

**BREAKFAST MARTINIS**

(ITA) TERRE DI SANT ALBERTO PROSECCO 125ML	6
<b>CLASSIC BREAKFAST MARTINI</b> orange marmalade infused vodka, orange juice & vermouth	9.5
<b>FLATINI</b> Mr Black coffee liqueur, coconut rum, allpress espresso, & coconut milk	9.5

**SIDES**

SMOKEY BACON BOSTON BEANS	4.5
TREACLE CURED BACON	4.5
FRENCH FRIES WITH AIOLI	3.5
PAN FRIED CHORIZO	5.2
SLOW ROAST TOMATO W/FETA	5.2
AVOCADO WITH LEMON & MALDON SEA SALT	6.5
OAK SMOKED SALMON	5.2
HOUSE SALAD	3.5
POLENTA CHIPS WITH AIOLI	5.2
PAN FRIED FIELD MUSHROOMS	5.2
HAND CUT SLAW	4.5

**BREAKFAST**

<b>POACHED EGGS</b> on sourdough toast	8.5
<b>SOFT BOILED EGGS</b> w/ sourdough soldiers - add vegemite or marmite	8.5
<b>FOLDED EGGS</b> w/ lemon & parsley on sourdough toast	10.5
<b>TURKISH EGGS</b> w/ hung yogurt & hot chilli butter served with toasted pide	12.5
<b>EGGS BENEDICT</b> on sourdough toast	12.5
<b>EGGS ROYALE</b> on sourdough toast	13.2
<b>EGGS FLORENTINE</b> on sourdough toast	11.9
<b>CHORIZO FOLDED EGGS</b> on sourdough toast	13.5
<b>ACAI &amp; MIXED BERRY SMOOTHIE BOWL (v)</b> coconut yogurt, vegan granola, summer fruits & maple syrup	11.5
<b>BLUEBERRY PANCAKES</b> w/ caramelised banana, crème fraîche & maple syrup	11.5
<b>SWEETCORN FRITTERS</b> w/ avocado, tomato jam & lime aioli with bacon	13.5 14.5
<b>BREW MELT (OUR FAVOURITE)</b> ham, gruyère, vine tomato, poached eggs & pesto served on toasted pide	13.5

<b>AVOCADO</b> w/ cottage cheese, lemon & maldon sea salt on toasted pide	11.5
<b>HOMEMADE GRANOLA</b> w/ coconut yogurt, strawberries, blueberries & raspberries	8.5
<b>ORGANIC JUMBO OAT PORRIDGE</b> w/ honey or maple syrup w/ apricots poached in chamomile tea	7.5 8.5
<b>TOASTED BANANA BREAD</b> w/ hung honeyed yogurt & pistachios	6.5
<b>TOASTED CROISSANT</b> w/ gruyère & tomato w/ gruyère & ham w/ gruyère, ham & tomato	5.5 6.5 7.5
<b>TREACLE CURED BACON SANDWICH</b> w/ tomato jam, aioli, baby gem & vine tomatoes in toasted pide with avocado	11.5 15.5
<b>PAN FRIED FIELD MUSHROOMS</b> w/ aged balsamic & fresh cream served with pesto on sourdough toast	11.5
<b>AVOCADO, CHORIZO &amp; PERSIAN FETA</b> on sourdough toast	12.5
<b>COCONUT &amp; CHIA PUDDING (v)</b> w/ fresh mango, granola, macadamia & lime	11.5
<b>SMOKEY BACON BOSTON BEANS</b> w/ sourdough toast	8.9
<b>TOASTED HOMEMADE BREADS</b> sourdough, croissant, pide, bagel or gluten free w/ a choice of jams, vegemite or marmite	3.5

All menu prices include 20% government VAT

All services charges go directly to our staff

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Note:



**SMALL PLATES**

	<b>GREEN PEA ARANCINI (v)</b>	7.5
	w/ truffle mayo, lancashire cheddar cheese	
	<b>WELSH LOBSTER ROLL</b>	9.5
	w/ pickled cucumber, butter lettuce, crustacean mayonnaise & brioche	
(ITA)	<b>PAIR WITH - GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO</b>	10
	<b>PRAWN TOAST</b>	9.5
	w/ black & white sesame, prawn cocktail sauce	
(AUS)	<b>PAIR WITH - PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE</b>	9.5
	<b>CAULIFLOWER &amp; BLACK TRUFFLE SOUP</b>	6.5
	w/ parsley & zaatar bread (vg)	
(SA)	<b>PAIR WITH - FRAM, CHARDONNAY</b>	9.5

