

{BREAKFAST - SERVED ALL DAY}

ON THE HOOF	
DAILY MUFFIN HOUSE BAKED	2.95
TOASTED CROISSANT w/ gruyère & tomato	6.5
PORTUGUESE TART	1.95
INDIVIDUAL CARROT CAKE	3.5
SLICED BANANA BREAD	2.95
ANTIPODEA HOUSEMADE GRANOLA w/ coconut yogurt & fresh fruits	9.5
HOUSEMADE MUESLI BARS	2.5
GRANOLA SNACK PACK (100G)	1.5

ON TOAST

W/ YOUR CHOICE OF SOURDOUGH, SEVEN SEED, RYE OR PIDE	
VEGEMITE, LOCAL HONEY, MARMITE, SEASONAL HOUSE-MADE JAM, NUTELLA OR CASHEW BUTTER	3.5
CACKLEBEAN FREE-RANGE POACHED EGGS	6.5
FOLDED EGGS w/ lemon & parsley	8.5
CHORIZO FOLDED EGGS	12.5
PORTOBELLO MUSHROOMS w/ aged balsamic, fresh cream & housemade pesto	10.5
SLOW ROASTED VINE RIPENED TOMATOES w/ persian feta	8.95
TREACLE CURED BACON SANDWICH w/ tomato jam, aioli, baby gem & vine tomatoes + avocado	13.5
AVOCADO w/ cottage cheese, lemon & maldon salt	10.5
AVOCADO (VG) w/ nectarine & hemp seed dressing	12.5
AVOCADO, CHORIZO & PERSIAN FETA	13.5
SMOKEY BOSTON BAKED BEANS	7.95
EGGS BENEDICT	12.5
EGGS FLORENTINE	9.95
EGGS ROYALE	13.5

FAVOURITES

ANTIPODEA MELT w/ ham, gruyère, vine tomato, poached eggs & pesto	12.5
TURKISH EGGS w/ hung yogurt, poached eggs & hot chili butter	9.5
SOFT-BOILED EGGS w/ vegemite soldiers	6.5
SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli + bacon	12.5
BREAKFAST PIDE w/ ham, seeded mustard mayo, baby spinach & mashed cacklebean eggs	13.5
ENGLISH STRAWBERRIES & RHUBARB LOAF (VG) w/ coconut yogurt	9.5
BLUEBERRY PANCAKES w/ caramelized banana, crème fraîche & maple syrup	8.5
MIXED SEEDS & CHIA OVERNIGHT OATS w/ coconut yogurt, apple, blueberry & kiwi fruit	9.95
CEREAL	8.5
	4.95

{LUNCH}

LUNCH	
SALT BEEF REUBEN	14.5
MOROCCAN SPICED PUMPKIN & YOGURT SOUP w/ dried dates & pumpkin seeds	5.95
CHICKEN, LEEK & TARRAGON PIE	11.5
HOUSE GROUND BEEF BURGER w/ gruyère, fries & pickle	15.5
BUTTERMILK FRIED CHICKEN BREAST BURGER w/ sriracha mayonnaise, hand cut slaw & fries	13.5
GOODNESS BOWL w/ buckwheat, shaved broccoli, avocado, poached egg, green goodness dressing & alfalfa sprouts	13.95
BROCCOLINI, MARINATED FETA & PINE NUT QUICHE	10.5
HAKE & CRAB FISHCAKE w/ spinach, poached eggs & hollandaise	14.95
STEAK FRITES w/ ribeye steak w/ béarnaise & fries	15.95

TOASTED TURKISH PIDE

GRILLED AUBERGINE w/ wood roasted red peppers, mozzarella & isle of wight tomatoes	10.5
HAM OFF THE BONE w/ artichoke, gruyère & green tomato pickles	12.5
PAN FRIED HALLOUMI w/ roasted peppers, rocket & lime aioli	11.95
CHARGILLED RUMP STEAK w/ persian feta, onion jam & rocket	15.95

WOOD FIRED PIZZA

MARGHERITA (V) w/ loads of basil from our garden - also available vegan	10.5
AUSSIE PIZZA w/ mozzarella, ham, caramelised pineapple, egg & tomato	13.5
PEPPERONI & NDUJA w/ mozzarella, milano salami, fresh chilli, honey & tomato	14.95
ARTICHOKE & NEW POTATO w/ confit garlic, mozzarella, hazelnut & truffle pesto	14
SMOKED MORTADELLA w/ confit garlic, sicillian olive, pistachio, mozzarella & grana podano	14.5
SURF CLAMS w/ clam velouté, pecorino, chilli oil, garlic & parsley	16.5

