

{BREAKFAST - SERVED ALL DAY}

ON THE HOOF	
FRESHLY BAKED CHOCOLATE CROISSANT	2.55
TOASTED CROISSANT w/ gruyère & tomato	6.95
ANZAC COOKIES	2.5
SLICED BANANA BREAD	2.95
HOUSEMADE MUESLI BARS	2.95
FRESHLY BAKED BUTTER CROISSANT	2.5
FRESHLY BAKED COOKIES	2.2
LAMINGTON	4.95

ON TOAST	
W/ YOUR CHOICE OF SOURDOUGH, TURKISH PIDE OR GLUTTEN FREE	
VEGEMITE, HONEY, MARMITE, NUTELLA OR CASHEW BUTTER	4.2
CAKLEBEAN FREE-RANGE POACHED EGGS	7.5
FOLDED EGGS w/ lemon & parsley	9.95
CHORIZO FOLDED EGGS	13.95
PORTOBELLO MUSHROOMS w/ aged balsamic, fresh cream & housemade pesto	12.95
SLOW ROASTED VINE RIPENED TOMATOES (V) w/ yarra valley feta	12.5
TREACLE CURED BACON SANDWICH w/ tomato jam, aioli, baby gem & vine tomatoes + avocado	14.5
AVOCADO w/ crab, poached egg & lemon	15.95
SMOKEY BACON BOSTON BAKED BEANS	13.5
AVOCADO, CHORIZO & YARRA VALLEY FETA	9.5
EGGS ROYALE	14.5
EGGS BENEDICT	14.5
EGGS FLORENTINE	14.5

FAVOURITES	
ANTIPODEA MELT w/ ham, gruyère, tomato, poached eggs & pesto	14.5
TURKISH EGGS w/ hung yogurt, poached eggs, hot chili butter & pide	12.5
SOFT-BOILED EGGS w/ vegemite soldiers	7.95
SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli + bacon + yarra valley feta	14.5 15.5 15.95
BREAKFAST PIDE w/ ham, seeded mustard mayo, baby spinach & mashed cacklebean eggs	12.95
ANTIPODEA HOUSEMADE GRANOLA w/ coconut yogurt & fresh fruits	9.5
BLUEBERRY PANCAKES w/ caramelized banana, crême fraîche & maple syrup	11.95
PORRIDGE (VG) w/ maple syrup w/ berry compote w/ mock & caramalised banana	6.9 7.9 7.9

{LUNCH}

LUNCH	
CAULIFLOWER & BLACK TRUFFLE SOUP (V) w/ tahini & mixed seed pide	7.95
CHICKEN, MUSHROOM, LEEK & TARRAGON PIE	14.5
STEAK FRITES w/ béarnaise & fries	17.5
HOUSE GROUND BEEF BURGER w/ gruyère, fries & pickle	16.95
BUTTERMILK FRIED CHICKEN THIGH BURGER w/ sriracha mayonnaise, hand cut slaw & fries	16.5
LASKA LEMAK w/ creamy coconut broth, rice noodles, bok choy, tofu & cacklebean egg	16.5
w/ prawns	18.95
BROCCOLINI, MARINATED FETA & PINE NUT QUICHE	12.95
HAKE & CRAB FISHCAKE w/ spinach, poached egg & hollandaise	14.95

TOASTED TURKISH PIDE	
CHICKEN PARMIGIANA PIDE w/ mozzarella, ham, tomato & baby gem	12.95
ROASTED VEGETABLE & HUMMUS PIDE (VG) w/ aubergine, courgette, rocket & housemade pickled red onions	11.95
PAN FRIED HALLOUMI PIDE (V) w/ roasted peppers, rocket & lime aioli	11.95
TREACLE CURED BACON, LETTUCE & TOMATO PIDE w/ tomato jam, aioli, baby gem & vine tomatoes	13.5
MINUTE STEAK PIDE w/ yarra valley feta, red onion jam, aioli & rocket	13.95

WOOD FIRED PIZZA	
MARGHERITA (V) w/ loads of basil from our garden - also available vegan	13.5
AUSSIE PIZZA w/ mozzarella, ham, caramelised pineapple, egg & tomato	15.95
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 & DESSERTS}

SIDES	
SMOKEY BACON BOSTON BAKED BEANS	3.95
BUTTERED SPINACH	5
TREACLE STREAKY CURED BACON	4.95
PORTOBELLO MUSHROOMS w/ aged balsamic, fresh cream & pesto	4.95
SLOW ROASTED VINE RIPENED TOMATOES (V) w/ yarra valley feta	4.95
POACHED EGGS	1.95
AVOCADO w/ lemon & maldon sea salt	5.5
PAN FRIED CHORIZO	4.95
OAK SMOKED SALMON	4.95
FRENCH FRIES w/ aioli	5
HOUSE SALAD	5.5
TOAST	1.5

DESSERT	
TIRAMISU POT	5.5
BANOFFEE POT	5.5
CHOCOLATE POT	5.5
BLACKBERRY & TIM TAM PAVLOVA	5.95
NUTELLA PIZZA W/ JUDES VANILLA ICE CREAM	9.95

CAKES	
LAMINGTON	4.75
CARROT CAKE / whole cake	6.5 49.95
NEW YORK BLUEBERRY CHEESECAKE / whole cake	6.5 55
FLOURLESS CHOCOLATE CAKE / whole cake	6.5 55
RED VELVET CAKE / whole cake	6.5 49.95
LEMON MERINGUE PIE / whole cake	6.5 49.95

FRESHLY PRESSED JUICES

ORANGE just pressed oranges	6
APPLE JUICE 100% pressed english apples	6
BREEZER 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, 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 syrup & 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 espresso, 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 - SPARKLING VERMENTINO 11% aromas of strawberries & apples		49
(AUS) FUNKLEPUNKT - SPARKLING RIESLING 11.5% lively pure rieslingpacked with tropical fruit & freshened with plenty of lime		47

WHITE

(SA) MEINERT - SAUVIGNON BLANC 12.5% fruit driven with vibrant citrus and peach, completely moreis	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
(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
(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
(AUS) RED ART - GRENACHE 13% soft tannins and a fully balanced red fruit character. exceptional from start to finish		70
(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
(NZ) MOMO - ORGANIC PINOT NOIR 13% soft, juicy & extremely moreish		46

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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