

V- Vegetarian VN- Vegan GF- Gluten-Free O- Ask Staff for Option

BREADS

			MEMBERS	NON
Garlic Bread ^{VVN}	1/2	5	6	
	FULL	9	11	
Cheesy Garlic Bread ^V	1/2	6	7	
	FULL	11	13	
Bacon & Cheese Garlic Bread	1/2	7	8	
	FULL	12	14	
Bruschetta ^V	x2	14	16	
	x3	18	19	

charred sourdough bread, bruschetta mix, crumbled feta & balsamic glaze

ENTREE

			MEMBERS	NON
Oysters	Natural ^{GF}	x1	3.50	4
		x6	17	18
		x12	31	33
Kilpatrick	x1	4	5	
	x6	19	21	
	x12	35	37	
Chicken Wings	x6	14	16	
	x12	20	22	
	x24	32	34	

our secret spiced wings served w/ your choice of blue cheese sauce, smokey bbq & lime or hot sauce

Pulled Pork Bao Buns 15 17
slow cooked bbq pork w/ an apple & celery slaw

Salt & Pepper Calamari 16 18
pineapple cut squid tossed in salt & pepper corn flour w/ tartare & lemon

Sticky Pork Belly 15 17
marinated & baked pork belly w/ asian vegetables

Creamy Garlic Prawns 15 17
sautéed w/ fresh garlic, finished w/ white wine & cream

Nachos ^{VGF} 16 18
corn chips topped w/ tomato salsa, jalapenos, grilled cheese, sour cream & guacamole

+ADD ground beef +4

THE PADDO

HOTEL DINING MENU



MEM - MEMBERS ONLY PRICES NON - NON MEMBERS PRICES
BECOME A MEMBER & INSTANTLY SAVE

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STEAK

Each cooked to your liking & served w/ two of the following; beer-battered fries, potato mash, steamed vegetables or garden salad.

Choose a sauce; mushroom, peppercorn, bearnaise, dianne, red wine jus ^{GF} or gravy

Petite Eye Fillet ^{200gm GFO} 38 40

Rump ^{300gm GFO} 37 39

Rib Fillet ^{250gm GFO} 37 39

Eye Fillet ^{250gm GFO} 43 45

+ADD extra sauce +3

salt & pepper calamari topper ^{GF} +6

prawn skewer topper ^{GF} +6

surf & turf topper (prawns + S&P calamari) +9

garlic butter moreton bay bug +9

SEAFOOD

Atlantic Salmon ^{GF} 33 35
sesame-crust salmon fillet, oven-baked & served w/ sauteed greens & a soy plum sauce

Barramundi ^{GF} 30 32
baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge

Salt & Pepper Calamari ^{GFO} 28 30
w/ beer-battered fries, garden salad, lemon & tartare

Fish & Chips 26 28
crispy battered flathead, cooked until golden w/ beer-battered chips, garden salad, lemon & tartare

Garlic Prawns 25 27
lightly sautéed & then finished w/ a white wine & garlic cream sauce, jasmine rice, lemon & salad

Chilli Prawn Linguine 26 28
prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan

- please note EFTPOS surcharge of 0.80% applies to all EFTPOS transactions. 15% surcharge applies on all public holidays -



186 Given Terrace, Paddington, Qld



Phone us to book (07) 3369 0044

OPEN FOR LUNCH & DINNER DAILY

BURGERS + MORE

	MEMBERS	NON
The Paddo Burger ^{GFO}	20	22
house-made beef patty, rasher bacon, cheddar cheese, fried onion, tomato, lettuce & tomato relish on a milk bun		
+ADD double decker; extra beef patty	+6	
Peri-Peri Chicken Burger ^{GFO}	19	22
peri-peri chicken breast w/ apple & celery slaw on a milk bun		
Beetroot & Quinoa Burger ^{V GFO VNO}	17	19
beetroot & quinoa patty w/ lettuce & slaw, dressed w/ mayo on milk bun		
+MAKE make mine vegan	+2	
Club Sandwich ^{GFO}	17	19
chicken, bacon, cos lettuce, tomato, avocado, cheese & aioli on toast		
Steak Sandwich ^{GFO}	18	20
rib fillet, lettuce, tomato, cucumber, beetroot, grilled onion, cheese & bbq sauce on toast		
+ADD beer-battered fries	+3	
make mine gluten-free	+3	

