

## ANTIPODEA

LIBATIONS		SMALL PLATES	
ULURU NEGRONI aussie gin, aussie vermouth & aussie bitters from the restaurant manager	10.5	SMOKED ALMONDS	4.95
OUTBACK OLD FASHIONED crystalised oranges & aussie corn whisky from the head chef	10.5	SICILIAN OLIVES	4.95
ELEGANTLY WASTED gin, rose, cucumber, lychee & citrus from the executive chef	10.5	WOOD ROASTED SCALLOPS w/ broad bean puree, fennel & mandarin relish	15.5
(ITA) BRUT ARGEO, TREVISO – NV PROSECCO 11%	10.5	ZUCCHINI TARTARE (V) w/ fresh lemon & parmesan	8.95
(AUS) NV ARE YOU GAME, FOWLES WINE SPARKLING VERMENTINO 11% aromas of strawberries & apples	49	PRAWN COCKTAIL w/ avocado, chilli & marie rose sauce	12.95
		AUTUMN PUMPKIN SALAD (V) w/ gorgonzola, candied walnuts, apple & radicchio	9.95
		THAI SQUID w/ soy dressing, coriander & lime	10.95
		CAULIFLOWER & BLACK TRUFFLE SOUP (V) w/ tahini & mixed seed pide	7.95

## {LARGE}

LARGE PLATES		LAKE DISTRICT 45 DAY DRY AGED STEAKS COOKED ON OUR ROBATA	
12 HOUR ROASTED KALE (V) w/ cardamon yogurt, bulgar wheat, dates & sesame grilled onions	14.95	1KG T-BONE (TO SHARE)	65
WOOD ROASTED BARRAMUNDI w/ miso mash, samphire, asparagus edamame beans & dashi butter sauce	17.5	BLACK ANGUS FILLET 200G	29.95
AUSSIE BURGER w/ beetroot, gruyère cacklebean egg, pickles & fries	17.95	RARE BREED RIB EYE 200G	28
CHICKEN PARMIGIANA w/ housemade slaw & fries	17.5	WHISKY & MAPLE CURED PORK TOMAHAWK 400G w/ poached apple	23.5
CHICKEN, MUSHROOM, LEEK & TARRAGON PIE	14.5	SAUCES: béarnaise & green peppercorn 2.95	
LASAKA LEMAK w/ creamy coconut broth, rice noodles, bok choy, tofu & cacklebean egg	16.50	<b>WOOD FIRED PIZZA</b>	
w/ prawns	18.95	MARGHERITA (V) w/ loads of basil from our garden - also available vegan	13.5
BUTTERMILK FRIED CHICKEN THIGH BURGER w/ sriracha mayonnaise, hand cut slaw & fries	16.5	AUSSIE w/ mozzarella, ham, caramelised pineapple, egg & tomato	15.95
HAKE & CRAB FISHCAKE w/ spinach, poached egg & hollandaise	14.95	PEPPERONI & NDUJA w/ mozzarella, milano salami, fresh chili, honey & tomato	16.5
		WALNUT PESTO PIZZA w/ fior di latte, roasted cherry tomatoes & burrata	16.95
		ADD: burrata, ham, nduja or buffalo mozzarella - from £3	

## {SIDES &amp; DESSERTS}

SIDES		DESSERTS	
FRENCH FRIES W/ AIOLI	5	TIRAMISU POT	5.5
DUCK FAT CHIPS W/ CHICKEN SALT	6.5	BANOFFEE POT	5.5
HOUSE SALAD	5.5	CHOCOLATE POT	5.5
ASIAN STYLE POACHED BROCCOLI	6	BLACKBERRY & TIM TAM PAVLOVA	5.95
POLENTA CHIPS W/ AIOLI	6	NUTELLA PIZZA W/ JUDES VANILLA ICE CREAM	9.95
		LEMON MERINGUE PIE	6.5
		NEW YORK BLUEBERRY CHEESECAKE	6.5
		FLOURLESS CHOCOLATE CAKE	6.5

