

DRINKS

Alcohol from Midday Onwards.

COFFEE BY REUBEN HILLS

Milk Coffee (Cappuccino / Latte / Flat White / Piccolo)	6.5
Espresso (single)	5.5
Long Black	6
Batch Brew	6
Cold Brew	6.5
<i>Extra Shot / Decaf / Alt Milk / Iced + 0.5 / Large + 1</i>	

SWEET

Hot Chocolate by Birdsnake	5.5
Sticky Chai	6
Mocha	6.5
Organic Matcha	6.5
<i>Extra Shot / Decaf / Alt Milk / Iced +0.5 / Large + 1</i>	

TEA BY TEACRAFT

English / Earl / Jasmine / Heal / Mint / Green	5.5
Our Iced Tea – Lightly Sweetened Silver Jasmine Green Tea with Lemon Citrus	8

SODAS & JUICES

AP's House made Soda: Lemon or Strawberry Hibiscus	7
Ordinary Soda Natural Cola or Yuzu Lemon	8
Orange Juice or Green Detox Juices By West End	9.5

BEER

Yebisu Lager, Japan 5%	12
Mountain Culture Status Quo Pale Ale, Katoomba 5.2%	12
Tops Draught, Adelaide 4.4%	10
Lightning Minds Non Alc Pale Ale, NSW	10

APERIO & COCKTAILS

Non Alcoholic Citrus Spritz, Lyre's Prosecco	16
Seasonal Spritz	20
Campari Soda	15
Four Pillars & Fever Tree Tonic	15
AP Martini Gin or Vodka– Straight from the freezer	24
Negroni - Gin, Campari, Muz	23
Espresso Martini - Vodka, Dulce de leche, Reuben Hills coffee	25

A.P BREAD & WINE

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A.P ALL DAY

Available until 3pm

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
Half A.P Ficelle	5.5
2 Soft Boiled Eggs	7
Avocado	8
Pan Fried Jersey Cheese	12
LP's Smoked Brisket	11
Smoked Ham	8
Crispy Bacon	8
Hash Brown	9
Pickles	4
A.P House BBQ Sauce	3
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 4-5PM. 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

PANZANELLA SALAD (V) Heirloom Tomatoes, Buffalo Mozzarella, Nectarines, Croutons, Basil Bacon + 8	25
SHAVED FENNEL SALAD (V) Fennel, Celery, Green Sicilian Olives, Aleppo, Lemon Smoked Ham + 8 / Avocado + 8 / Boiled egg + 3.5	19
BLUE MACKEREL SANDWICH Green Zhug, Sumac Onions, Herbs on A.P Toasted Shokupan A Handful of Chips + 5	28
GREEN REGINETTE (V) Green Beans, Garlic Butter, Bread Crumbs	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
Criante C23m Catarratto, Sicily, IT	19
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