

SOMETHING TO START

Naughty Gran spinach, granny smith, pear, melon & vodka	8.9
Terre di Sant Alberto - Prosecco (ita) 125ml glass a classic prosecco	6
Virgin Mary our own special mary mix + make it bloody	5.5 9.5

BREAKFAST

Poached Eggs on sourdough toast	8.5
Soft Boiled Eggs w/ sourdough soldiers add vegemite or marmite	8.5
Folded Eggs w/ lemon & parsley on sourdough toast	10.5
Turkish Eggs w/ hung yogurt & hot chilli butter w/ toasted pide	12.5
Eggs Benedict on sourdough toast	12.5
Eggs Royale on sourdough toast	13.2
Eggs Florentine on sourdough toast	11.9
Chorizo Folded Eggs on sourdough toast	13.5
Brew Brunch Bowl quinoa, peas, beans, broccoli, feta, pomegranate & zesty mint dressing	10.5
Blueberry Pancakes w/ caramelised banana, crème fraiche & maple syrup	11.5
Sweetcorn Fritters w/ avocado, tomato jam & lime aioli /add bacon	13.5 14.5
Brew Melt (our favourite) ham, gruyère, vine tomato, poached eggs & pesto served on a toasted pide	13.5
Avocado w/ cottage cheese, lemon & maldon on toasted pide	11.5
Homemade Granola w/ yogurt, chopped mango, pineapple & melon / take home 250g bag	7.5 2.5

SIDES

/smokey bacon boston beans	4.5
/treacle cured bacon	4.5
/french fries with aioli	3.5
/pan fried chorizo	5.2
/slow roast tomato w/ feta	5.2
/avocado w/ lemon & maldon	6.5
/oak smoked salmon	5.2
/house salad	3.5
/polenta chips w/ aioli	5.2
/pan fried field mushrooms	5.2
w/ aged balsamic & fresh cream served w/pesto	
/hand cut slaw	4.5
/buttered spinach	4.5
/roasted halloumi w/ chilli & garlic	5.9

BUSH TUCKER

Roasted Macadamia Nuts	4.5
Edamame Beans w/ sake & sea salt	4.5
Sicilian Olives	3.5
Cheese & Vegemite Straws	4.5

PIDE & BAGEL

Pan Fried Halloumi Pide w/ roasted peppers, rocket & lime aioli	14.5
Chargrilled Rib Eye Steak Sandwich w/ persian feta, onion jam & rocket	15.5
English Pear, Beetroot & Gorgonzola Pide	11.5
Hot Smoked Chicken Bagel w/ vine tomatoes, rocket & avocado, served on a bagel	11.5

PIZZA

Calzone w/ lancashire cheddar, cheese, garlic & oregano oil	7
Margherita w/ fresh basil	8.5
Roasted Pepperoni & Chorizo w/ fresh chilli	11
Hellfire w/ chorizo, argentinian king prawns, hot guindilla peppers, chilli butter, lemon & rocket	14.5
Artichoke, Gorgonzola & Watercress w/ candied walnuts	12
Beef Meatball w/ bone marrow, passata, pickled gherkins, parmesan & rocket	12
Baby Sinclair w/ sharps cheddar, kale, mushrooms, parmesan & chilli	12

SMALL PLATES

Korean Lamb Cutlets w/ gochujang dipping sauce	10
Burrata, Black Fig & Heirloom Tomato Salad w/ basil	8.9
Thai Squid w/ soy dressing, coriander & lime	8.9
Tuna Sashimi Pizza w/ truffle ponzu sauce	8.5
Cleopatra Soup heirloom tomato soup w/ coconut	6.5
Three Onion & Goats Cheese Tart w/ rocket salad	8.5

