

A.P BREAD & WINE

A.P. happy meal, martini, three oysters, fries (a)	40
half dozen sydney rock oysters + condiments (a)	45
anchovy crostini	10ea
marinated olives	10
all purpose bread basket (add anchovy +16)	15
saucisson sec + pickles	16
stracciatella	16
dill cucumbers, sesame whip	14
salt and vinegar fries, aioli	15
gnocco sardo, white beans, cavolo nero	32
bucatini vongole, anchovy, chilli (a)	36
rigatoni zozzona, guanciale, egg yolk	38
baked conchiglie, diavola sauce, shrimp floss	32
duck frites, orange and peppercorn sauce	65
charcoal grilled scotch fillet, cafe de A.P butter	99
leafy green salad	16
shaved fennel, green olive & parmesan salad	18
comte le dauphin bleu d'auvergne	15ea
a bit of all three	30
24 layer chocolate cake	24

ask about our \$95 AP set menu

desserts

mango granita, coconut cream	16
banana-rama, coffee cream	18
fig tarte tatin, yogurt ice cream	22
24 layer chocolate cake	24

cheese

charles arnaud comte 18 month, cows milk, hard	16
le dauphin double creme, cows milk, soft	15
vivaldi gorgonzola dolce dpo cows milk, blue	15
<i>all three</i>	30

amaro & digestivo

yuzucello	16
beechworth 'orchard' / 'a walk in the black forest'	17
amaro montenegro	14
levi serafino grappa 'camomilla' / 'barolo'	25/28
kameman shuzo brown rice sake	16

sweet & interesting

pennyweight gold	16
philippe chatillon macvin, jura, FR	20
cappellano barolo chinato, piedmonte, IT	20

A.P BREAD & WINE

\$95 set menu

AP bread basket, salted butter

anchovy crostini, egg butter

fennel, celery, green olive, aleppo salad

rigatoni zozzona, guanciale, egg yolk, parmesan

charcoal grilled scotch fillet, cafe de A.P butter

hot chips, onion aioli

leafy green salad, mustard vinaigrette

mandarin granita, chantilly cream

suggested additions

sydney rock oysters	8 / 45 / 90
stracciatella	16
bucatini vongole, anchovy, chilli	36
24 layer chocolate cake	24