

DRINKS

Alcohol available from 12pm.

COFFEE BY REUBEN HILLS

Milk Coffee (Cappuccino / Latte / Flat White / Piccolo)	6.5
Espresso (Single)	6
Long Black	6
Batch Brew	6.5
Cold Brew	6.5
Mont Blanc - Cold Brew, Orange Cream	10.5

SWEET

Hot Chocolate by Birdsnake	6.5
Sticky Chai	6.6
Mocha	6.9
Matcha	7
Cloudy Coconut Matcha - Coconut Water, Matcha Cream	10.5

Extra Shot 0.6 / Decaf 0.8 / Oat 0.6 / Soy or Almond 0.8

Decaf 0.8 / Iced 0.5 / Large 1

TEA BY TEACRAFT

English / Earl / Jasmine / Heal / Mint / Green	6.2
Our Iced Tea – Lightly Sweetened Earl Grey, Hibiscus & Rose Tea	8

SODAS & JUICES

A.P's Housemade Sodas: Lemonade w/ Lemon Myrtle OR Blood Orange	7
Orange Juice or Green Detox Juices By West End	10.2

BEER

Yebisu Lager, Japan 5%	12
Mountain Culture Status Quo Pale Ale, Katoomba 5.2%	12
Resch's Pilsener, NSW 4.4%	10
Heaps Normal Lager 0.5%	10
Yulli's Brews 'Margot' Dry Apple Cider 5%	11

APERIO & COCKTAILS

Non Alc Blood Orange + Bitter Orange Spritz	16
Aperol Spritz - Aperol, Prosecco, Soda, Orange	21
Campari Soda	15
Muz Vermut & Soda	15
Four Pillars & Fever Tree Tonic	15
AP Martini Gin or Vodka - Straight from the Freezer	24
Negroni - Gin, Campari, Muz	23
Brown Butter Old Fashioned - Butter Bourbon, Bitters, Orange	24
Espresso Martini - Vodka, Dulce de Leche, Reuben Hills Coffee	25

A.P BREAD & WINE

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BURTON ST, DARLINGHURST

EVERYDAY MENU

WARM SCONE WITH CREAM & SEASONAL JAM (V)	13	KALE SALAD (V)	24
CARROT CAKE WITH CREAM CHEESE FROSTING (GF)	16	Kale & Herb Salad, Pickles, Fried Chickpeas, Parmesan & Tahini Dressing	
RICOTTA & BERRY TOAST (V)	24	Soft Boiled Egg + 3.5 / Bacon + 9 / Avocado + 8.5 / Brisket + 11.5	
Seasonal Berries, Whipped Ricotta, Fried Rosemary on A.P Brioche		ANCHOVIES ON TOAST	23.5
A.P.ANCAKE (V)	22	Cantabrian Anchovies, 2 Soft Boiled Eggs, Tahini, Green Zhug on A.P Sourdough	
Syrup, Whipped Honey Butter		BLUE MACKEREL SANDWICH (A)	29
Bacon + 9 / Berries + 6.5		Green Zhug, Sumac Onions, Aoili and Herbs on A.P Toasted Shokupan	
BREKKIE CROISSANT	16	A Handful of Chips + 5	
Ham & Gruyere Croissant, Cream Cheese, Mustard & Fried Egg		RIGATONI ZOZZONA	32
EGG & CHEESE BREAKFAST SANDO (V)	19.5	Tomato, Chilli Sausage, Guanciale, Egg Yolk, Parmesan	
Egg Cake, Cheese, Onion, A.P All Purpose Sauce on A.P Milk Bun		THE C.E.C	24
Fried Mortadella + 8 / Hash Brown + 9 / Smoked Ham +9		LP's Chorizo Sausage, Fried Egg, Cheese, Pickles, BBQ Sauce & Aoili on A.P Seeded Bagel	
AVOCADO BAGEL (V)	22.5	Bacon + 5 / Fermented Chilli + 2 / Hash Brown + 9	
Avocado, Kale, Herb Salad, Cream Cheese, Peanut Chilli Sauce on A.P Seeded Bagel		A.P BURGER	28
Fried Egg + 3.5 / Gruyere + 5		Beef Patty, Gruyere, Sliced Onion, Tomato, Lettuce and A.P All Purpose Sauce on A.P Milk Bun	
CRISPY BACON SANDWICH	21.5	Double Patty + 9 / Bacon + 5 / A Handful of Chips + 5	
Crispy Bacon, Curry Leaf Butter, BBQ & Hot Sauce on A.P Shokupan			
Avocado + 8.5 / Gruyere + 5 / Fried Egg + 3.5			
DROWNED EGGS	25		
Soft Scrambled Eggs, Chicken Broth, Chicken Fat, Garlic Buttered Baguette			
Avocado + 8.5 / Extra Garlic Buttered Baguette + 7			
ALL PURPOSE / ALL DAY			
Build Your Own Breakfast or Add to Any of Ours			
A.P Sourdough Toast with butter	9		
Half A.P Ficelle	6		
2 Soft Boiled Eggs	7		
Avocado	8.5		
LP's Smoked Brisket	11.5		
Smoked Ham	9		
Crispy Bacon	9		
Hash Brown	9		
Hot Chips	15		
Pickles	4		
A.P House BBQ Sauce	3		
A.P House Hot Sauce	3		
A.P All Purpose Sauce	3		

Seafood origins: A = Australian, I = Imported, M = Mixed (Australian Imported)

WINE BY THE GLASS

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

Sparkling	19
NV Dr Edge Brut Nature, Tamar Valley, TAS	
White	17
Yayoi Vallee of Kings Chenin Blanc, Swan Hill, VIC	
Sonnen Chardonnay, Derwent Valley, TAS	20
Rose	17
Joshua Cooper Rosé Cabernet Blend, Macedon Ranges, VIC	
Orange	20
Gazzetta Bianco Australia, Procanico Malvasia, Lazio, IT	
Red	18
Dhillon Accidental Red *Chilled*, Macedon Ranges, VIC	
William Downie Cathedral Pinot Noir, Multi-Region, VIC	18
Bodegas Moraza San Vicente Tempranillo, Rioja, ESP	20

A.P BREAD & WINE IS OPEN FOR DINNER WEDNESDAY TO SATURDAY,
APERITIVO 4-6PM
PLEASE ENQUIRE WITH OUR FRIENDLY STAFF

10% surcharge on weekends. 20% surcharge on public holidays