**LARGE PLATES**

	<b>TRUFFLE TAGLIOLINI</b>	18.95
	w/ aged parmesan, truffle emulsion & black winter truffle	
	<b>GOATS CHEESE RAVIOLI (v)</b>	17.5
	w/ runner beans, english peas, hazelnut & truffle pesto	
	<b>STEAK FRITES</b>	15.9
	w/ flat iron steak, béarnaise & fries	
(ARG)	<b>PAIR WITH - MELODIAS - MERLOT</b>	6
	<b>KOREAN FRIED CHICKEN BURGER</b>	16.5
	w/ gochujang, wombok kimchi & fries	
(AUS)	<b>PAIR WITH - CHARDONNAY, FRAM</b>	9.5
	<b>HOUSE GROUND CHUCK BURGER</b>	16.5
	w/ gruyère, tomato, lettuce, pickle & fries	
	<b>BUTTERNUT SQUASH</b>	15
	w/ sour yellow curry, shmeji & puffed rice	
(SA)	<b>PAIR WITH - WARRELVIND SAUVIGNON BLANC, MAN FAMILY WINES</b>	8.5
	<b>BBQ PRAWN CAESAR SALAD</b>	17.5
	w/ baby gem, dill aioli, crisp hens egg, pancetta & parmesan	
(ITA)	<b>PAIR WITH - TERRE DI SANT ALBERTO - PROSECCO</b>	5

**PIDE**

	<b>PAN FRIED HALLOUMI PIDE</b>	12.5
	w/ roasted peppers, rocket & lime aioli	
	<b>LAMB KOFTA PIDE</b>	13.5
	w/ grilled aubergine & smoked sour cream	

**PIZZA**

	<b>MARGHERITA</b>	10
	w/ loads of basil from our garden (vegan option available, vegan mozzarella)	
	<b>"AUSSIE"</b>	13.5
	w/ stracciatella, ham, caramelised pineapple, egg & tomato	
	<b>PEPPERONI &amp; NDUJA</b>	14.5
	w/ stracciatella, hot sopressa, fresh chilli, honey & tomato	

	<b>MUSHROOM &amp; WINTER TRUFFLE</b>	17.5
	w/ truffle mornay, stracciatella, mascarpone, parsley	

	<b>4 CHEESE</b>	12.5
	w/ stracciatella, smoked scormoza, grana podana, gorgonzola, caramelised onion	

	<b>SALSICCIA, POTATO, BROCCOLETTI</b>	11.5
	w/ stracciatella, fresh chilli, rosemary and tomato	

**SIDES**

	<b>FRENCH FRITES WITH AIOLI</b> w/ aioli	3.5
	<b>POLENTA CHIPS</b> w/ truffle mayo	6.5
	<b>'TROIS FOIS' COOKED DUCK FAT CHIPS</b>	6.5
	<b>WINTER LEAVES</b> w/ vinaigrette	4
	<b>TEMPURA CAULIFLOWER (VG)</b>	6
	w/ chimicurri	





## DESSERTS

CHOCOLATE DÉLICE	7.5
w/ banana crème anglaise	
KIWI FRUIT	6.5
w/ sumac meringue & crème chantilly (gf)	
STRAWBERRY & VANILLA RICE PUDDING	7.5
PARFAIT	

## CAKES

CARROT CAKE	6.5
/ whole cake	40
RED VELVET	6.5
/ whole cake	40
NEW YORK BLUEBERRY CHEESECAKE	6.5
/ whole cake	35
FLOURLESS CHOCOLATE CAKE	6.5
/ whole cake	35

## DESSERT COCKTAILS

SMOKE & MIRRORS	9.5
corn whisky, smoke, sherry & bitters	
COFFEE 2.0	10
rum, orgeat, allpress coffee, chocolate & bitters	
GUNFIRE ANZAC	10
rum, coffee liqueur, golden syrup, coconut & anzac biscuit	

## TAKE HOME

ANZAC BISCUITS	2.5
PEANUT BUTTER & CHOCOLATE CHIP COOKIE	2.5
WHITE CHOCOLATE & CRANBERRY COOKIE	2.5
WHITE CHOCOLATE BLONDIE BITES	3
CHOCOLATE & HAZELNUT BROWNIE BITES	3

