

BREAKFAST MARTINIS

(ITA) TERRE DI SANT ALBERTO PROSECCO 125ML	6
CLASSIC BREAKFAST MARTINI orange marmalade infused vodka, orange juice & vermouth	9.5
FLATINI 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

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

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

(V) = Vegetarian

All menu prices include 20% government VAT

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Note:



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	
(AUS)	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	
	STEAK FRITES	15.9
	w/ flat iron steak, béarnaise & fries	
(ARG)	PAIR WITH - MELODIAS - MERLOT	6
	KOREAN FRIED CHICKEN BURGER	16.5
	w/ gochujang, wombok kimchi & fries	
(AUS)	PAIR WITH - CHARDONNAY, FRAM	9.5
	HOUSE GROUND CHUCK BURGER	16.5
	w/ gruyère, tomato, lettuce, pickle & fries	
	BUTTERNUT SQUASH	15
	w/ sour yellow curry, shmeji & puffed rice	
(SA)	PAIR WITH - WARRELVIND SAUVIGNON BLANC, MAN FAMILY WINES	8.5
	BBQ PRAWN CAESAR SALAD	17.5
	w/ baby gem, dill aioli, crisp hens egg, pancetta & parmesan	
(ITA)	PAIR WITH - TERRE DI SANT ALBERTO - PROSECCO	5

PIDE

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

PIZZA

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

	MUSHROOM & WINTER TRUFFLE	17.5
	w/ truffle mornay, stracciatella, mascarpone, parsley	

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

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

SIDES

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



DESSERTS

	CHOCOLATE DÉLICE	7.5
	w/ banana crème anglaise	
(ITA)	PAIR WITH - PASSITO DI NOTO, PLANETA	9.5
	KIWI FRUIT	6.6
	w/ sumac meringue & crème chantilly (gf)	
(AUS)	PAIR WITH - THE NOBLE WRINKLED RIESLING, D'ARENBERG	5.5
	RICHMOND PARK HONEY ICE CREAM	6
	w/ thyme & honeycomb	

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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Note:



JUICES

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

SMOOTHIES

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

SHAKES

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

COFFEE & CHOCOLATE

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

LOOSE LEAF TEA

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

SOFT DRINKS

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

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COCKTAILS



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

HARD SHAKES



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

DIRTY JUICES

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

ANTIPODEA COCKTAILS

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

NON-ALCOHOLIC COCKTAILS

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



RED & WHITE WINE

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Note:

WHITE

175ML
500ML
BOTTLE

(AUS) THE RUDE MECHANICALS "EPHEMERA" VIOGNIER/PINOT GRIS 14% elegant hints of oranges & honeysuckle	7.5	21.5	29
(SA) WARRELWIND, MAN FAMILY WINES SAUVIGNON BLANC 12.5% lively bouquet of fruit reminiscent of pineapple & lime - refreshingly crisp	8.5	23.5	31
(AUS) MAD FISH SEMILLON/SAUVIGNON BLANC 13% fresh fruit aromas of guava, pear & lemon zest w/ wafts of jasmine florals	9	24	32
(SA) FRAM CHARDONNAY 12% white stone fruit & fresh yellow citrus - displays oats & hints of other cereals	9.5	27	34
(FRA) LA LISSE SOIE CHENIN BLANC 13% densely fruity & silky	5.5	15	21
(CHI) VINAMAR CHARDONNAY 13% tropical aromas such as peach, pineapple & banana w/ sweet vanilla notes	7	19	26.5
(FRA) DOMAINE ROQUEMOLIERE PICPOUL DE PINET 12.5% the wine is crisp, light & aromatic w/ remarkable freshness on the palate	8	24.5	31.5
(ITA) LA MINAIA GAVI DI GAVI - CORTESE 13% acacia, white flowers & white peaches w/ a touch of wild herbs	9	25.95	35
(NZ) MOHUA SAUVIGNON BLANC 13% passionfruit, mango & fresh cut lime			36
(AUS) TRIPELPUNKT CHAFFEY BROS WINE CO. RIESLING 12% a pure riesling combined w/ flavours of lemon sorbet & floral notes.			38
(AUS) D'ARENBERG - THE MONEY SPIDER ROUSANNE 12.9% honeydew melon & white flowers w/ exotic asian flavours of green mango & papaya			40
(AUS) LADIES WHO SHOOT THEIR LUNCH CHARDONNAY 13.5% full bodied w balanced oak notes, wonderfully creamy texture & great length of flavour			55
(ITA) PLANETA CHARDONNAY 14% single-variety chardonnay - harmonious flavours of ripe yellow peaches & acacia honey			60
(FRA) DOMAINE LOUIS MICHEL CHABLIS, 12.5% notes of white fruit such as peach, a pure, rounded wine			45

RED

175ML
500ML
BOTTLE

(AUS) MARKVIEW CABERNET MERLOT 13.5% 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
(AUS) SIXTY CLICKS SHIRAZ/MATARO 14% black forest gateaux, in a glass	7	18	24
(AUS) THE MIXED THING CABERNET FRANC +13 OTHERS 14% madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine	10	26	36
(ARG) MELODIAS MERLOT 13% medium bodied w/ notes of ripe red fruits & subtle hints of sweet spice	6.5	17	25
(CHI) EL VALLE DE VIEJO PINOT NOIR 13% soft, juicy & extremely moreish	8	20	28
(ARG) ESTATE MALBEC HUMBERTO CANALE 13.5% 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
(SA) LOURENS RIVER VALLEY RED MORGENSTER 14% 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
(SPA) VIÑEDOS DE ALTURA RIOJA TEMPRANILLO/GARNACHA 13.5% clear & bright - on the nose you can find the fresh aromas typical of vines planted at high altitude			40
(USA) CANNONBALL CABERNET SAUVIGNON 13.5% 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
(NZ) UNRAVELLED PINOT NOIR, CARRICK WINERY 14% 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) CYRIL CABERNET HENSCHKE 14% 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



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

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

