

DRINKS

A.P HOUSE

COFFEE BY REUBEN HILLS

	Takeaway	Dine-in
Milk Coffee (Cappuccino / Latte / Flat White / Piccolo)	6	6.5
Espresso (single)	5	5.5
Long Black	5.5	6
Batch Brew	5.5	6
Cold Brew	6	6.5
Mont Blanc - Cold Brew, Cream, Orange, Panela	9	9.5

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

SWEET

Hot Chocolate by Birdsnake	5	5.5
Sticky Chai	5.5	6
Mocha	6	6.5
Matcha	6	6.5
Cloudy Coconut Matcha - Coconut Water, Cream, Matcha, Panela	9	9.5

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

TEA BY TEACRAFT

English / Earl / Jasmine / Heal / Mint / Green	5	5.5
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BOTTLE

Yuzu / Ume(Plum) / Sodas by KIMINO		7
Orange / Green Detox / Pink-A-Colada Juice by West End		9.5

NON-ALCOHOLIC

Ginger Spritz - Fresh Ginger, Lemon Myrtle Tea, Lime & Lemon Aspen Over Ice		9.5
Jetsetter Spritzer by Sammy Piquant - Yuzu, Gentian, Cassia, Fresh Orange		10

TINNIE

Yebisu Lager, Japan 5%		12
Organic Table Beer by Wildflower		12

VINO

White – Das Juice (Sauv / Sem / Riesling Blend)		15 / 65
Sparkling – Twin Valleys Reserve Blanc de Blancs NV		13 / 55
Rose’ – Nero d’Avola 2023 by Pretty boy		15 / 65
Chill Red – Delinquente Roxanne 2024		15 / 65



(V) Vegetarian, (GF) Gluten-free

Please Note: 1% surcharge applied to card payments. 10% surcharge on weekends. 20% surcharge on public holidays

COMMONWEALTH ST, SURRY HILLS

EVERYDAY MENU

BERRIES & RICOTTA TOAST (V)

Seasonal Berries, Whipped Ricotta, Honey & Fried Rosemary on A.P Brioche

19

FRIED CUSTARD BREAD (V)

Deep Fried B&B Pudding, Cardamom Sugar, Mascarpone & Kithul
Bacon + 8 / Whipped Ricotta + 6

19

EGG & CHEESE (V)

Egg Cake, Cheese, Onion, Egg Butter, Salted Egg Yolk, A.P Hot Sauce
on A.P Milk Bun
Cured Ham + 8 / Hash Brown + 9

19

CRISPY BACON

Crispy Bacon, Curry Leaf Butter & Hot Sauce on A.P Fermented Potato Bread
Fried Egg + 3.5 / Avocado + 8 / Mushroom + 7

20

AVOCADO TOAST (V)

Half Avocado, Pistachio Pesto & Lemon with Egg Butter on A.P Sourdough
Soft Boiled Egg + 3.5 / Herb Salad + 7

20

BAKER'S BREAKFAST

Cured Ham, Two Boiled Eggs, Cheddar, Herb Salad, Pickles, Mustard,
Served with A.P Ficelle, Salted Butter & Seasonal Jam
Hash Brown + 9 / Mushroom + 7 / Smoked Salmon + 14

25

ALL PURPOSE

Build Your Own Breakfast or Add to Any of Ours

A.P Sourdough or Rye Toast	9	Side Bacon	8
Half A.P Ficelle	5.5	Cured Ham	9
Gluten Free Toast	9	L.P's Smoked Brisket	11
Seasonal Jam & Butter	3	Smoked Salmon	14
Two Soft Boiled or Fried Eggs	7	Cream Cheese	6
Scrambled Eggs	8.5	Pickles	4
Avocado	8	Herb Salad	7.5
Mushroom	7	Hot Chips	12
Pan Fried Jersey Cheese	12	A.P Hot Sauce	3
Cheddar	7.5	A.P BBQ Sauce	3
Hash Brown	9	A.P Aioli	3

TURKISH EGGS & GARLIC BREAD (V)

Fried Eggs, Labneh, Aleppo Pepper & Brown Butter
Served with A.P Garlic Bread

24

B&E CONGEE (GF)

Rice Porridge, Soft Boiled Eggs, Bacon, Parmesan & Peanut Chilli Sauce
in Congee
Extra Egg + 3.5 / LP's Smoked Brisket +11 / Mushroom + 7

19

AVOCADO BAGEL (V)

Avocado, Kale, Herb Salad, Cream Cheese, Peanut Chilli Sauce
& Goddess Dressing on A.P Seeded Bagel
Smoked Salmon + 10 / Fried Egg + 3.5

20

LP's SMOKED BEEF BRISKET BAGEL

Smoked Brisket, Cream Cheese, Capers, Mustard, Pickles & Onion on
A.P Everything Bagel, Served with Potato Crisps
Bacon + 8 / Cheddar + 7.5 / Herb Salad + 7.5

24

GREEN GODDESS SALAD (V)

Kale, Herbs, Cucumber, Pepitas & Goddess Dressing
topped with a Soft Boiled Egg
Bacon + 8 / Avocado + 8 / Mushroom + 7

21

FRIED CHICKEN SANDWICH

Deep Fried Chicken, White Onion, Pickles, Aioli, Mustard, Yakisoba Sauce
on A.P Fermented Potato Bread
Hash brown + 9 / Bacon + 8 / Handful of Chips & Aioli + 5

23

A.P BURGER

Beef Patty, Bacon, Cheese, Pickles, White Onion, A.P All Purpose Sauce,
on A.P Milk Bun
Double patty + 8.5 / Handful of Chips & Aioli + 5

25

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