## JUICES

<b>ORANGE</b> just pressed oranges	5.5
<b>APPLE</b> best of english apples	5.5
<b>SUMMER BREEZE</b> melon, orange, apple & cinnamon	5.5
<b>GINGER BEET</b> orange, carrot, ginger & beetroot	5.5
<b>SUPER GRAN</b> melon, apple, pear & spinach	5.5
<b>SPRING LEMONADE</b> apples, lemon & blackberry	4.9
<b>CITRUS RECHARGE</b> grapefruit, lemon & orange	5.5
<b>ENERGISER</b> apple, carrot, ginger & celery	5.5
<b>VIRGIN MARY</b> our own special mary mix + make it bloody	5.5 9.5

## SMOOTHIES

<b>PURPLE BRAIN</b> green tea, hung yogurt, almond milk & blueberry flax	6
<b>DETOX</b> apples, banana & spirulina	6.5
<b>MANGO DELIGHT</b> mango, spinach, orange, hung yogurt & honey	6.5
<b>FOREST BERRY</b> apple, orange & mixed berries	6.5

## SHAKES

<b>STRAWBERRY/VANILLA/BANANA/CHOCOLATE</b>	6.5
<b>OREO</b>	6.5
<b>MALTESER</b>	5.9
<b>CRUNCHIE</b>	6.5
<b>REESE'S PEANUT BUTTER CUP</b>	5.9

## COFFEE &amp; CHOCOLATE

<b>DOUBLE ESPRESSO</b>	3
<b>AMERICANO</b>	3
<b>PICCOLO</b>	3
<b>CORTADO</b>	3
<b>MACCHIATO</b>	3
<b>FLAT WHITE</b>	3.5
<b>LATTE</b>	3.5
<b>CAPPUCCINO</b>	3.5
<b>MOCHA</b>	3.5
<b>ICED LATTE</b>	3.5
<b>CHAI LATTE</b>	3.6
<b>MORK - ORGANIC AUSTRALIAN HOT CHOCOLATE</b>	3.6
+ VANILLA / CARAMEL / HAZELNUT / CINNAMON SYRUP	+0.3
+ EXTRA SHOT	+0.5

## LOOSE LEAF TEA

<b>EVER SO ENGLISH BREAKFAST</b> full bodied & robust black tea from Ceylon	3.2
<b>THE EARL OF GREY</b> ceylon tea spruced up with oil of bergamot	3.2
<b>QUEEN OF GREEN</b> a light & lavish green tea blend	3.3
<b>PROPER PEPPERMINT</b> pure & simple organic peppermint	3.2
<b>SWEET CHAMOMILE</b> sweet & soothing chamomile flowers	2.9
<b>MINT TEA</b> from the garden, Antipodea's home grown fresh mint	3.5

## SOFT DRINKS

<b>COCA COLA/ DIET COKE</b>	4
<b>SAN PELLEGRINO SPARKLING WATER</b> single/share	2.5/4.5
<b>AQUA PANNA STILL WATER</b> single/share	2.5/4.5
<b>SAN PELLEGRINO</b> aranciata/limonata	3.2
<b>BUNDABERG GINGER BEER</b>	4

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Note:

COCKTAILS



<b>ALLPRESS MARTINI</b>	9.5
allpress espresso, vodka, coffee liqueur & maple syrup from elliot the barista	
<b>GARDEN PARTY (v)</b>	9.5
gin, mezcal, citrus, agave & sugar snaps from david the gardener	
<b>PISCO DISCO (v)</b>	10
pisco, berries, citrus & bitters from shani the pastry chef	
<b>MELBOURNE MARTINI</b>	9.5
gin, aromatic wine, maraschino & olive from jason the founder	
<b>SMOKE &amp; MIRRORS (v)</b>	9.5
corn whisky, smoke, sherry & bitters from sal the butcher	

HARD SHAKES



<b>CAPTAIN JACK SPARROW</b>	8.9
oreo cookies, ice cream & rum	
<b>MALT - PLEASER</b>	8.9
malteser, ice cream & bourbon	
<b>FRIDAY FEELING</b>	8.9
crunchie bar, ice cream & bundaberg rum	
<b>BUTTER UP BABY</b>	8.9
reese's peanut butter cup, ice cream & whisky	
<b>FROZONE 'IT'S INCREDIBLE'</b>	8.9
strawberry, ice cream & vodka	

