

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

ROASTED MACADAMIA NUTS	4.5
SICILIAN OLIVES	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
ISLE OF WIGHT TOMATO SALAD(v)	9.5
w/ charred bull's horn peppers, stracciatella, fried saltbush & green olive focaccia	
(NZ) PAIR WITH - WANDERLUST SAUVIGNON BLANC	8.5
QUEEN VICTORIA MARKET PLATTER(v)	10.5
w/ sweetcorn hummus & summer vegetables	
PICKLED MUSSELS	9.5
w/ aioli & housemade crisps	
TOMATO GAZPACHO	8
w/ avocado, chilli, smoked sour cream & salmon roe	
(ITA) PAIR WITH - GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO	10

LARGE PLATES

MUSSEL SPAGHETTINI	17.95
w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga	
(AUS) PAIR WITH - SAUVIGNON SEMILLON, MADFISH	9
GOATS CHEESE RAVIOLI(v)	17.5
w/ green asparagus, 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/ summer squash, 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
CHOPPED SALAD	16.5
w/ sweetcorn hummus, baby gem, baby cucumber, green beans, spicy fried chickpeas, radish, pickled red onion, cottage cheese & poached egg	
- add chicken	4
PEANUT BUTTER TOFU SALAD (v)	16.5
w/ avocado, cucumber, tomato, coconut cream, green nahm jim, chilli & fried shallots	
- add poached egg	1.5
KOREAN FRIED CHICKEN BURGER	16.5
w/ gochujang, wombok kimchi & fries	



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

FROM THE ROBATA GRILL

PIZZA

RICHMOND EVENING MNEU

	HOUSE-GROUND CHUCK STEAK BURGER w/ gruyère, tomato, lettuce, pickle, house salad & fries	16.5	CALZONE (v)	7
(AUS)	PAIR WITH - HANWOOD CABERNET SAUVIGNON, McWILLIAMS	6.5	MARGHERITA (v)	8.5
	SCOTCH FILLET 200G	19.5	SPICY ITALIAN LAMB SAUSAGE	14.5
	BONE IN RIB-EYE 400G	29.5	w/ cime di rapa, stracciatella, fresh chilli & tomato	
(FRA)	PAIR WITH - CHATEAU PINERIAIE, MALBEC	8.5	ARTICHOKE & NEW POTATO (v)	13.5
	FILLET 250G	23.5	w/ stracciatella, confit garlic & truffle	
	T-BONE 1KG (TO SHARE)	60	"AUSSIE"	13.5
	HAMPSHIRE DUROC CROSS PORK CHOP w/ pickled apple, watercress, mustard fruit, sage & grain mustard	18.5	w/ ham, pineapple, egg & tomato	
(AUS)	PAIR WITH - THE MIXED THING, CABERNET FRANC	10	PEPPERONI & CHORIZO	12.5
	SAUCES	2.5	GRILLED EGGPLANT	13.5
	béarnaise / chimichurri		w/ smoked anchovy, stracciatella, oregano & tomato	

SIDES

	FRENCH FRIES W/ AIOLI	3.5
	POLENTA CHIPS W/ TRUFFLE MAYO	6.5
	'TROIS FOIS' COOKED DUCK FAT CHIPS	6.5
	HOUSE SALAD	3.5
	mixed leaves, lemon dressing, radish, salad onion & chives	
	GREEN BEANS	5
	w/ smoked anchovy butter	
	HAND CUT SLAW	4.5

(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:



DESSERT MENU

DESSERTS

TIRAMISU	7.2
baileys & white chocolate zabaglione & coffee	
(ITA) PASSITO DI NOTO, PLANETA	9.5
PAVLOVA	7.2
w/ strawberries, cream & passion fruit	
VANILLA RICE PUDDING	6.5
w/ strawberry parfait	
DARK CHOCOLATE PAVÉ	6.5
w/ salt & caramel	
(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG	5.5

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

TAKE HOME

ANZAC BISCUITS	2.5
/ bag of 5	/ 5.5
PEANUT BUTTER & CHOCOLATE CHIP COOKIE	2.5
/ bag of 5	/ 5
WHITE CHOCOLATE & CRANBERRY COOKIE	2.5
WHITE CHOCOLATE BLONDIE BITES	3
bag of 5	
CHOCOLATE & HAZELNUT BROWNIE BITES	3
bag of 5	

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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, mr black coffee liqueur, black cow vodka & maple syrup -from eliott the barista	
FIG & WALNUT SOUR	9.5
makers mark bourbon, lemon juice, egg white, fig syrup & black walnut bitters -from jason the founder	
HIBISCUS MARGARITA	10
calle 23 tequila, cointreau, lime juice & hibiscus syrup -from david the gardener	
GUNFIRE ANZAC	10
kraken spiced rum, mr black coffee liqueur, golden syrup, coconut ice cream & anzac biscuit -from shani the pastry chef	
DRY AGED OLD FASHIONED	9.5
beef jerky infused plantation 3* rum, peppered honey syrup, angostura bitters & burnt orange -from sal the butcher	