LARGE PLATES

Vietnamese Chicken Salad w/ carrots, cabbage & coriander	13.9
Goats Cheese Ravioli w/ walnut pesto	11.5
Hake & Crab Fishcake w/ spinach, poached egg & hollandaise	15.5
Lobster Linguine homemade linguini w/lobster bisque & poached lobster	26.5
Steak Frites flat iron steak, béarnaise, fries & house salad	16.5
Chicken Parmigiana w/ buttermilk breaded chicken, smoked mozzarella, ham, fries & house salad	16.5
House Ground Chuck Burger gruyère, tomato, lettuce & pickle served w/ house salad & fries	16.5
Buttermilk Free Range Chicken Burger w/ hand cut slaw & fries	16.5
Chicken & Leek Pie	12.5
Sweetcorn Fritters w/ avocado, tomato jam & lime aioli /add bacon	13.5 14.5
A F C Bucket buttermilk chicken, sriracha mayo, hand cut slaw & fries	12

DESSERTS

Pavlova w/ strawberries, cream & passion fruit	6.5
Banana Split banana, neapolitan ice cream & toffee sauce	7.5
Drop Bear bread & butter pudding w/ marmalade & bundaberg rum	6.5

CAKES

Red Velvet / whole cake	5.5 40
Carrot cake / whole cake	5.5 45
New York Blueberry Cheesecake / whole cake	5.5 35
Flourless Chocolate Cake / whole cake	5.5 35
Lamingtons	4

TAKE HOME

Anzac Biscuits / bag of 5	2.5 / 5.5
Peanut Butter & Chocolate Chip Cookie / bag of 5	2.5 / 5
White Chocolate & Cranberry Cookie	2.5
White Chocolate Blondie Bite bag of 5	3
Chocolate & Hazelnut Brownie bag of 5	3

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.
A discretionary service charge of 12.5% will be added to your bill.

JUICES

Orange just pressed oranges	5.5
Apple best of english apples	5.5
Summer Breeze melon, orange, apple & cinnamon	5.5
Ginger Beet orange, carrot, ginger & beetroot	5.5
Super Gran melon, apple, pear & spinach	5.5
Spring Lemonade apples, lemon & blackberries	4.9
Citrus Recharge grapefruit, lemon & orange	5.5
Energiser apple, carrot, ginger & celery	5.5
Virgin Mary our own special mary mix + make it bloody	9.5

SMOOTHIES

Purple Brain green tea, hung yogurt, almond milk, blueberries & flax	6
Detox apples, banana & spirulina	6.5
Mango Delight mango, spinach, orange, hung yogurt & honey	6.5
Forest Berry apples, orange & mixed berries	6.5

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

we offer a variety of non-dairy alternatives all at no extra cost. enjoy our coffee? Why not take it home with you, our beans are available to purchase	
Double Espresso	3
Americano	3
Piccolo	3
Cortado	3
Macchiato	3
Flat White	3.5
Latte	3
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 full bodied & robust black tea from ceylon	3.2
The Earl Of Grey ceylon tea spruced up with oil of bergamot	3.2
Queen Of Green a light & lavish green tea blend	3.3
Proper Peppermint pure & simple organic peppermint	3.2
Sweet Chamomile sweet & soothing chamomile flowers	2.9
Mint Tea from the garden, brew's home grown fresh mint	3.5

SOFT DRINKS

Coca Cola/ Diet Coke	4
San Pellegrino Sparkling Water single/share	2.5 /4.5
Aqua Panna Still Water single/share	2.5 /4.5
San Pellegrino aranciata/limonata	3.5
Bundaberg Ginger Beer	4.25

DIRTY JUICES

Mother's Little Helper granny smith, lemon, pear & vodka	9.5
Naughty Gran spinach, granny smith, pear, melon & vodka	9.5
Sloe Gin Beet orange, beetroot, carrot, ginger & sloe gin	9.5

HARD SHAKES

Captain Jack Sparrow oreo cookies, ice cream & rum	9.5
Malt - Pleaser malteser, ice cream & bourbon	9.5
Friday Feeling crunchie bar, ice cream & golden rum	9.5
Butter Up Baby reese's peanut butter cup, ice cream & whisky	9.5
Frozone 'it's incredible' strawberry, ice cream & vodka	9.5