{SIDES & DESSERTS}

SIDES	
SMOKEY BOSTON BAKED BEANS	3.5
BUTTERED SPINACH	4
TREACLE STREAKY CURED BACON	3.5
PORTOBELLO MUSHROOMS w/ aged balsamic, fresh cream & pesto	4.5
SLOW ROAST VINE TOMATOES w/ persian feta	4.5
POACHED EGGS	1.5
AVOCADO w/ lemon & maldon sea salt	5.25
PAN FRIED CHORIZO	4.95
OAK SMOKED SALMON	4.95
FRENCH FRIES w/ aioli	3
HOUSE SALAD	4.5
TOAST	1.5

DESSERT POTS

TIRAMISU	5
CHOCOLATE MOUSSE	5
LEMON POSSET	5
LEMONGRASS PANACOTTA	5
BANOFFEE PIE	5

CAKES

LEMON MERINGUE PIE	5
INDIVIDUAL CARROT CAKES	3.5
NEW YORK BLUEBERRY CHEESECAKE / whole cake	6.5
FLOURLESS CHOCOLATE CAKE / whole cake	48
RED VELVET CAKE / whole cake	6.5
RAINBOW CAKE (WHOLE CAKE)	40
	55

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

JUICES	
ORANGE just pressed oranges	6
APPLE best of english apples	5.5
SUMMER BREEZE melon, orange, apple & cinnamon	6
GINGER BEET orange, carrot, ginger & beetroot	6
SUPER GRAN melon, apple, pear & spinach	6
SUMMER LEMONADE apples, lemon & blackberries	6
CITRUS RECHARGE grapefruit, lemon & orange	6
ENERGISER apple, carrot, ginger & celery	6
VIRGIN MARY our own special mary mix + make it bloody	9.5

SMOOTHIES	
PURPLE BRAIN green tea, hung yogurt, almond milk & blueberry flax	6.5
DETOX apples, banana & spirulina	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	6.5
OREO	6.5
MALTESER	6.5
CRUNCHIE	6.5

SOFT DRINKS	
COCA COLA/ DIET COKE	3.5
BELU SPARKLING WATER single/share	2.5 / 5
BELU STILL WATER single/share	2.5 / 5
SAN PELLEGRINO aranciata/limonata	3.5
BUNDABERG GINGER BEER	4

COFFEE	
WITH YOUR CHOICE OF: MILK - 4% MILK, 1% MILK, HAZELNUT, COCONUT, ALMOND, OAT & SOY	
DOUBLE ESPRESSO	2.3
AMERICANO	2.3
PICCOLO	2.3
CORTADO	2.3
MACCHIATO	2.3
FLAT WHITE	3
LATTE	3
CAPPUCCINO	3
MOCHA	3.5
ICED LATTE	3.5
CHAI 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
FRENCH EARL GREY ceylon tea spruced up with oil of bergamot	3
SENCHA GREEN delicate aroma and a sweet smooth, grassy flavours	3
JUST PEPPERMINT pure & simple peppermint leaves / hot or cold	3
JUST CHAMOMILE golden chamomile flowers	3
MINT TEA from the garden, Antipodea's home grown fresh mint	3
FRUITALICIOUS A fruit tisane unlike any other / hot or cold	3

MEET THE MAKER COCKTAILS	
THE FUNDAMENTAL gin, yuzu & soda from the founder	9
ALLPRESS MARTINI allpress espresso, vodka, coffee liqueur & maple syrup from the barista	9
ELEGANTLY WASTED gin, rose, cucumber, lychee & citrus from the executive chef	9
RAMSEY ST SPRITZ australian aperitif, elderflower, prosecco & soda chosen by you @antipodealdn	9
THE BUDGIE SMUGLER rum, fresh strawberries & basil from the gardener	9
SMOKE & MIRRORS corn whisky, smoke & salted caramel from the head chef	9
FLIPPING NEGRONI aussie gin, aussie vermouth, cherry & blossom bitters from the restaurant manager	9
FLAMIN' GALAH vodka, orange liquor, rhubarb syrup & lime from the pastry chef	9
HEMSWORTH MARGARITA tequila, persian lime & nori from alf stewart	9

NON-ALCOHOLIC COCKTAILS	
GARDEN PARTY (VG) basil, fresh strawberries & seedlip spice	7.5
THE ACCADACCA COLLINS (VG) pear, pineapple, seedlip garden & soda	7.5
NO PRESS MARTINI (VG) allpress coffee, agave & seedlip spice	7.5

