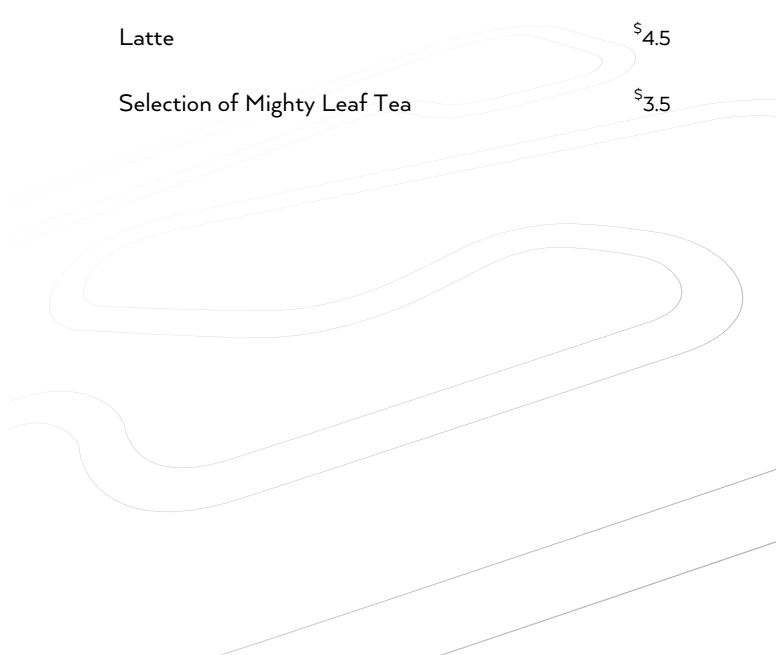

PADDOCK BEVERAGE MENU

Blueberry & Hempseed Smoothie	\$6
The Joy of Fresh Juice <i>Chefs Daily Vegetable Juice</i>	\$6
Philips Local Brewery Specialty Soda <i>Cream Soda or Ginger Ale</i>	\$4
San Pellegrino Juices	\$3.5
San Pellegrino Sparking Water (1 L)	\$6
Bottle Water	\$2.5

HOT BEVERAGES

Lavazza Coffee	\$3.5
Double Espresso	\$3.5
Espresso Macchiato	\$3.5
Cappuccino	\$4.5
Latte	\$4.5
Selection of Mighty Leaf Tea	\$3.5



ALCOHOLIC BEVERAGE

2013 Mission Hill Pinot Gris	\$9/gl or \$40/btl
2014 Mission Hill Sauvignon Blanc	\$9/gl or \$40/btl
2013 Mission Cabernet Sauvignon	\$10/gl or \$45/btl
2013 Mission Hill Merlot	\$10/gl or \$45/btl
Stella Artois	\$6
Philips Blue Buck	\$5.5



PADDOCK BREAKFAST MENU 8:00AM–

11:00AM

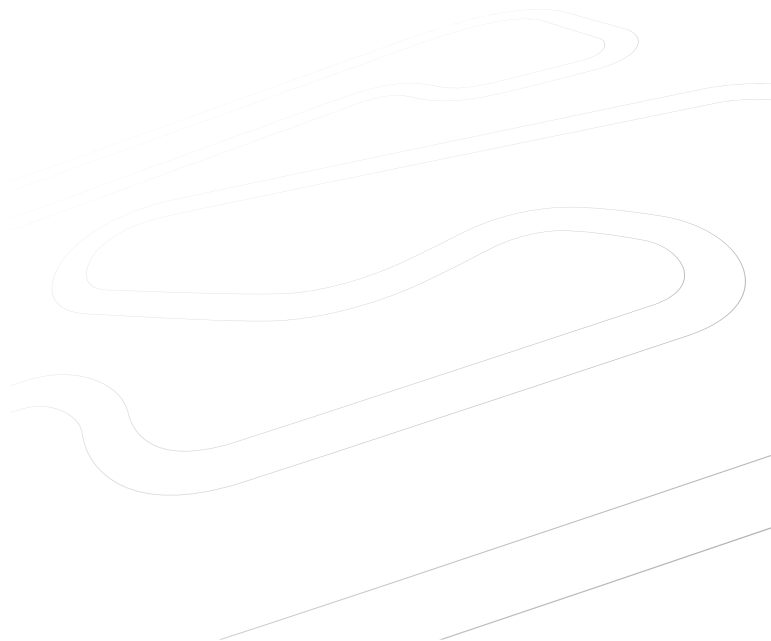
Fresh Baked Croissant \$5
Flavoured Butter

Banana Bread \$5
Coconut & White Chocolate

Lox & Bagel \$14
*Smoked Salmon, Herb Mascarpone,
Red onion & Bacon Jam*

Stone Bridge Farm Omelette
*Daily Chef's Creation Inspired by the
Cars on the Track, served with Chicken
Sausage & Breakfast Potatoes* \$14

Breakfast Of Champions \$14
*Stone Bridge Farm Eggs, Crispy Tofu,
Toasted Pumpkin Seed & Spinach Pesto,
Local Chicken Sausage, Breakfast Potatoes*



PADDOCK ALL-DAY MENU

SNACK

- Cinnamon Spiced Cashew Nuts \$7
- Chef Castro's Exotic Chips \$9
Plantain with Sea Salt, Taro Root with Hint of Curry, Purple Yam with Smoked Paprika

APPETIZERS

- Kale & Romaine Salad \$13
Crispy Capers, Tofu Croutons, Pancetta with Caesar Dressing
- Almond Crusted Goat Cheese \$14
Roasted Beets, Preserved Apples, Greens, Blueberry Emulsion
- Local Bison Carpaccio \$16
Organic Greens, Grainy Mustard Dressing, Shaved Parmesan Cheese

MAINS

- Duck Confit \$22
Pearl Barley, Wilted Organic Greens, Roasted Pears Reduction
- Pan Seared Wild Salmon \$25
Warm Quinoa, Granny Smith Apples, Peas & Spinach Pesto
- The Alfa Romeo Burger \$16
6oz Chuck Beef Patty, Parmesan Reggiano, Crispy Prosciutto, Lettuce, Tomatoes & Pickles with Chef Castro's Exotic Chips or Choice of Salad

Chef Inspired Creation of The Day (please ask server for details)

Dessert of the Day (please ask server for details)

Executive Chef
Castro Boateng

Sous Chef
Chris Compton

Exec
Cas

Sou