

welcome to top paddock

we're committed to bringing you fresh, sustainable, natural and organic ingredients sourced from local australian producers. this includes:

- free range eggs
- organic and fairtrade specialty coffee beans
- products free from hydrogenated fats or oils
- locally sourced produce

with a focus on quality, our chef-driven menu is carefully crafted using highly skilled culinary techniques.

daily baked goods by chéri

all pastries, cakes, and bread at top paddock are baked fresh daily at our south melbourne patisserie, chéri. ask your waitperson for today's selection.

events at top paddock

available for birthdays, work functions, weddings, holiday gatherings and more, top paddock is the perfect space for your next event.

visit darlinggroup.com.au or email events@darlinggroup.com.au to get in touch with our events team.

DARLING GROUP

connect and share:
[@toppaddock](https://www.instagram.com/toppaddock) | [@darlinggroup](https://www.instagram.com/darlinggroup)

all day menu

toast

chéri sourdough or seed loaf,
choice of copper tree butter, house-made preserves, honey, peanut butter, vegemite 11
fruit toast / gluten free +1

eggs on toast

poached, scrambled or fried 15
+ relish 3

chia, almond & coconut granola vo vg

whipped vanilla yoghurt, passionfruit, roasted peach 20

lemon meringue french toast vg

croissant loaf, blueberry, lemon curd, Italian meringue, davidson plum sugar 25

blueberry & ricotta hotcake vg

seasonal berries, double cream, toasted seeds & grains, maple syrup 29

avocado toast vg vgo

market avocado, whipped feta, pea, edamame, preserved lemon dressing,
poached egg, sesame dukkah, toasted sourdough 25
+ cold smoked salmon 9

summer breakfast salad vg gfo vo

eggplant cream, broccolini, cos lettuce, avocado,
croutons, poached egg, parmesan 25
+ cold smoked salmon 9

eggs benedict gf vgo

poached eggs, potato rosti, bearnaise, saltbush
with crisp bacon 25
with cold smoked salmon 30
+ sauteed greens 6

chilli eggs gfo

sobrassada & nduja pork sausage ragu, herb labne, poached eggs, toasted focaccia 25
+ half avocado w. lime & ash salt 6

the top paddock vgo gfo

poached eggs, smoked bacon, mixed greens, smoked beef sausage,
roasted cherry tomatoes, romesco sauce, toasted sourdough 29
+ potato rosti 6

our menu is prepared in a kitchen that handles nuts and gluten. whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

mushrooms & truffled stracciatella vg vo gfo

roasted mushrooms, truffled stracciatella, poached egg,
crispy chilli oil, toasted sourdough 25
+ smoked beef sausage 9

vietnamese rice noodle salad vgo

crisp tempura barramundi, nuoc mam, chilli kewpie 32

king prawn linguini

cherry tomato, chilli, fennel, gremolata 33
+ rob dolan chardonnay yarra valley, vic 16

roasted lamb gfo

green chilli labne, zucchini, chimichurri, pearl cous cous, fresh herbs 34
+ moments of clarity shiraz barossa valley, sa 14

korean fried chicken burger

kimchi slaw, soy pickled cucumber, gochujang aioli, sesame, milk bun, french fries 27

sides

french fries w. aioli 11

housemade relish / crispy chilli oil 3

extra egg / bearnaise 4

potato rosti / half avocado w. lime & ash salt / grilled halloumi 6

smoked beef sausage / cold smoked salmon 9

smoked bacon / soy poached chicken w. pickled ginger vinaigrette 8

roasted mushroom / whipped fetta / sauteed greens w. miso / roasted cherry tomatoes 6

v - vegan

vg - vegetarian

gf - gluten free

df - dairy free

o - option available

please advise your waitperson of any dietary requirements or allergies.
card payments incur 1% fee. please note a 10% surcharge applies on weekends and a 15% surcharge applies on public holidays.