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

ALL SERVICE CHARGES GO DIRECTLY  
TO OUR STAFF

(V) = VEGETARIAN  
(VG) = VEGAN

**FRESHLY PRESSED JUICES**

ORANGE just pressed oranges	6
APPLE JUICE 100% pressed english apples	6
WINTER BREEZE melon, orange, apple & cinnamon	6
GINGER BEET orange, carrot, ginger & beetroot	6
SUPER GRAN melon, apple, pear & spinach	6
MIDNIGHT LEMONADE apples, lemon, blackberries & charcoal	6
CITRUS RECHARGE grapefruit, lemon & orange	6
ENERGISER 2.0 carrot, ginger, orange, black pepper & tumeric	6
VIRGIN MARY our own special mary mix + make it bloody	6 9.95

**SMOOTHIES**

BREAKFAST SMOOTHIE apples, dates, oats, chia seeds & hazelnut milk	6.5
GREEN GODDESS cucumber, pear, green apple, spirulina & lime	6.5
MANGO DELIGHT mango, spinach, orange, hung yogurt & honey	6.5
FOREST BERRY apple, orange & mixed berries	6.5

**SHAKES**

STRAWBERRY/VANILLA/BANANA/ CHOCOLATE / OREO	6.5
MILO & ICE CREAM	6.5
VEGEMITE & BANANA	6.5
TIM TAM FRAPPE	6.5

**SOFT DRINKS**

KOMBUCHA ginger/original	4.5
BELU STILL OR SPARKLING WATER single/share	2.5 / 5
SAN PELLEGRINO aranciata/limonata	4
BUNDABERG GINGER BEER	4.5

**COFFEE**

WITH YOUR CHOICE OF: MILK - 4% MILK, 1% MILK, HAZELNUT, COCONUT, ALMOND, OAT & SOY	
DOUBLE ESPRESSO	2.3
AMERICANO	2.3
FLAT WHITE	3.5
LATTE	3.5
MACCHIATO	2.3
CAPPUCINO	3.5
WHITE CHOCOLATE MATCHA	4
BEETROOT LATTE	4
TUMERIC LATTE	4
ICED LATTE	3.5
CHARCOAL LATTE	3.5
MORK - ORGANIC AUSTRALIAN HOT CHOCOLATE	3.5
+ VANILLA / CARAMEL / HAZELNUT / CINNAMON SYRUP	.50
+ EXTRA SHOT	.75

**LOOSE LEAF TEA**

ENGLISH BREAKFAST full bodied & robust black tea from ceylon	3.5
FRENCH EARL GREY ceylon tea spruced up with oil of bergamot	3.5
SENCHA GREEN delicate aroma and a sweet smooth, grassy flavours	3.5
JUST PEPPERMINT pure & simple peppermint leaves / hot or cold	3.5
JUST CHAMOMILE golden chamomile flowers	3.5
MINT TEA from the garden, Antipodea's home grown fresh mint	3.5
FRUITALICIOUS A fruit tisane unlike any other / hot or cold	3.5

**MEET THE MAKER  
COCKTAILS**

THE FUNDAMENTAL gin, lemon & mixed berries from the founder	10.5
ESPRESSO MARTINI ozone espresso, vodka, coffee liqueur & maple syrup from the barista	10.5
ELEGANTLY WASTED gin, rose, cucumber, lychee & citrus from the executive chef	10.5
RAMSEY ST SPRITZ passion fruit liquer, prosecco & soda chosen by you @antipodealdn	10.5
THE BUDGIE SMUGLER rum, pineapple & ginger from the gardener	10.5
OUTBACK OLD FASHIONED crystalised oranges & aussie corn whisky from the head chef	10.5
ULURU NEGRONI aussie gin, aussie vermouth & aussie bitters from the restaurant manager	10.5
FLAMIN' GALAH vodka, orange liquor, rhubarb syrup & lime from alf stewart	10.5
HEMSWORTH MARGARITA tequila, lemondrop sycup & chilli from the pastry chef	10.5

**NON-ALCOHOLIC  
COCKTAILS**

GARDEN PARTY (VG) basil, fresh strawberries & seedlip spice	8.5
THE ACCADACCA COLLINS (VG) pear, pineapple, seedlip garden & soda	8.5
NO PRESS MARTINI (VG) ozone coffee, agave & seedlip spice	8.5