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

COFFEE NEGRONI	9.5
mr black coffee liqueur, ophir spiced gin, campari & cocchi di torino	
KUMQUAT CAIPIRINHA	9.5
cachaca, kumquat, ginger syrup & lime	
CHAMOMILE FIZZ	10.5
chamomile infused east london gin, raspberry honey syrup, egg white, lemon juice & soda water	
SUPERFOOD MARTINI	10.5
quinoa vodka, goji berry liqueur, sake & yuzu juice	
YUZU THE MATCHA MAKING	10.5
black cow vodka, matcha syrup, thai basil, yuzu juice, mirin & grapefruit foam	
ELEGANTLY WASTED	9.5
hendricks gin, rose syrup, cucumber juice, kwai feh lychee liqueur & lemon juice	
PEPPERBERRY SOUR	9.5
strawberry infused botanist gin, strawberry puree, lemon juice, egg white & black pepper	

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	



RED & WHITE WINE

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Note:

WHITE

175ML
500ML
BOTTLE

(AUS) THE RUDE MECHANICALS "EPHEMERA" VIOGNIER/PINOT GRIS elegant hints of oranges & honeysuckle	7.5	21.5	29
(NZ) WANDERLUST SAUVIGNON BLANC a sensational, tropical explosion	8.5	23.5	31
(AUS) MAD FISH SEMILLON/SAUVIGNON BLANC fresh fruit aromas of guava, pear & lemon zest tickled with wafts of jasmine florals	9	24	32
(SA) FRAM CHARDONNAY white stone fruit and a fresh yellow citrus - displays oats & hints of other dry cereals	9.5	27	34
(FRA) LA LISSE SOIE CHENIN BLANC densely fruity & silky	5.5	15	21
(CHI) DE GRAS CHARDONNAY crisp clean tropical fruit flavours of melon & pineapple	6.5	18.5	26
(FRA) DOMAINE ROQUEMOLIERE PICPOUL DE PINET the wine is crisp, light & aromatic with remarkable freshness on the palate	9.5	26	33
(ITA) LA MINAIA GAVI DI GAVI - CORTESE acacia, white flowers & white peaches with a touch of wild herbs	10	28	35
(NZ) MOHUA SAUVIGNON BLANC passionfruit, mango & fresh cut lime aromas combine with fresh picked summer herbs & citrus			36
(NZ) YEALANDS PINOT GRIS/GEWÜRZTRAMINER/RIESLING concentrated aromas of poached pears & melon, with underlying notes of quince and ginger - delicious!			38
(AUS) D'ARENBERG - THE MONEY SPIDER ROUSANNE honeydew melon & white flowers dominate the nose, with exotic asian flavours of green mango & papaya			40
(AUS) LADIES WHO SHOOT THEIR LUNCH CHARDONNAY Full bodied with balanced oak notes, a wonderfully creamy texture and great length of flavour			53
(FRA) TRIMBACH PINOT BLANC completely dry, with a firm structure, lovely lemony fruit & a mineral backbone with poise & balance			45

RED

175ML
500ML
BOTTLE

(AUS) HANWOOD CABERNET SAUVIGNON fresh aromas of red & black berries coupled with spice & hints of blue fruits	6.5	16	24
(AUS) SIXTY CLICKS SHIRAZ/MATARO black forest gateaux, in a glass	7	18	26
(SA) TORMENTOSO MOURVEDRE soft spice aromas,flavours of cloves, leathery spice & red fruit - the elegant finish is dry and savoury	9	24	33
(AUS) THE MIXED THING CABERNET FRANC +13 OTHERS madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine	10	26	36
(ARG) MELODIAS MERLOT medium bodied with notes of ripe red fruits & subtle hints of sweet spice	6	16	24
(CHI) EL VALLE DE VIEJO PINOT NOIR soft, juicy & extremely moreish	8	20	28
(FRA) CHATEAU PINERAIE MALBEC rustic, rich & muscular	8.5	21	30
(SA) PRINTERS INK PINOTAGE full bodied and elegant yet it has richness on the mid- palate			37
(NZ) MILESTONE SYRAH pepper, cherry, plum, blueberry and smoky aromas has a supple, silky palate			43
(AUS) GLAETZER BISHOP SHIRAZ wisps of cloves, nutmeg & five spice, layers of dark stone fruits & espresso			58
(SPA) VIÑEDOS DE ALTURA RIOJA TEMPRANILLO/GARNACHA clear & bright - on the nose you can find the fresh aromas typical of vines planted at high altitude			40
(USA) CANNONBALL CABERNET SAUVIGNON 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
(ITA) BERTANI CORVINA/SANGIOVESE hints of red currants, blackberries & cocoa powder			52
(FRA) CHOREY-LES-BEAUNE PINOT NOIR good concentration of red berry fruits, a lick of smooth woody vanilla & a lovely supple, textured middle supported by very fine tannins			55



MORE WINES & BEERS

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ROSÉ

	175ML	500ML	BOTTLE
(SA) SILVER MYN CABERNET FRANC ripe red cherries & summer berries strudel	6.5	18	24
(FRA) COMTE DE PROVENCE GRENACHE/CINSAULT/SYRAH a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish			34

SPARKLING

	125ML	BOTTLE
(ITA) TERRE DI SANT ALBERTO PROSECCO	6	25
(UK) HENNERS NV BRUT best of british, with notes of baked apple strudel	9	45
(FRA) ALFRED GRATIEN NV BRUT CHAMPAGNE the sweet pastry, biscuit and orchard fruit notes are enhanced by hints of citrus, white flowers & fresh butter		62

DESSERT WINES

	100ML	500ML
(ITA) PASSITO DI NOTO, PLANETA	9.5	
(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG	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 with hints of orange	6.5
(AUS) PAGAN EMPIRE RYE IPA 6.6% refreshing and 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 with 100% fresh apples	5.5

