DRINKS

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	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 + 0.6 | 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

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

NON-ALCOHOLIC	
Davidson Plum & Raspberry Spritz	9.5
Jetsetter Spritzer by Sammy Piquant - Yuzu, Gentian, Cassia, Fresh Orange	10

TINNIE	
Yebisu Lager, Japan 5%	12

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
Please Note: 10% surcharge on weekends. 20% surcharge on public holidays

A.P HOUSE



COMMONWEALTH ST, SURRY HILLS

EVERYDAY MENU

BERRIES & RICOTTA TOAST (V) 24
Seasonal Berries, Whipped Ricotta, Honey & Fried Rosemary on A.P Brioche

YOGURT BOWL 16
Sit Yogurt, Honey, Caramelised Croissant Granola, Seasonal Fruit

BUTTERMILK WAFFLE (V) 22.5
House Made Waffle, Caramelised Honey, Whipped Honey Butter
Bacon + 9 / Seasonal berries + 6.5 / Fried Chicken + 15

BREKKIE CROISSANT 16
Ham & Gruyere Croissant, Cream Cheese, Mustard & Fried Egg

EGG & CHEESE (V) 19.5
Egg Cake, Cheese, Onion, Egg Butter, Salted Egg Yolk, A.P Hot Sauce
on A.P Milk Bun
Cured Ham + 9 / Hash Brown + 9

CRISPY BACON 21.5
Crispy Bacon, Curry Leaf Butter & Hot Sauce on A.P Fermented Potato Bread
Fried Egg + 3 .5 / Avocado + 8.5 / Mushroom + 8

AVOCADO TOAST (V) 22
Half Avocado, Pistachio Pesto & Lemon with Egg Butter on A.P Sourdough
Soft Boiled Egg + 3.5 / Herb Salad + 7.5

BAKER'S BREAKFAST 30
Cured Ham, Two Boiled Eggs, Cheddar, Herb Salad, Pickles, Mustard,
Served with A.P Ficelle, Salted Butter & Seasonal Jam
Hash Brown + 9 / Mushroom + 8 / Smoked Salmon + 15

ALL PURPOSE
Build Your Own Breakfast or Add to Any of Ours

A.P Sourdough or Rye	9	Side Bacon	9
Half A.P Ficelle	6	Cured Ham	9
Gluten Free Toast	6	Smoked Salmon	15
Seasonal Jam & Butter	3	Cream Cheese	6
Two Soft Boiled or Fried Eggs	7	Pickles	4
Scrambled Eggs	8.5	Herb Salad	7.5
Avocado	8.5	Hot Chips	12
Mushroom	8	A.P Hot Sauce / A.P BBQ Sauce	3
Cheddar	7.5	A.P Aioli	3
Hash Brown	9	A.P Garlic Baguette	12

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BAKED EGGS (V) 24.5
Two Eggs Baked in a Spiced Tomato Sauce, Labneh,
Aleppo Pepper & Brown Butter Served with A.P Garlic Bread

AVOCADO BAGEL (V) 21
Avocado, Kale, Herb Salad, Cream Cheese, Peanut Chilli Sauce
& Goddess Dressing on A.P Seeded Bagel
Smoked Salmon + 11 / Fried Egg + 3.5

KALE SALAD (V) 24
Kale & Herb Salad, Pickles, Fried Chickpeas, Parmesan
& Tahini Dressing
Soft Boiled Egg + 3.5 / Bacon + 9 / Avocado + 8.5 / Mushroom + 8

FISH FINGER SANDWICH 24.5
Crumbed Fish Fingers, Yogurt Tartare Sauce, Lettuce on A.P Shokupan
Bacon + 9 / A Handful of Chips + 5

FRIED CHICKEN SANDWICH 29
Deep Fried Chicken, White Onion, Pickles, Aioli, Mustard, Yakisoba Sauce
on A.P Fermented Potato Bread + Handful of Chips
Hash brown + 9 / Bacon + 9

A.P BURGER 30
Beef Patty, Gruyere, Sliced Onion, Tomato, Lettuce and
A.P All Purpose Sauce on A.P Milk Bun + Handful of Chips
Double Patty + 9 / Bacon + 5

THE PARAMOUNT CLUB SANDWICH 32
Chicken, Lettuce, Bacon, Ham, Cheese, Tomato, Fried Egg, Pickles, Aioli
on A.P Shokupan

→→→ DRINKS MENU