

{BREAKFAST - SERVED ALL DAY}

ON THE HOOF	
LAMINGTON	4.75
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

ON TOAST	
W/ YOUR CHOICE OF SOURDOUGH, TURKISH PIDE OR GLUTTEN FREE	
VEGEMITE, HONEY, MARMITE, NUTELLA OR CASHEW BUTTER	4.2
CACKLEBEAN FREE-RANGE POACHED EGGS	7.95
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	13.5
AVOCADO (V) w/ yarra valley feta, lemon & maldon salt	15.5
SMOKEY BACON BOSTON BAKED BEANS	13.5
AVOCADO, CHORIZO & YARRA VALLEY FETA	9.5
EGGS ROYALE	14.5
EGGS BENEDICT	13.5
EGGS FLORENTINE	13.5

FAVOURITES	
ANTIPODEA MELT w/ ham, gruyère, tomato, poached eggs & pesto	13.5
TURKISH EGGS w/ hung yogurt, poached eggs, hot chili butter & pide	11.95
SOFT-BOILED EGGS w/ vegemite soldiers	7.95
SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli + bacon + yarra valley feta	13.5 14.5 15.95
BREAKFAST PIDE w/ ham, seeded mustard mayo, baby spinach & mashed cacklebean eggs	12.5
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/ mork & caramalised banana	6.9 7.9 7.9
AVOCADO w/ crab, poached egg & lemon	12.5

{LUNCH}

LUNCH	
CAULIFLOWER & BLACK TRUFFLE SOUP (V) w/ tahini & mixed seed pide	7.95
CHICKEN, MUSHROOM & 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	14.95
LAKSA LEMAK w/ creamy coconut broth, rice noodles, bok choy, tofu & cacklebean egg w/ prawns	16.50 18.95
BROCCOLINI, MARINATED FETA & PINE NUT QUICHE	12.95
HAKE & CRAB FISHCAKE w/ spinach, poached egg & hollandaise	14.95
HOUSEMADE SAUSAGE ROLL w/ mixed salad & tomato sauce	9.5

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

{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	3

DESSERT	
TIRAMISU POT	5.5
BANOFFEE POT	5.5
CHOCOLATE POT	5.5
BLACKBERRY & TIM TAM PAVLOVA	5.95

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

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
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	2.5
AMERICANO	2.5
FLAT WHITE	3.25
LATTE	3.25
MACCHIATO	2.3
CAPPUCINO	3.25
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 liqueur, 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

(UK) CHARRINGTON CIDER 5.3% made w/ 100% fresh apples	5.5
(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

SPARKLING

(ITA) BRUT ARGEO, TREVISO -NV PROSECCO 11%	6.95	38
(AUS) NV ARE YOU GAME, FOWLES WINE -SPARKLING VERMENTINO 11% aromas of strawberries & apples		45

WHITE

(SA) MEINERT-SAUVIGNON BLANC 12.5% fruit driven with vibrant citrus and peach, completely moreis	9.5	38
(SPA) EMBRUJO - VERDEJO	7	28
(FRA) DOMAINE ROQUEMOLIERE -PICPOUL DE PINET 12.5% the wine is crisp, light & aromatic w/ remarkable freshness on the palate	8.95	35

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
(ARG) EL ESTECO - AMARU MALBEC 14% well balanced with soft tanins, baked plums, raisins & hints of vanilla chocolate		35

ROSE

(SA) PETIT ROSE- GRENACHE / PINOT NOIR 12.4% ripe red cherries & summer berries strudel	7.25	28
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125ML BTL

175ML BTL

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