BEERS

Rothaus Hefeweizen 5.4% ger: aromatic wheat beer	6.5
1936 Biere 4.7% swi: refreshingly crisp lager	6
Hopwork Orange 4.8% aus: pale ale with hints of orange	6.5
Pagan Empire Rye IPA 6.6% aus: refreshing and smooth ipa	6.5
Nomad Beach House Pale 5.0% aus: pale zesty sour w/ hints of lemon myrtle	6
Little Creatures Pale Ale 5.2% aus: mildly hoppy w/ hints of citrus & burnt toffee	6
Hills Apple Cider 5.0% aus: made with 100% fresh apples	5.5

COCKTAILS

AllPress Martini allpress espresso, mr black coffee liqueur, black cow vodka & maple syrup from elliot the barista	9.5
Fig & Walnut Sour makers mark bourbon, lemon Juice, egg white, fig syrup & black walnut bitters from jason the founder	9.5
Hibiscus Margarita calle 23 tequila, cointreau, lime juice & hibiscus syrup from david the gardener	10
Gunfire Anzac kraken spiced rum, mr black coffee liqueur, golden syrup, coconut ice cream & anzac biscuit from shani the pastry chef	10
Dry Aged Old Fashioned beef jerky infused plantation 3* rum, peppered honey syrup, angostura bitters & burnt orange from sal the butcher	9.5

'MEET THE MAKER' SPECIALS

ANTIPODEA COCKTAILS

Coffee Negroni mr black coffee liqueur, ophir spiced gin, campari & cocchi di torino	9.5
Kumquat Caipirinha cachaca, kumquat, ginger syrup & lime	9.5
Chamomile Fizz chamomile infused east london gin, raspberry honey syrup, egg white, lemon juice & soda water	10.5
Superfood Martini quinoa vodka, goji berry liqueur, sake & yuzu juice	10.5
Yuzu The Matcha Making black cow vodka, matcha syrup, thai basil, yuzu juice, mirin & grapefruit foam	10.5
Elegantly Wasted hendricks gin, rose syrup, cucumber juice, kwai feh lychee liqueur & lemon juice	9.5
Pepperberry Sour strawberry infused botanist gin, strawberry puree, lemon juice, egg white & black pepper	9.5

WINE

(aus) The Rude Mechanicals "Ephemera" - Viognier/Pinot Gris elegant hints of oranges & honeysuckle	7.5
(nz) Wanderlust - Sauvignon Blanc a sensational, tropical explosion	8.5
(aus) Mad Fish - Semillon/Sauvignon Blanc fresh fruit aromas of guava, pear & lemon zest tickled with wafts of jasmine florals	9
(sa) FRAM - Chardonnay white stone fruit and a fresh yellow citrus - displays oats & hints of other dry cereals	9.5
(fra) La Lisse Soie - Chenin Blanc densely fruity & silky	5.5
(chi) De Gras - Chardonnay - crisp clean tropical fruit flavours of melon & pineapple	6.5
(fra) Domaine Roquemolliere - Picpoul de Pinet the wine is crisp, light & aromatic with remarkable freshness on the palate	9.5
(ita) La Minaia - Gavi di Gavi - Cortese acacia, white flowers & white peaches with a touch of wild herbs	10

RED WINE

(aus) Hanwood - Cabernet Sauvignon fresh aromas of red & black berries coupled with spice & hints of blue fruits	6.5
(aus) Sixty Clicks - Shiraz/Mataro black forest gateaux, in a glass	7
(sa) Tormentoso - Mourvedre soft spice aromas, while the palate layers flavours of cloves, leathery spice & red fruit - the elegant finish is dry and savoury	9
(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
(arg) Melodias - Merlot medium bodied with notes of ripe red fruits & subtle hints of sweet spice	6
(chi) El Valle de Viejo - Pinot Noir soft, juicy & extremely moreish	8
(fra) Chateau Pinaerie - Malbec rustic, rich & muscular	8.5

ROSÉ WINE

(sa) Silver Myn - Cabernet Franc ripe red cherries & summer berries strudel	6.5
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SPARKLING

(ita) Terre di Sant Alberto - Prosecco a classic prosecco	6
(uk) Hennes - NV Brut best of british, with notes of baked apple strudel	9

125ML SERVES AVAILABLE