTED SOURDOUGH

**EXTRAS**  
AVOCADO **4.50**  
PORK & FENNEL SAUSAGE **4.50**  
DEEP FRIED BACON **5**  
CRISPY BACON **4**  
SMOKED SALMON **5**  
EXTRA EGG **3**  
ROASTED TOMATO **3.50**  
ROASTED FIELD MUSHROOM **4**  
SPINACH **3**  
HOUSE MADE HASH BROWN **4**

## ALL DAY LUNCH

**SESAME CHICKEN SALAD 16.90** GF  
GLASSHOUSE MOUNTAIN CHICKEN, BROWN RICE, QUINOA, PRESERVED LEMON, TAHINI YOGHURT & ALMOND FLAKES

**HALOUMI & AVOCADO BURGER 16.50** VEG  
HOKKAIDO MILK BUN, SPINACH, MUSHROOM & TOMATO RELISH

**SLOW ROASTED PORK BELLY 17.90** GF  
WITH PUMPKIN PUREE, WATERCRESS & FENNEL SALAD

**SIRLOIN STEAK SANDWICH 17.50**  
CHARGRILLED SIRLOIN STEAK, BEETROOT RELISH, TOMATO, PAPRIKA SPICED ONIONS ON TOASTED TURKISH BREAD

**BUTTERMILK FRIED CHICKEN BURGER 16.50**  
FRIED GLASSHOUSE MOUNTAIN CHICKEN ON A HOKKAIDO MILK BUN WITH JALAPEÑO SOUR CREAM & DRESSED SLAW

**HOT SMOKED SALMON SALAD 15.50** DF  
WITH POTATOES, CAPERS, PICKLED SHALLOTS, HONEY MUSTARD & POACHED EGG

**A LITTLE ON THE SIDE**  
CRINKLE CUT CHIPS WITH AIOLI **6**  
POLENTA CHIPS WITH PARMESAN & TOMATO RELISH **6**

**SEE OUR CABINET FOR DAILY SANDWICHES, PASTRIES & SWEETS**

## HOT BEVERAGES

FLAT WHITE	LATTE	MOCHA
LONG BLACK	CAPPUCCINO	MACCHIATO
PICCOLO	ESPRESSO	BREWED COFFEE

CHAI LATTE

SINGLE ORIGIN HOT CHOCOLATE

RED VELVET HOT CHOCOLATE

SMALL **3.50** LARGE **4.30**

BONSOY **0.50** / ALMOND MILK **0.50**

CHEMEX POUR OVER COFFEE **6**

BABYCINO **FREE**

## CHA TEA 3.50

ENGLISH BREAKFAST / DARJEELING / EARL GREY / PEPPERMINT / GREEN / CHAMOMILE / LEMONGRASS & GINGER / ROIBOS

## COLD BEVERAGES

COLD DRIP **6** NITRO COFFEE **6** ICED MOCHA **6**

ICED LATTE **6** NUTELLALATTE **7** SALTED CARAMELATTE **7**

ICED CHOCOLATE **6**

VANILLA THICK SHAKE **8.50**

CHOCOLATE FUDGE THICK SHAKE **8.50**

## COLD PRESS JUICE 7

REFRESH // APPLE, STRAWBERRY & LIME  
DETOX // BEETROOT, GINGER, CARROT & APPLE  
TROPICAL // PINEAPPLE, ORANGE & APPLE

EMMA & TOM'S CLOUDY APPLE JUICE / ORANGE JUICE **5**

COKE / COKE NO SUGAR / SPRITE **4.50**

WATER FOR WATER STILL BOTTLED WATER **3.50**

## BEER, WINE & COCKTAILS

STONE AND WOOD PACIFIC ALE **9**

JAMES BOAG'S LIGHT **8**

SACRED HILL SEMILLION **9.50**

PENFOLDS KOONUNGA HILL SHIRAZ **9.50**

PARADOX ESPRESSO MARTINI **15**