**BEER**

(GER) ROTHHAUS HEFEWEIZEN 5.4% aromatic wheat beer	6.5
(SWI) 1936 BIERE 4.7% refreshingly crisp lager	5.5
(AUS) LITTLE CREATURES PALE ALE 5.2% mildly hoppy w/ hints of citrus & burnt toffee	5.5
(UK) CHARRINGTON CIDER 5.3% made w/ 100% fresh apples	5.5

**SPARKLING**

(ITA) BRUT ARGEO, TREVISO - NV PROSECCO 11%	7.5	45
(ITA) ROSE ARGEO, TREVISO-DOC PROSECCO 11.5%	7.95	47
(AUS) NV ARE YOU GAME , FOWLES WINE 9 40-SPARKLING VERMENTINO 11% aromas of strawberries & apples		49
(AUS) FUNKLEPUNKT - SPARKLING RIESLING 11.5% lively pure riesling packed with tropical fruit & freshened with plenty of lime		47

**WHITE**

(SA) MEINERT-SAUVIGNON BLANC 12.5% fruit driven with vibrant citrus and peach & completely moreish	9.5	38
(SPA) EMBRUJO - VERDEJO 12.5% dry fruit with rounded pears & a citrus finish	7	28
(NZ) ORGANIC PINOT GRIS - 13.5% fruit filled of honeysuckle, pear and stone fruits with a creamy palate	10.95	43
(CHI) DE MARTINO ESTATE - CHARDONNAY 13% fresh aromas of ripe citrus fruit & peaches with a smooth body	7.5	30
(AUS) KATE ORGANIC - SAUVIGNON BLANC 12.5% fresh & elegant touches of exotic fruit with good length		38
(FRA) DOMAINE ROQUEMOLIERE -PICPOUL DE PINET 12.5% the wine is crisp, light & aromatic w/ remarkable freshness on the palate	8.95	35
(ITA) LA MINAIA-GAVI DI GAVI - CORTESE 13% acacia, white flowers & peaches w/ a touch of wild herbs	9.95	39
(AUS) PIKES, HILLS & VALLEYS - RIESLING 11% refreshing, sweet lime with a sherbet finish		35
(AUS) MARTIN CODAX - ALBARINIO 12.5% hints of fresh herbs, green apples, lemon & grapefruit with an impressive sense of freshness		55
(AUS) D'ARENBERG -THE MONEY SPIDER ROUSANNE 12.9% honeydew melon & white flowers w/ exotic asian flavours of green mango & papaya		48
(AUS) LADIES WHO SHOOT THEIR LUNCH-CHARDONNAY 13.5% full bodied w/ balanced oak notes, wonderfully creamy texture & great length of flavour		55
(SA) THE F.M.C - CHENIN 13% the king of chenin, ken forrester flagship, seductive & utterly sophisticated		85

**RED**

(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	7.5	30
(CHI) LOS TORTOLITOS - MERLOT 13% juicy fruits with an easy going finish	7.25	28
(CHI) CARE - TINTO SOBRE LIAS 14.5% powerful berry fruits which are perfectly balanced with a full long intense finish		35
(AUS) CABLE CROSSING -SHIRAZ 13.5% black forest gateaux in a glass	7.75	33
(NZ) MOMO -ORGANIC PINOT NOIR 13% soft, juicy & extremely moreish		46
(ARG) EL ESTECO - AMARU MALBEC 14% well balanced with soft tanins, baked plums, raisins & hints of vanilla chocolate	9.95	40
(ARG) LA MASCATO - GRAN MASCOTA MALBEC 14.5% plums, damson & vanilla this is a bigger more velvety Malbec than others. Perfect example of what a Malbec should be		50
(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		46
(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		45
(AUS) RED ART - GRENACHE 13% soft tannins and a fully balanced red fruit character. exceptional from start to finish		70

**ROSE**

(SA) PETIT ROSE- GRENACHE / PINOT NOIR 12.4% ripe red cherries & summer berries strudel	7.95	31
(FRA) COMTE DE PROVENCE-GRENACHE/CINSAULT/SYRAH 12% a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish		36
(FRA) LOVE BY LEOUBE - ORGANIC ROSE 13% red berries, acacia & passion fruit		47

125ML BTL

175ML BTL

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