

SMALL PLATES

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| 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 |
| TOMATO GAZPACHO | 8 |
| w/ avocado, chilli, smoked sour cream & salmon roe | |
| (AUS) PAIR WITH - SAUVIGNON SEMILLON, MADFISH | 9 |
| 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 |

LARGE PLATES

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| MUSSEL SPAGHETTINI | 17.95 |
| w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga | |
| (ITA) PAIR WITH - GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO | 10 |
| GOATS CHEESE RAVIOLI (v) | 17.5 |
| w/ green asparagus, english peas, hazelnut & truffle pesto | |
| STEAK FRITES | 15.9 |
| w/ flat iron steak, béarnaise, fries & house salad | |
| (ARG) PAIR WITH - MELODIAS - MERLOT | 6 |
| LOCH DUART SALMON TERIYAKI | 18.5 |
| w/ pickles, radish & furikake | |
| (AUS) PAIR WITH - SAUVIGNON SEMILLON, MADFISH | 9 |
| KOREAN FRIED CHICKEN BURGER | 16.5 |
| w/ gochujang, wombok kimchi & fries | |
| (SA) PAIR WITH - CHARDONNAY, FRAM | 9.5 |
| HOUSE GROUND CHUCK BURGER | 16.5 |
| w/ gruyère, tomato, lettuce, pickle, house salad & fries | |
| PEANUT BUTTER TOFU SALAD (v) | 16.5 |
| w/ avocado, cucumber, tomato, coconut cream, green nahm jim, chilli & fried shallots | |
| - add poached egg | 1.5 |

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| BBQ PRAWN CAESAR SALAD | 17.5 |
| w/ baby gem, dill aioli, crisp hens egg, pancetta & parmesan | |

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| (ITA) PAIR WITH - TERRE DI SANT ALBERTO - PROSECCO | 5 |
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| CHOPPED SALAD | 16.5 |
| w/ sweet corn hummus, cos hearts, baby cucumber, green beans, spicy fried chickpeas, pickled red onion, ricotta & poached egg | |
| - add chicken | 4 |

PIDE

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| PAN FRIED HALLOUMI PIDE | 12.5 |
| w/ roasted peppers, rocket & lime aioli | |

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| LAMB KOFTA PIDE | 13.5 |
| w/ grilled aubergine & smoked sour cream | |

PIZZA

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| SPICY ITALIAN LAMB SAUSAGE | 14.5 |
| w/ cime de rapa, stracciatella, fresh chilli, & tomato | |

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| ARTICHOKE & POTATO (v) | 13.5 |
| w/ stracciatella, confit garlic, & truffle | |

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| "AUSSIE" | 13.5 |
| w/ ham, pineapple, egg, & tomato | |

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| CALZONE (v) | 7 |
| w/ lancashire cheddar, garlic, & oregano oil | |

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| MARGHERITA (v) | 8.5 |
| w/ loads of basil from our garden | |

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| PEPPERONI & CHORIZO | 12.5 |
| w/ fresh chilli | |

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| GRILLED AUBERGINE | 13.5 |
| w/ smoked anchovy, stracciatella, oregano, & tomato | |

SIDES

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

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|--------------------------------------|-----|
| 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

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| 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

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|--|-----|
| 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 | |

ANTIPODEA COCKTAILS

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|---|------|
| 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 | |

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 | |

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 |



ROSÉ

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

SPARKLING

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

DESSERT WINES

| | 100ML | 500ML |
|---|-------|-------|
| (ITA) PASSITO DI NOTO, PLANETA | 9.5 | |
| (AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG | 5.5 | |

BEERS

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| (GER) ROTHHAUS HEFEWEIZEN 5.4% | 6.5 |
| aromatic wheat beer | |
| (SWI) 1936 BIERE 4.7% | 5.5 |
| refreshingly crisp lager | |
| (AUS) HOPWORK ORANGE 4.8% | 6.5 |
| pale ale with hints of orange | |
| (AUS) PAGAN EMPIRE RYE IPA 6.6% | 6 |
| refreshing and smooth IPA | |
| (AUS) LITTLE CREATURES PALE ALE 5.2% | 5.5 |
| mildly hoppy w/ hints of citrus & burnt toffee | |
| (AUS) HILLS APPLE CIDER 5.0% | 5.5 |
| made with 100% fresh apples | |