DIRTY JUICES

<b>MOTHERS LITTLE HELPER</b>	8.9
granny smith, lemon, pear & vodka	
<b>NAUGHTY GRAN</b>	8.9
spinach, granny smith, pear, melon & vodka	
<b>SLOE GIN BEET</b>	8.9
orange, beetroot, carrot, ginger & sloe gin	

ANTIPODEA COCKTAILS

<b>BOSSA NOVA</b>	10
cachaça, citrus, peach & bitters	
<b>FLIPPING NEGRONI (RED OR WHITE)</b>	9.5
aussie gin, aussie vermouth & italian bitters	
<b>IT'S A LONG WAY TO THE TOP</b>	10
gin, sherbet, citrus & basil	
<b>AUSSIE TIKKI</b>	10
rum, pineapple, banana, orgeat & citrus, bitters	
<b>HILL ST SPRITZ</b>	9.5
english aperitif, elderflower, prosecco & soda	
<b>NOTIN TO LOSE</b>	10
whisky, lemongrass, ginger, molasses, citrus & bitters	
<b>ELEGANTLY WASTED</b>	9.5
gin, rose, cucumber, lychee & citrus	

NON-ALCOHOLIC COCKTAILS

<b>GROUND CONTROL</b>	7.5
basil, strawberry & seedlip spice	
<b>AQUARIUS</b>	7.5
pear, pineapple, seedlip garden & soda	
<b>NOT A MARTINI</b>	7.5
allpress coffee, agave & seedlip spice	



**RED & WHITE WINE**

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Note:



	WHITE			RED			
	175ML	500ML	BOTTLE	175ML	500ML	BOTTLE	
(AUS) <b>THE RUDE MECHANICALS "EPHEMERA"</b> VIOGNIER/PINOT GRIS 14% elegant hints of oranges & honeysuckle	7.5	21.5	29	(AUS) <b>MARKVIEW CABERNET MERLOT 13.5%</b> fresh aromas of red & black berries, classically medium bodied, exhibiting true Hunter regionality w/ its perfectly balanced acidity & impeccable length.	6.5	17.5	24
(SA) <b>WARRELWIND, MAN FAMILY WINES</b> SAUVIGNON BLANC 12.5% lively bouquet of fruit reminiscent of pineapple & lime - refreshingly crisp	8.5	23.5	31	(AUS) <b>SIXTY CLICKS SHIRAZ/MATARO 14%</b> black forest gateaux, in a glass	7	18	24
(AUS) <b>MAD FISH SEMILLON/SAUVIGNON BLANC 13%</b> fresh fruit aromas of guava, pear & lemon zest w/ wafts of jasmine florals	9	24	32	(AUS) <b>THE MIXED THING CABERNET FRANC +13 OTHERS 14%</b> madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine	10	26	36
(SA) <b>FRAM CHARDONNAY 12%</b> white stone fruit & fresh yellow citrus - displays oats & hints of other cereals	9.5	27	34	(ARG) <b>MELODIAS MERLOT 13%</b> medium bodied w/ notes of ripe red fruits & subtle hints of sweet spice	6.5	17	25
(FRA) <b>LA LISSE SOIE CHENIN BLANC 13%</b> densely fruity & silky	5.5	15	21	(CHI) <b>EL VALLE DE VIEJO PINOT NOIR 13%</b> soft, juicy & extremely moreish	8	20	28
(CHI) <b>VINAMAR CHARDONNAY 13%</b> tropical aromas such as peach, pineapple & banana w/ sweet vanilla notes	7	19	26.5	(ARG) <b>ESTATE MALBEC HUMBERTO CANALE 13.5%</b> it's careful oak cask ageing makes this wine an irresistible one - full bodied, w/ notes of red berries, eucalyptus, spice & black pepper.	9	24	33
(FRA) <b>DOMAINE ROQUEMOLIERE PICPOUL DE PINET 12.5%</b> the wine is crisp, light & aromatic w/ remarkable freshness on the palate	8	24.5	31.5	(SA) <b>LOURENS RIVER VALLEY RED</b> <b>MORGENSTER 14%</b> this young & vibrant red starts out more herbaceous w/ lavender & thyme in the lead- then comes the cassis, raspberry & perfumey rose petals- elegant & seamless.			55
(ITA) <b>LA MINAIA GAVI DI GAVI - CORTESE 13%</b> acacia, white flowers & white peaches w/ a touch of wild herbs	9	25.95	35	(SPA) <b>VIÑEDOS DE ALTURA</b> <b>RIOJA TEMPRANILLO/GARNACHA 13.5%</b> clear & bright - on the nose you can find the fresh aromas typical of vines planted at high altitude			40
(NZ) <b>MOHUA SAUVIGNON BLANC 13%</b> passionfruit, mango & fresh cut lime			36	(USA) <b>CANNONBALL CABERNET SAUVIGNON 13.5%</b> balance in the mouth is exceptional from start to finish - strawberry, blueberry & red apple dipped in dark chocolate, allspice & a layer of toasted oak			46
(AUS) <b>TRIPELPUNKT CHAFFEY BROS WINE CO.</b> <b>RIESLING 12%</b> a pure riesling combined w/ flavours of lemon sorbet & floral notes.			38	(NZ) <b>UNRAVELLED PINOT NOIR, CARRICK WINERY 14%</b> ripe berries & black cherries on the nose which transfer onto the palate w/ a hint of oak - finely balanced, fruit forward styled wine.			55
(AUS) <b>D'ARENBERG - THE MONEY SPIDER</b> <b>ROUSANNE 12.9%</b> honeydew melon & white flowers w/ exotic asian flavours of green mango & papaya			40	(AUS) <b>CYRIL CABERNET HENSCHKE 14%</b> lifted w/ violets, cassis, blueberries, plums, blackberries & spice w/ hints of vanilla & cedar - a supple palate w/ soft, nicely textured fruit & a long finish			60
(AUS) <b>LADIES WHO SHOOT THEIR LUNCH</b> <b>CHARDONNAY 13.5%</b> full bodied w balanced oak notes, wonderfully creamy texture & great length of flavour			55				
(ITA) <b>PLANETA CHARDONNAY 14%</b> single-variety chardonnay - harmonious flavours of ripe yellow peaches & acacia honey			60				
(FRA) <b>DOMAINE LOUIS MICHEL CHABLIS, 12.5%</b> notes of white fruit such as peach, a pure, rounded wine			45				

