BREAKFAST MARTINIS		SIDES		PIDE & BAGEL		LARGE PLATES		COFFEE & CHOCOLAT	ГЕ
Terre Di Sant Alberto Prosecco (ita) 125ml	6	/smokey bacon boston beans /treacle cured bacon /french fries w/ aioli	4.5 4.5 3.5	Pan Fried Halloumi Pide w/ roasted peppers, rocket & lime aioli	12.5	Hake & Crab Fishcake served w/ spinach, poached egg & hollandaise	15.5	we offer a variety of non-dairy alternatives all at no extra cost. enjoy our coffee? Why not take it	
Classic Breakfast Martini orange marmalade infused vodka, orange juice & vermouth	9.5	/pan fried chorizo /slow roast tomato w/ feta /avocado w/ lemon & maldon /oak smoked salmon	5.2 5.2 6.5	Chargrilled Rib-Eye Steak Pide w/ persian feta, onion jam & rocket	15.5	Sweetcorn Fritters w/ avocado, tomato jam & lime aioli - add bacon	13.5	home with you, our beans are available to purchase  Double Espresso	7
Flatini Mr Black coffee liqueur, coconut rum, allpress espresso, & coconut	9.5	./house salad /hand -cut slaw /roasted halloumi w/chilli & garlic	5.2 3.5 4.5 5.9	Lamb Kofta Pide w/ grilled aubergine & smoked sour cream	13.5	Steak Frites flat iron steak w/ béarnaise, & fries	14.5 16.5	Americano Piccolo Cortado	3 3 3
milk		/polenta chips & aioli /pan fried field mushrooms w/ aged balsamic & fresh cream served w/ pesto	4.5 5.2	Hot Smoked Chicken Bagel w/ vine tomatoes, rocket & avocado	11.5	Mussel Spaghettini w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga	16.5	Macchiato Flat White Latte Cappuccino Mocha	3 3.5 3.5 3.5
BUSH TUCKER				Smoked Salmon Bagel w/ sweetcorn hummus, chilli cream cheese & pickled cucumber	10	House Ground Chuck Burger gruyère, tomato, lettuce w/ pickle & fries	16.5	lced Latte Mork - organic australian hot chocolate	3.5 3.5 3.6
Roasted Macadamia Nuts Sicilian Olives	4.5 3.5			D1774		Korean Fried Chicken Burger w/ gochujang, wombok kimchi &	16.5	+ vanilla / caramel / hazelnut / cinnamon syrup + extra Shot	+0.3
				PIZZA  Calzone	7	fries Chicken & Leek Pie	12.5		
	BREAKF	A \$ T		w/ lancashire cheddar, garlic & oregano oil		w/ house salad  AFC Bucket	12	LOOSE LEAF TEA  Ever So English Breakfast	3.2
Poached Eggs	8.5	Avocado	11.5	Margherita w/ fresh basil	8.5	buttermilk chicken, sriracha mayo w/ hand cut slaw & fries		full bodied & robust black tea from ceylon	J. <u>Z</u>
on sourdough toast  Soft Boiled Eggs	8.5	w/ cottage cheese, lemon & salt on toasted pide -add vegemite or marmite		Roasted Pepperoni & Chorizo w/ fresh chilli	11	Pork Schnitzel w/ lemon & sage	12.5	The Earl Of Grey ceylon tea spruced up with oil of bergamot	3.2
w/ buttered sourdough soldiers / add vegemite or marmite		Homemade Granola w/ coconut oggurt, strawberries,	8.5	Spicy Italian Lamb Sausage w/ cime di rapa, stracciatella, fresh chilli & tomato	14.5	Chopped Salad w/ sweetcorn hummus, cos hearts, baby cucumber, green beans, spicy fried chickpeas, pickled red onion,	16.5	Queen Of Green a light & lavish green tea blend	3.3
Folded Eggs w/ lemon & parsley on sourdough toast	10.5	blueberries & raspberries  Organic Jumbo Oat Porridge  w/ honey or maple syrup	7-	Artichoke & New Potato (V) w/ stracciatella, confit garlic &	13.5	ricotta & poached egg - add chicken	4	Proper Peppermint pure & simple organic peppermint	3.2
