

DRINKS

Alcohol from Midday Onwards.

COFFEE BY REUBEN HILLS

Milk Coffee (Cappuccino / Latte / Flat White / Piccolo)

Extra Shot / Decaf / Alt Milk / Iced +0.5 | Large + 1

Espresso (single)

Long Black

Batch Brew

Cold Brew

6.5

5.5

6

7

7.5

SWEET

Hot Chocolate by Birdsnake

Sticky Chai

Mocha

Organic Matcha

Extra Shot / Alt Milk / Iced +0.5

6.5

7

7

7.5

TEA BY TEACRAFT

English / Earl / Jasmine / Heal / Mint / Green

Our Iced Tea – Lightly Sweetened Silver Jasmine Green Tea with Lemon Citrus

5.5

8

SODAS & JUICES

AP's House made Soda: Lemon or Blood Orange

Ordinary Soda Natural Cola or Yuzu Lemon

Orange Juice or Green Detox Juices By West End

7

8

9.5

BEER

Yebisu Lager, Japan 5%

Mountain Culture Status Quo Pale Ale, Katoomba 5.2%

Tops Draught, Adelaide 4.4%

Lightning Minds Non Alc Pale Ale, NSW

12

12

10

10

APERIO & COCKTAILS

Non Alcoholic Citrus Spritz, Lyre's Prosecco

Seasonal Spritz

Campari Soda

Four Pillars & Fever Tree Tonic

AP Martini Gin or Vodka– Straight from the freezer

Negroni - Gin, Campari, Muz

Espresso Martini - Vodka, Dulce de leche, Reuben Hills coffee

16

20

15

15

24

23

25

A.P BREAD & WINE

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A.P ALL DAY

WARM SCONE WITH CREAM & SEASONAL JAM (V)	12
RICOTTA & STRAWBERRY TOAST (V) Fresh Strawberries, Whipped Ricotta, Fried Rosemary on A.P Brioche	19
A.P.ANCAKE (V) Syrup, Whipped Honey Butter Bacon + 8 / Berries + 6.5	20
EGG & CHEESE BREAKFAST SANDO (V) Egg Cake, Cheese, Onion, A.P All Purpose Sauce on A.P Milk Bun Fried Mortadella + 8 / Hash Brown + 9 / Smoked Ham +8	19
AVOCADO BAGEL (V) Avocado, Kale, Herb Salad, Cream Cheese, Peanut Chilli Sauce on A.P Seeded Bagel Fried Egg + 3.5 / Gruyere + 5	20
CRISPY BACON SANDWICH Crispy Bacon, Curry Leaf Butter, BBQ & Hot Sauce on A.P Shokupan Avocado + 8 / Gruyere + 5 / Fried Egg +3.5	20
ANCHOVIES ON TOAST Cantabrian Anchovies, 2 Soft Boiled Eggs, Tahini, Green Zhug on A.P Sourdough	22
DROWNED EGGS Soft Scrambled Eggs, Chicken Broth, Chicken Fat, Garlic Buttered Baguette Avocado + 8	22
ALL PURPOSE / ALL DAY Build Your Own Breakfast or Add to Any of Ours	

A.P Sourdough Toast	9	Smoked Ham	8
Half A.P Ficelle	5.5	Crispy Bacon	8
2 Soft Boiled Eggs	7	Hash Brown	9
Avocado	8	Pickles	4
Pan Fried Jersey Cheese	12	A.P House BBQ Sauce	3
LP's Smoked Brisket	11	A.P House Hot Sauce	3
		A.P All Purpose Sauce	3

A.P BREAD & WINE IS OPEN FOR DINNER WEDNESDAY TO SATURDAY, WITH AN APERITIVO HOUR FROM 4PM. PLEASE ENQUIRE WITH OUR FRIENDLY STAFF.

Please Note: 1% surcharge applied to card payments.
10% surcharge on weekends. 15% surcharge on public holidays

FROM 11AM

SHAVED FENNEL SALAD (V) Fennel, Celery, Green Sicilian Olives, Aleppo, Lemon Smoked Ham + 8 / Avocado + 8 / Boiled egg + 3.5	19
CHICKEN LIVER PATE A.P Baguette, Jam, Fine Herbs	18
BLUE MACKEREL SANDWICH Green Zhug, Sumac Onions, Herbs on A.P Toasted Shokupan A Handful of Chips + 5	28
LASAGNA CONCERTINA BIANCA Black Pepper, Pecorino, Kombu, Parmesan	32
RIGATONI ZOZZONA Tomato, Chilli Sausage, Guanciale, Egg Yolk, Parmesan	32
BREADED CHICKEN DIAVOLA A.P All Purpose Sauce, Pickles, A.P Toasted Shokupan	27
DUCK FRITES Pan Fried Duck Breast, Peppercorn Sauce, Salt and Vinegar Hot Chips	42
A.P.ATTY MELT Beef Patty, Cheese, Caramelised Onions, A.P All Purpose Sauce on A.P Shokupan Double patty + 8.5 / A Handful of Chips + 5	25
HOT CHIPS, ONION AIOLI	12
AFFOGATO Reuben Hills Double Espresso, Croissant Gelato	15

WINE BY THE GLASS

Alcohol available from 12pm. Please enquire for full wine list

NV Dr Edge Extra Brut Nature, Tamar Valley, TAS	17
NV Thierry Fournier Reserve, Valle de la Marne, FR	30
Yayoi Vallee of Kings Chenin Blanc, Swan Hill, VIC	17
Mac Forbes Yarra Valley Chardonnay, Yarra Valley, VIC	16
Latta Vino What-A-Melon Rose Pyrenees, VIC	17
Cantine Matrone E Magliole Caprettone Falanghina, Campania, IT	20
Dhillon Accidental Red *Chilled*, Macedon Ranges, VIC	17
William Downie Cathedral Pinot Noir, Multi-Region, VIC	18
Bodegas Moraza San Vicente Tempranillo, Rioja, ESP	20