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
(SA) SAVANNA CIDER 5.0% made w/ 100% fresh apples	5

SPARKLING		
(ITA) TERRE DI SANT ALBERTO—PROSECCO 11%	6.75	35
(AUS) NV ARE YOU GAME , FOWLES WINE 9 40—SPARKLING VERMENTINO 11% aromas of strawberries & apples w/ some subtle savoury notes		40
(UK) HENNERS NV BRUT 13% best of british, w/ notes of baked apple strudel		50
(FRA) ALFRED GRATIEN—NV BRUT CHAMPAGNE 12.5% the sweet pastry, biscuit & orchard fruit notes are enhanced by hints of citrus		62

WHITE		
(AUS) STUMP JUMP—SAUVIGNON BLANC 13% Passionfruit, green bean, guava with an abundance of tropical fruits. Clean, crisp & completely moreish	10	26 36
(SA) WARRELVIND, MAN FAMILY WINES—SAUVIGNON BLANC 12.5% lively bouquet of fruit reminiscent of pineapple & lime - refreshingly crisp	8.5	23.5 31
(SA) FRAM —CHARDONNAY 12% white stone fruit & fresh yellow citrus - displays oats & hints of other cereals	9.5	27 34
(FRA) LA LISSE SOIE—CHENIN BLANC 13% densely fruity & silky	5.95	18.5 24
(CHI) VINAMAR—CHARDONNAY 13% tropical aromas such as peach, pineapple & banana w/ sweet vanilla notes	7	19 26
(FRA) DOMAINE ROQUEMOLIERE —PICPOUL DE PINET 12.5% the wine is crisp, light & aromatic w/ remarkable freshness on the palate	8	24.5 31.5
(ITA) LA MINAIA—GAVI DI GAVI - CORTESE 13% acacia, white flowers & peaches w/ a touch of wild herbs	9	27 37
(AUS) TRIPELPUNKT CHAFFEY BROS WINE CO.—RIESLING 12% a pure riesling combined w/ flavours of lemon sorbet & floral notes		38
(FRA) DOMAINE LOUIS MICHEL—CHABLIS, 12.5% notes of white fruit such as peach, a pure, rounded wine		45
(AUS) D'ARENBERG -THE MONEY SPIDER ROUSANNE 12.9% honeydew melon & white flowers w/ exotic asian flavours of green mango & papaya		40
(AUS) LADIES WHO SHOOT THEIR LUNCH—CHARDONNAY 13.5% full bodied w balanced oak notes, wonderfully creamy texture & great length of flavour		55
(ITA) PLANETA —CHARDONNAY 14% single-variety chardonnay - harmonious flavours of ripe yellow peaches & acacia honey		60

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	6.5	17.5 24
(AUS) SIXTY CLICKS—SHIRAZ/MATARO 14% black forest gateaux, in a glass	7	18 24
(AUS) THE MIXED THING—CABERNET FRANC +13 OTHERS 14% madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine	10	26 36
(ARG) MELODIAS—MERLOT 13% medium bodied w/ notes of ripe red fruits & subtle hints of sweet spice	6.5	17 25
(CHI) EL VALLE DE VIEJO—PINOT NOIR 13% soft, juicy & extremely moreish	8	20 28
(ARG) ESTATE MALBEC—HUMBERTO CANALE 13.5% it's careful oak cask ageing makes this wine an irresistible one - full bodied, w/ notes of red berries, eucalyptus, spice & black pepper	9	24 33
(SA) LOURENS RIVER VALLEY RED MORGENSTER 14% this young & vibrant red starts out more herbaceous w/ lavender & thyme in the lead- then comes the cassis, raspberry & rose petals- elegant & seamless.		55
(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		40
(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) UNRAVELLED —PINOT NOIR, CARRICK WINERY 14% ripe berries & black cherries on the nose w/ a hint of oak - finely balanced, fruit forward styled wine		40

ROSE		
(SA) SILVER MYN—CABERNET FRANC 13.5% ripe red cherries & summer berries strudel	6.5	18 24
(FRA) COMTE DE PROVENCE—GRENACHE/CINSAULT/SYRAH 12% a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish		34
(FRA) SYMPHONIE ORGANIC ROSE —CHATEAU SAINTE MARGUERITE 12.5% floral & delicate w/ aromas of flowers & passion fruit		45

125ML BTL

175ML 500ML BTL

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