

BREAKFAST MARTINIS

Terre Di Sant Alberto Prosecco (ita) 125ml	6
Classic Breakfast Martini orange marmalade infused vodka, orange juice & vermouth	9.5
Flatini Mr Black coffee liqueur, coconut rum, allpress espresso, & coconut milk	9.5

BUSH TUCKER

Roasted Macadamia Nuts	4.5
Sicilian Olives	3.5

BREAKFAST

Poached Eggs on sourdough toast	8.5
Soft Boiled Eggs w/ buttered sourdough soldiers / add vegemite or marmite	8.5
Folded Eggs w/ lemon & parsley on sourdough toast	10.5
Turkish Eggs poached eggs, 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	12.5
Acai & Mixed Berry Smoothie Bowl (V) coconut yogurt, vegan granola, summer fruits & maple syrup	11.5
Antipodea Melt (our favourite) ham, gruyère, vine tomato, poached eggs & pesto served on toasted pide	13.5
Sweetcorn Fritters w/ avocado, tomato jam & lime aioli -add bacon	13.5 14.5
Blueberry Pancakes w/ caramelised banana, crème fraîche & maple syrup	11.5

SIDES

/smokey bacon boston beans	4.5
/treacle cured bacon	4.5
/french fries w/ 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
/hand -cut slaw	4.5
/roasted halloumi w/chilli & garlic	5.9
/polenta chips & aioli	4.5
/pan fried field mushrooms w/ aged balsamic & fresh cream served w/ pesto	5.2

Avocado w/ cottage cheese, lemon & salt on toasted pide -add vegemite or marmite	11.5
Homemade Granola w/ coconut yogurt, strawberries, blueberries & raspberries	8.5
Organic Jumbo Oat Porridge w/ honey or maple syrup w/ apricots poached in chamomile tea	7.5 8.5
Toasted Banana Bread w/ hung honeyed yogurt & pistachios	6.5
Toasted Croissant w/ gruyère & tomato	5.5
w/ gruyère & ham	6.5
w/ gruyère, ham & tomato	7.5
Treacle Cured Bacon Sandwich w/ toasted pide, tomato jam, aioli, baby gem & vine tomatoes -add avocado	11.5 15.5
Pan Fried Field Mushrooms w/ aged balsamic & fresh cream served w/ pesto on sourdough toast	11.5
Avocado, Chorizo & Persian Feta on toasted sourdough	11.5
Smokey Bacon Boston Beans w/ sourdough toast	8.9
Bread sourdough, croissant, pide, bagel or gluten free toast w/ a choice of jams, vegemite or marmite	3.5

PIDE & BAGEL

Pan Fried Halloumi Pide w/ roasted peppers, rocket & lime aioli	12.5
Chargrilled Rib-Eye Steak Pide w/ persian feta, onion jam & rocket	15.5
Lamb Kofta Pide w/ grilled aubergine & smoked sour cream	13.5
Hot Smoked Chicken Bagel w/ vine tomatoes, rocket & avocado	11.5
Smoked Salmon Bagel w/ sweetcorn hummus, chilli cream cheese & pickled cucumber	10

PIZZA

Calzone w/ lancashire cheddar, garlic & oregano oil	7
Margherita w/ fresh basil	8.5
Roasted Pepperoni & Chorizo w/ fresh chilli	11
Spicy Italian Lamb Sausage w/ cime di rapa, stracciatella, fresh chilli & tomato	14.5
Artichoke & New Potato (V) w/ stracciatella, confit garlic & truffle	13.5
"Aussie" w/ ham, pineapple, egg & tomato	13.5
Grilled Aubergine w/ smoked anchovy, stracciatella, oregano & tomato	14.5

SMALL PLATES

Isle of Wight Tomato Salad (V) w/ charred bull's horn peppers, stracciatella, fried saltbush & green olive focaccia	9.5
Thai Squid w/ soy dressing, coriander & lime	8.9
Tomato Gazpacho w/ avocado, chilli, smoked sour cream & salmon roe	6.5
Three Onion & Goat's Cheese Tart served w/ rocket salad	8.5
Korean Fried Pork Ribs w/ wombok kimchi, pickled courgette, white onion & gochujang dipping sauce	11

LARGE PLATES

Hake & Crab Fishcake served w/ spinach, poached egg & hollandaise	15.5
Sweetcorn Fritters w/ avocado, tomato jam & lime aioli - add bacon	13.5 14.5
Steak Frites flat iron steak w/ béarnaise, & fries	16.5
Mussel Spaghettini w/ tomato, chilli, parsley, garlic, squid ink pangrattato & bottarga	16.5
House Ground Chuck Burger gruyère, tomato, lettuce w/ pickle & fries	16.5
Korean Fried Chicken Burger w/ gochujang, wombok kimchi & fries	16.5

Chicken & Leek Pie w/ house salad	12.5
AFC Bucket buttermilk chicken, sriracha mayo w/ hand cut slaw & fries	12
Pork Schnitzel w/ lemon & sage	12.5
Chopped Salad w/ sweetcorn hummus, cos hearts, baby cucumber, green beans, spicy fried chickpeas, pickled red onion, ricotta & poached egg - add chicken	16.5 4
Loch Duart Salmon Teriyaki w/ pickles, radish & furikake	18.5

DESSERTS & CAKES

Tiramisu baileys & white chocolate zabaglione & coffee	6.5
Pavlova w/ strawberries, cream & passion fruit	6.5
Vanilla Rice Pudding w/ strawberry parfait	6.5
Dark Chocolate Pavé w/ salt & caramel	6.5
New York Blueberry Cheesecake / Whole Cake	6.5 / 35
Carrot Cake / Whole Cake	6.5 / 45
Flourless Chocolate Cake / Whole Cake	6.5 / 35
Red Velvet Cake / Whole Cake	6.5 / 40

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	3.5
Cappuccino	3.5
Mocha	3.5
Iced Latte	3.5
Mork - organic australian hot chocolate + vanilla / caramel / hazelnut / cinnamon syrup	3.6 +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

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