**MORE WINES & BEERS**

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Note:

**ROSÉ**

	175ML	500ML	BOTTLE
(SA) SILVER MYN CABERNET FRANC 13.5% ripe red cherries & summer berries strudel	6.5	18	24
(FRA) COMTE DE PROVENCE GRENACHE/CINSAULT/SYRAH 12.5% a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish			34
(FRA) SYMPHONIE ORGANIC ROSE CHATEAU SAINTE MARGUERITE 12.5% floral & delicate w/ aromas of white flowers & passion fruit			45

**SPARKLING**

	125ML	BOTTLE
(ITA) TERRE DI SANT ALBERTO PROSECCO 11%	6	25
(AUS) NV ARE YOU GAME, FOWLES WINE SPARKLING VERMENTINO 11% aromas of strawberries & apples w/ some subtle savoury notes - this wine is light & fresh	9	40
(UK) HENNERS NV BRUT 13% best of british, w/ notes of baked apple strudel		45
(FRA) ALFRED GRATIEN NV BRUT CHAMPAGNE 12.5% the sweet pastry, biscuit & orchard fruit notes are enhanced by hints of citrus, white flowers & fresh butter		62

**DESSERT WINES**

	100ML
(ITA) PASSITO DI NOTO, PLANETA 12.5%	9.5
(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG 11.5%	5.5

**BEERS**

(GER) ROTHHAUS HEFEWEIZEN 5.4% aromatic wheat beer	6.5
(SWI) 1936 BIERE 4.7% refreshingly crisp lager	5.5
(AUS) HOPWORK ORANGE 4.8% pale ale w/ hints of orange	6.5
(AUS) PAGAN EMPIRE RYE IPA 6.6% refreshing & smooth IPA	6
(AUS) LITTLE CREATURES PALE ALE 5.2% mildly hoppy w/ hints of citrus & burnt toffee	5.5
(AUS) HILLS APPLE CIDER 5.0% made w/ 100% fresh apples	5.5