Turkish Eggs poached eggs, hung yogurt & hot chilli butter w/ toasted pide	12.5	w/ apricots poached in chamomile tea	7.5 8.5	truffle  "Aussie"  w/ ham, pineapple, egg & tomato	13.5	Loch Duart Salmon Teriyaki w/ pickles, radish & furikake	18.5	Sweet Chamomile sweet & soothing chamomile flowers	2.9
Eggs Benedict on sourdough toast	12.5	Toasted Banana Bread w/ hung honeyed yogurt & pistachios	6.5	Grilled Aubergine w/ smoked anchovy, stracciatella, oregano & tomato	14.5	DESSERTS & CAKES		Mint Tea from the garden, brew's home	3.5
Eggs Royale on sourdough toast	13.2	Toasted Croissant w/ gruyère & tomato w/ gruyère & ham	5.5 6.5			Tiramisu baileys & white chocolate zabaglione & coffee	6.5	grown fresh mint	
Eggs Florentine on sourdough toast	11.9	w/ gruyère, ham & tomato  Treacle Cured Bacon Sandwich	7.5 11.5	SMALL PLATES  Isle of Wight Tomato Salad (V)	9.5	Pavlova w/ strawberries, cream & passion	6.5	SOFT DRINKS  Coca Cola/ Diet Coke	4
Chorizo Folded Eggs on sourdough toast	12.5	<ul><li>w/ toasted pide, tomato jam, aioli, baby gem &amp; vine tomatoes -add avocado</li></ul>	15.5	w/ charred bull's horn peppers, stracciatella, fried saltbush & green olive focaccia	<i>,.</i> 0	fruit  Vanilla Rice Pudding	6.5	San Pellegrino Sparkling Water single/share	2.5/4.5
Acai & Mixed Berry Smoothie Bowl (V) coconut yogurt, vegan granola, summer fruits & maple syrup	11.5	Pan Fried Field Mushrooms w/ aged balsamic & fresh cream served w/ pesto on sourdough	11.5	Thai Squid w/ soy dressing, coriander & lime	8.9	w/ strawberry parfait  Dark Chocolate Pavé	6.5	Aqua Panna Still Water single/share	2.5/4.5
Antipodea Melt (our favourite) ham, gruyère, vine tomato, poached eggs & pesto served on	13.5	toast  Avocado, Chorizo & Persian Feta	11.5	Tomato Gazpacho w/ avocado, chilli, smoked sour cream & salmon roe	6.5	w/ salt & caramel  New York Blueberry Cheesecake	6.5 /	San Pellegrino aranciata/limonata Bundaberg Ginger Beer	3.5 4
toasted pide Sweetcorn Fritters	13.5	on toasted sourdough  Smokey Bacon Boston Beans	8.9	Three Onion & Goat's Cheese Tart served w/ rocket salad	8.5	/ Whole Cake  Carrot Cake / Whole Cake	35 6.5 / 45	buildaberg Gilliger beer	4
w/ avocado, tomato jam & lime aioli -add bacon	14.5	w/ sourdough toast  Bread sourdough croissant pide bagel	3.5	Korean Fried Pork Ribs w/ wombok kimchi, pickled	11	Flourless Chocolate Cake / Whole Cake	6.5 / 35	All food is frashly produced in any hitches	
Blueberry Pancakes w/ caramelised banana, crème fraîche & maple syrup	11.5	sourdough, croissant, pide, bagel or gluten free toast w/ a choice of jams, vegemite or marmite		courgette, white onion & gochujang dipping sauce		Red Velvet Cake / Whole Cake	6.5 / 40	All food is freshly produced 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 All menu prices include 20% government VAT (V) = Vegetarian	

JUICES		DIRTY JUICES		COCKTAILS		WINE	175 ml	500 ml	b <u>tl</u>	RED WINE	175 ml	500 ml	b <u>t</u> l
Orange just pressed oranges	5.5	Mother's Little Helper granny smith, lemon, pear & vodka	9.5	AllPress Martini allpress espresso, vodka, coffee	9.5	The Rude Mechanicals "Ephemera" Viognier/Pinot Gris	7.5	21.5	29	Markview Cabernet Merlot fresh aromas of red & black berries.	6.5	17.5	24
Apple best of english apples	5.5	Naughty Gran spinach, granny smith, pear, melon	9.5	liqueur & maple syrup from elliot the barista  Garden Party (V)		elegant hints of oranges & honeysuckle (aus) 14%				classically medium bodied, perfectly balanced acidity & impeccable length.			
