

## FROM THE CHAMPAGNE TROLLEY 125ML

PEACH BELLINI	8.5
prosecco w/ fresh peach puree	
(UK) HENNERS NV BRUT	9
dry english sparkling wine w/notes of apple	

## TO START

MARINATED SICILIAN OLIVES	4.5
SALTED MARCONA ALMONDS	4.5

## SMALL PLATES

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

## LARGE PLATES

TRUFFLE TAGLIOLINI	18.95
w/ aged parmesan, truffle emulsion & black winter truffle	
GOATS CHEESE RAVIOLI(V)	17.5
w/ runner beans, english peas, hazelnut & truffle pesto	
ROASTED RUMP OF LAMB	21.5
w/ miso aubergine, macadamia, fried saltbush & nashi pear	
CLAY OVEN ROASTED SPATCHCOCK	20.5
w/ green & yellow courgette, smoked almond & chimichurri	
(NZ) PAIR WITH - WANDERLUST SAUVIGNON BLANC	8.5
PAN ROASTED SOLE	22
fennel, brown shrimp, parsley, capers & lemon butter	
(SA) PAIR WITH - CHARDONNAY, FRAM	9.5
BBQ PRAWN CAESAR SALAD	17.5
w/ baby gem, dill aioli, crisp hen's egg, pancetta & parmesan	
(FRA) PAIR WITH - PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE	9.5
BUTTERNUT SQUASH	15
w/ sour yellow curry, shmeji & puffed rice	
(FRA) PAIR WITH - WARRELVIND SAUVIGNON BLANC, MAN FAMILY WINES	8.5
KOREAN FRIED CHICKEN BURGER	16.5
w/ gochujang, wombok kimchi & fries	
FISH & CHIPS	13.9
w/ beer batter, nori, pickles & bonito mayonnaise	
PORK SCHNITZEL	12.5
w/ lemon & sage	

OUR BEEF  
IS  
-ABERDEEN ANGUS-  
40 DAY DRY AGED  
IN OUR SALT CAVEAU

FROM THE ROBATA GRILL

PIZZA

EVENING MENU

	HOUSE-GROUND CHUCK STEAK BURGER w/ gruyère, tomato, lettuce, pickle & fries	16.5	MARGHERITA	10
	(AUS) PAIR WITH - HANWOOD CABERNET SAUVIGNON, McWILLIAMS	6.5	w/ loads of basil from our garden (vegan option available, vegan mozzarella)	
	BONE IN RIB-EYE 400G	29.5	"AUSSIE"	13.5
	(FRA) PAIR WITH - CHATEAU PINERAIE, MALBEC	8.5	w/ stracciatella, ham, caramelised pineapple, egg & tomato	
	FILLET 250G	23.5	PEPPERONI & NDUJA	14.5
	HAMPSHIRE DUROC CROSS PORK CHOP w/ pickled apple, mustard fruits, sage & grain mustard	18.5	w/ stracciatella, hot sopressa, fresh chilli, honey & tomato	
	(AUS) PAIR WITH - THE MIXED THING, CABERNET FRANC	10	MUSHROOM & WINTER TRUFFLE	17.5
			w/ truffle mornay, stracciatella, mascarpone, parsley	
	SAUCES	2.5	4 CHEESE	12.5
	béarnaise / chimichurri		w/ stracciatella, smoked scormoza, grana podana, gorgonzola, caramelised onion	
			SALSICCIA, POTATO, BROCCOLETTI	11.5
			w/ stracciatella, fresh chilli, rosemary and tomato	
	SIDES			
	FRENCH FRIES W/ AIOLI	3.5		
	POLENTA CHIPS W/ TRUFFLE MAYO	6.5		
	'TROIS FOIS' COOKED DUCK FAT CHIPS	6.5		
	WINTER LEAVES (GF, VG) w/ vinaigrette	4		
	TEMPURA CAULIFLOWER w/ chimicurri	6		

(V) = Vegetarian

All menu prices include 20% government VAT

All service charges go directly to our staff

All food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free. Please ask a member of our team for further information

Note:



## 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

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## 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
<b>+ VANILLA / CARAMEL / HAZELNUT / CINNAMON SYRUP</b>	+0.3
<b>+ EXTRA SHOT</b>	+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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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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**ROSÉ**

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

175ML  
500ML  
BOTTLE

6.5 18 24  
  
34  
  
45

**BEERS**

- (GER) **ROTHAUS HEFEWEIZEN 5.4%**  
aromatic wheat beer
- (SWI) **1936 BIERE 4.7%**  
refreshingly crisp lager
- (AUS) **HOPWORK ORANGE 4.8%**  
pale ale w/ hints of orange
- (AUS) **PAGAN EMPIRE RYE IPA 6.6%**  
refreshing & smooth IPA
- (AUS) **LITTLE CREATURES PALE ALE 5.2%**  
mildly hoppy w/ hints of citrus & burnt toffee

6.5  
5.5  
6.5  
6

**SPARKLING**

- (ITA) **TERRE DI SANT ALBERTO PROSECCO 11%**
- (AUS) **NV ARE YOU GAME, FOWLES WINE**  
**SPARKLING VERMENTINO 11%**  
aromas of strawberries & apples w/ some subtle savoury notes - this wine is light & fresh
- (UK) **HENNERS NV BRUT 13%**  
best of british, w/ notes of baked apple strudel
- (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

125ML  
BOTTLE

6 25  
9 40  
45  
62

- (AUS) **HILLS APPLE CIDER 5.0%**  
made w/ 100% fresh apples

5.5

**DESSERT WINES**

- (ITA) **PASSITO DI NOTO, PLANETA 12.5%**
- (AUS) **THE NOBLE WRINKLED RIESLING, D'ARENBERG 11.5%**

100ML

9.5  
5.5