PARMIES

All parmies served w/ beer-battered fries & salad

	MEMBERS	NON
The Traditional Parmy	29	31
chicken schnitzel, leg ham, napoli & mozzarella blend		
Seafood Parmy	29	31
chicken schnitzel, napoli, garlic prawns & cheese, topped w/ salt & pepper calamari		
French Parmy	29	31
chicken schnitzel, sliced tomato, avocado, bacon, cheese & béarnaise sauce		
Mexican Parmy	29	31
chicken schnitzel, salsa & cheese, topped w/ jalapenos, sour cream, guacamole & corn chips		
Chicken Schnitzel	22	24
natural w/ beer-battered fries, lemon & small salad		
Eggplant Parmy ^{V VNO}	21	23
eggplant grilled then oven-baked w/ napoli & cheese		

MAINS

	MEMBERS	NON
Lamb Shank ^{GF}	30	33
braised in red wine then served on garlic mash w/ seasonal vegetables & topped w/ a red wine jus		
Pork Striploin ^{GF}	30	32
marinated pork striploin on mash w/ greens & red wine jus		
Asian Style Sticky Chicken	26	28
oven-baked chicken breast w/ plum sauce, asian vegetables & steamed rice		
Spanish Plato ^{VN}	26	28
spanish char-grilled corn on pumpkin puree w/ greens, quinoa, potato gratin & salsa		
Bangers & Mash	25	27
house-made cumberland sausages w/ mashed potato, green peas and pepper sauce		
Guinness Pie	27	29
tender rump steak cooked in a rich guinness gravy w/ potatoes, carrots, onions & peas, topped w/ puff pastry then baked until golden. Served w/ your choice of chips & salad or mash & mushy peas		
House-made Lasagne	25	27
layered pasta, bolognese, béchamel, napoli & cheese, baked w/ more napoli. Served w/ chips & salad		

PIZZA

	MEMBERS	NON
Meat Lovers	25	27
pepperoni, chorizo, bacon, ground beef, onion, smokey bbq sauce, mozzarella & cheddar cheese		
Tandoori Chicken	23	25
red onion, tomatoes, roasted peppers & garlic yoghurt		
Hawaiian	19	21
ham, pineapple & mozzarella cheese		
Vegetarian ^V	17	19
roast pumpkin, spanish onion, feta & rocket		

SALADS

	MEMBERS	NON
Warm Thai Beef Salad	22	24
marinated thai beef, bean sprouts, vietnamese mint, julienne vegetables, thai basil, crispy noodles & a sweet soy glaze		
Caesar Salad ^{GFO}	19	21
baby cos lettuce, croutons, bacon, parmesan, caesar dressing, poached egg & anchovies		
Roast Pumpkin Salad ^{V VNO}	19	21
roasted pumpkin, spanish onion & marinated feta tossed through wild rocket leaves dressed in balsamic, lemon & olive oil		
+ADD cajun chicken	+3	
salt & pepper calamari	+6	

SIDES

	MEMBERS	NON
Beer-Battered Fries ^V	SIDE 4	BOWL 7.50
Sweet Potato Fries ^V	SIDE 5	BOWL 9
Potato Wedges ^V w/ sweet chilli & sour cream		8
Beer-Battered Onion Rings ^V		8
Garden Salad ^V		8
Potato Mash ^{V GF}	SIDE 5	
Seasonal Vegetables ^{V GF}	SIDE 6	
Side of Apple & Celery Slaw	SIDE 6	

FOR THE KIDS

All kids meals include a soft drink & ice-cream

Kids Linguini Bolognese w/ cheese	10.50
Kids Fish w/ chips	10.50
Kids Ham & Pineapple Pizza w/ chips	10.50
Kids Cheeseburger w/ chips ^{GFO}	10.50
Kids Chicken Nuggets w/ chips	10.50
Kids Grilled Chicken Plate ^{GFO}	10.50
grilled chicken, carrot, cucumber, cheese & watermelon	
+ADD gluten-free bread	+3