Summer Breeze melon, orange, apple & cinnamon	5.5	& vodka  Sloe Gin Beet	9.5	Garden Party (V) gin, mezcal, citrus, agave, sugar snaps from david the gardener	9.5	Warrelwind, Man Family Wines Sauvignon Blanc lively bouquet of fruit reminiscent	8.5	23.5	31	(aus) 13.5% Sixty Clicks	7	10	24
Ginger Beet orange, carrot, ginger & beetroot	5.5	orange, beetroot, carrot, ginger & sloe gin		Pisco Disco pisco, berries, citrus, bitters	10	of pineapple & lime - refreshingly crisp (sa) 12.5%				Shiraz/Mataro black forest gateaux, in a glass (aus) 14%	/	10	24
Super Gran melon, apple, pear & spinach	5.5	HARD SHAKES		from shani the pastry chef  Melbourne Martini	9.5	Mad Fish Semillon/Sauvignon Blanc	9	24	32	The Mixed Thing Cab Franc +13 others	10	26	36
Spring Lemonade apples, lemon & blackberries	4.9	Captain Jack Sparrow oreo cookies, ice cream & rum	9.5	gin, aromatic wine, maraschino, olive from jason the founder	7.5	fresh fruit aromas of guava, pear & lemon zest tickled with wafts of jasmine florals				madness! a far-reaching spectrum of grapes (inc. riesling!) blended into one superb glass of wine			
Citrus Recharge grapefruit, lemon & orange	5.5	Malt - Pleaser malteser, ice cream & bourbon	9.5	Smoke & Mirrors corn whisky, sherry, bitters	9.5	(aus) 13%  La Lisse Soie	5.5	15	21	(aus) 14%	6.5	17	25
Energiser apple, carrot, ginger & celery	5.5	Friday Feeling crunchie bar, ice cream & golden rum	9.5	from sal the butcher		Chenin Blanc densely fruity & silky (fra) 13%				Merlot medium bodied with notes of ripe red fruits & subtle hints of sweet			
Virgin Mary our own special mary mix + make it bloody	5.5 9.5	Butter Up Baby reese's peanut butter cup, ice	9.5	ANTIPODEA COCKTAILS		Vinamar Chardonnay	7	19	26.5	spice (arg) 13%			
SMOOTHIES		cream & whisky  Frozone 'it's incredible'	9.5	Bossa Nova cachaca, citrus, peach, bitters	10	tropical aromas such as peach, pineapple & banana w/ sweet vanilla notes				El Valle de Viejo Pinot Noir soft, juicy & extremely moreish (chi) 13%	8	20	28
Purple Brain	6	strawberry, ice cream & vodka	7.5	Flipping Negroni (Red or White) aussie gin, aussie vermouth, italian	9.5	(chi) 13%  Domaine Roquemoliere	8	24.5	31.5	Estate Malbec Humberto Canale	9	24	33
green tea, hung yogurt, almond milk & blueberry flax		BEERS		bitter  It's A Long Way To The Top	10	Picpoul de Pinet the wine is crisp, light & aromatic with remarkable freshness on the				it's careful oak cask ageing makes this wine irresistible full bodied, notes of red berries, eucalyptus,			
Detox apples, banana & spirulina	6.5	Rothaus Hefeweizen 5.4% ger: aromatic wheat beer	6.5	gin, sherbet, citrus, basil  Aussie Tikki	10	palate (fra) 12.5% La Minaia	•	05.05	7.5	spice & black pepper. (arg) 13.5%			
Mango Delight mango, spinach, orange, hung yogurt & honey	6.5	1936 Biere 4.7% swi: refreshingly crisp lager	5.5	rum, pineapple, banana, orgeat, citrus, bitters		Gavi di Gavi - Cortese acacia, white flowers & white peaches with a touch of wild herbs	9	25.95	35		125		_
Forest Berry apples, orange & mixed berries	6.5	Hopwork Orange 4.8% aus: pale ale with hints of orange	6.5	Hill St Spritz english aperitif, elderflower, prosecco, soda	9.5	(ita) 13%				SPARKLING  Terre di Sant Alberto	<u>3</u>		<u>5</u> <u>25</u>
SHAKES		Pagan Empire Rye IPA 6.6% aus: refreshing and smooth ipa	6	Notin To Lose whisky, lemongrass, ginger, molasses, citrus, bitters	10	ROSÉ WINE	175 ml	500 ml	<u>b</u>	Prosecco a classic prosecco (ita) 11%			
Strawberry/Vanilla/Banana/ Chocolate	6.5	Little Creatures Pale Ale 5.2% aus: mildly hoppy w/ hints of citrus & burnt toffee	5.5	Elegantly Wasted gin, rose, cucumber, lychee, citrus	9.5	Silver Myn Cabernet Franc	6.5	18	24	Henners NV Brut	9		45
Oreo	6.5	Hills Apple Cider 5.0% aus: made with 100% fresh apples	5.5			ripe red cherries & summer berries strudel (sa) 13.5%				best of british, w/ notes of baked apple strudel (uk) 13%			
Malteser Crunchie	5.9 6.5			DESSERT COCKTAILS		Comte De Provence Grenache/Cinsault/Syrah			34	NV Are You Game Sparkling Vermentino, Fowles Wine aromas of strawberries & apples w/			40
Reese's Peanut Butter Cup	5.9	ALCOHOL FREE COCKTA	7.5	Coffee 2.0 rum, orgeat, allpress coffee, chocolate & bitters	10	a light, bright nose of wild strawberries, refreshing & smooth on the palate - moreish finish				some subtle savoury notes - this wine is light & fresh (aus) 11%			
		basil, strawberry & seedlip spice Aquarius	7.5	Gunfire Anzac rum, coffee liqueur, golden syrup,	10	(fra) 12%							
		pear, pineapple, seedlip garden & soda		coconut & anzac biscuit						DESSERT WINE	100 m		
⊃ Z		Not A Martini allpress coffee, agave & seedlip spice	7.5							Passito Di Noto, Planeta (ita) 12.5%	9.5		
ALL DAY										The Noble Wrinkled Riesling, D'Arenberg (aus) 11.5%	5.5		