

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	6
Long Black	5.5	6
Batch Brew	6	6.5
Cold Brew	6	6.5
Mont Blanc - Cold Brew & Orange Cream	10	10.5

*Oat + 0.6 / Alm + 0.8 / Soy + 0.8 /
Extra Shot + 0.60 / Decaf + 0.8 / Iced +0.5 / Large + 1*

SWEET

Hot Chocolate by Birdsnake	5.9	6.4
Sticky Chai	6.1	6.6
Mocha	6.4	6.9
Matcha	6.5	7
Cloudy Coconut Matcha - Coconut Water & Matcha Cream	10	10.5

*Oat + 0.6 / Alm + 0.8 / Soy + 0.8 /
Extra Shot + 0.60 / Decaf + 0.8 / Iced +0.5 / Large + 1*

TEA BY TEACRAFT

English Earl Jasmine Heal Mint Green	5.8	6.3
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BOTTLE

Yuzu Ume (Plum) Sodas by KIMINO		9
Orange Green Detox Pink-A-Colada Juice by West End		10.2

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
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VINO

White – Gruner Veltliner 2024 (Natural Wine by Good Intentions)		15 / 65
Sparkling – Twin Valleys Reserve Blanc de Blancs NV		13 / 55
Rose’ – Nero d’Avola 2023 by Pretty Boy		15 / 65
Chilled Red – Gamay/Pinot Noir 2025 by Miles (Adelaide Hills)		16 / 75



(V) Vegetarian, (GF) Gluten-free
10% surcharge on weekends. 20% surcharge on public holidays

EVERYDAY MENU

BERRIES & RICOTTA TOAST (V) Seasonal Berries, Whipped Ricotta, Honey & Fried Rosemary on A.P Brioche	24
FRIED CUSTARD BREAD (V) Deep Fried B&B Pudding, Cardamom Sugar, Mascarpone & Kithul <i>Bacon + 9 / Whipped Ricotta + 6</i>	23
BREKKIE CROISSANT Ham & Gruyere Croissant, Cream Cheese, Mustard & Fried Egg	16
EGG & CHEESE (V) Egg Cake, Cheese, Onion, Egg Butter, Salted Egg Yolk, A.P Hot Sauce on A.P Milk Bun <i>Cured Ham + 9 / Hash Brown + 9</i>	19.5
CRISPY BACON Crispy Bacon, Curry Leaf Butter & Hot Sauce on A.P Fermented Potato Bread <i>Fried Egg + 3.5 / Avocado + 8.5 / Mushroom + 8</i>	21.5
AVOCADO TOAST (V) Half Avocado, Pistachio Pesto & Lemon with Egg Butter on A.P Sourdough <i>Soft Boiled Egg + 3.5 / Herb Salad + 7.5</i>	22
BAKER'S BREAKFAST Cured Ham, Two Boiled Eggs, Cheddar, Herb Salad, Pickles, Mustard, Served with A.P Ficelle, Salted Butter & Seasonal Jam <i>Hash Brown + 9 / Mushroom + 8 / Smoked Salmon + 15</i>	30
ALL PURPOSE Build Your Own Breakfast or Add to Any of Ours	
A.P Sourdough or Rye	9
Half A.P Ficelle	6
Gluten Free Toast	9
Seasonal Jam & Butter	3
Two Soft Boiled or Fried Eggs	7
Scrambled Eggs	8.5
Avocado	8.5
Mushroom	8
Cheddar	7.5
Hash Brown	9
Side Bacon	9
Cured Ham	9
L.P's Smoked Brisket	11.5
Smoked Salmon	15
Cream Cheese	6
Pickles	4
Herb Salad	7.5
Hot Chips	12
A.P Hot Sauce/A.P BBQ Sauce	3
A.P Aioli	3
Garlic Bread	12

TURKISH EGGS & GARLIC BREAD (V) Fried Eggs, Labneh, Aleppo Pepper & Brown Butter Served with A.P Garlic Bread	24.5
B&E CONGEE (GF) Rice Porridge, Soft Boiled Eggs, Bacon, Parmesan & Peanut Chilli Sauce in Congee <i>Extra Egg + 3.5 / LP's Smoked Brisket + 11.5 / Mushroom + 8</i>	21.6
AVOCADO BAGEL (V) Avocado, Kale, Herb Salad, Cream Cheese, Peanut Chilli Sauce & Goddess Dressing on A.P Seeded Bagel <i>Smoked Salmon + 11 / Fried Egg + 3.5</i>	22.5
LP's SMOKED BEEF BRISKET BAGEL Smoked Brisket, Cream Cheese, Capers, Mustard, Pickles & Onion on A.P Everything Bagel, Served with Potato Crisps <i>Bacon + 9 / Cheddar + 7.5 / Herb Salad + 7.5</i>	25
GREEN GODDESS SALAD (V) Kale, Herbs, Cucumber, Pepitas & Goddess Dressing topped with a Soft Boiled Egg <i>Bacon + 9 / Avocado + 8.5 / Mushroom + 8</i>	24
FRIED CHICKEN SANDWICH Deep Fried Chicken, White Onion, Pickles, Aioli, Mustard, Yakisoba Sauce on A.P Fermented Potato Bread + Handful of Chips <i>Hash brown + 9 / Bacon + 9</i>	29
A.P BURGER Beef Patty, Gruyere, Sliced Onion, Tomato, Lettuce & A.P All Purpose Sauce on A.P Milk Bun + Handful of Chips <i>Double Patty + 9 / Bacon + 5</i>	30

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