

Breakfast Menu

7am to 11am Monday to Friday | 11am to 3pm Saturday & Sunday

BUILD YOUR OWN BREAKFAST

Start with 2 free range eggs **5.0**
(poached, scrambled or fried) served on herb buttered ciabatta toast

THEN, ADD YOUR CHOICE OF SIDE

Extra Egg	2.0
Extra Toast	1.5
Grain Toast instead	0.5
Gluten Friendly Toast	1.5
Kransky Sausage	4.5
Baked Beans	3.0
Streaky Bacon	4.5
Hash Browns	3.5
Lamb Mince	4.5
Black Pudding	4.5
Tomato	3.5
Mushroom	3.5
Spinach	3.0
Halloumi	3.5
Smoked Salmon	4.5
Hollandaise	2.0
Ciabatta Toast	6.0

vegemite, jam, honey, peanut butter, marmalade

Gluten friendly toast **+1.5**

Bacon Sandwich (gfo) **10.0**

ciabatta bun, streaky bacon, baby spinach, aioli & rocket fuel sauce

Add a fried egg +2

Eggs Benedict **15.0**

English muffins, 2 poached eggs, bacon, hollandaise

Eggs Florentine **13.0**

English muffins, 2 poached eggs, spinach, hollandaise

Eggs Montreal **15.0**

English muffins, 2 poached eggs, smoked salmon, hollandaise

Mince on Toast (gfo) **12.0**

ciabatta, New Zealand lamb mince, gravy, corn, onions, peas

Add a poached egg + 2

Revive Coffee **R L**

Short Black, Long Black Macchiato **3.5 4.0**

Flat white, Piccolo, Hot Chocolate **4.0 4.5**

Cappuccino, Latte, Mochaccino, Chai Latte **4.5 5.0**

Americano **3.5**

Soy, Almond, Coconut milk add 0.50

Vanilla, hazlenut or caramel syrup add 0.50

Extra shot add 1.0 - Fluffy free

Lemon, honey ginger **3.5**

T Leaf Tea **4.0**

Earl Grey, English Breakfast, Jasmine, Peppermint, Morrocan Mint, Chamomile, Ginger Kissed, Berrylicious

Lunch & Dinner Menu

11am to 9pm Monday to Sunday

Please ask your server for our daily specials

STARTERS / SHARING

Cheesy Garlic Bread (v) **11.0**

freshly baked sourdough cobb loaf, lashings of garlic butter

Chips (v) (gf) **9.0**

thousand island sauce

Vegan Arancini Balls (v) (gf) **13.5**

sun-dried tomato & basil dipping sauce

Riverboat Fishcakes (gf) (df) **17.0**

garden salad, lime and chilli mayo

Salt & Pepper Calamari **13.5**

chilli flake crumb, lemon and caper sauce

Korean Fried Chicken **14.5**

glazed in sticky Korean sauce

Loaded Nachos (gf) **14.0**

chilli beef, beans, grilled cheese, sour cream, tomato salsa

Vegetarian Loaded Nachos (v)(gf) **14.0**

beans, grilled cheese, sour cream, tomato salsa

Loaded Seasoned Wedges **14.0**

grilled cheese, bacon, sour cream, sweet chilli sauce

SALADS

Caesar Salad **19.0**

grilled chicken, anchovies, cos lettuce, bacon lardons, croutons, soft boiled egg, Caesar dressing, parmesan

Grilled Halloumi Salad (v) (gfo) **19.0**

grilled halloumi, mixed salad, cherry tomatoes, croutons, roasted capsicum, walnuts, lemon and olive oil dressing

Lamb Kofta Salad (gf) **19.0**

lamb kofta on a bed of mesculin, feta, toasted seeds, olives, yoghurt mint dressing

Vege Salad (v) **19.0**

French lentils, roast kumara, carrot, sun-dried tomato, olives, garden salad, hummus dressing

BURGERS & SANDWICHES

All served with chips | Gluten friendly buns on request +1.5

BLT **17.0**

toasted ciabatta bap, bacon, lettuce, tomato, aioli

HLT (v) **17.0**

toasted ciabatta bap, halloumi, lettuce, tomato, aioli

Chicken Burger **21.0**

crumbed chicken breast, spicy siracha sauce, house salad, crispy onions, cheese

OB Burger **21.5**

chuck beef pattie cooked in smoked butter, house salad, bacon jam, aged cheddar

Vege Burger (vgo) **20.0**

black bean patty, grilled pineapple, baby lettuce, tomato salsa

Philadelphia Steak Sandwich **20.0**

strips of steak, peppers, onion, rich cheese sauce

MAINS

Fish & Chips **19.0**

Monteith's Radler beer battered fish fillets, house salad, caper & lemon mayo

Spinach & Chicken Risotto (gf) **20.5**

creamy arborio rice, roasted chicken breast, spinach, parmesan

Chicken Quesadilla **18.5**

tortilla wrap, grilled chicken, cheese, capsicum, onion, salad, sour cream, salsa

Pan Seared Salmon Fillet **28.0**

orzo roast vege salad

GRILL

All steaks are served with parmesan mash, green beans, roast bell peppers and jus

200g Sirloin (gf) **30.0**

300g Scotch Fillet (gf) **34.0**

400g T Bone (gf) **38.0**

SIDES

Chips (gf) (v) **9.0**

House Salad (gf) (v) **5.5**

Mash & Jus **5.0**

Green Beans (gf) (v) **5.0**

DESSERTS

Mousse (vg) **10.0**

chocolate, coconut, crushed hazelnut mousse

Key Lime Cheesecake **10.0**

served with cream

Sundae **10.0**

vanilla ice cream, cream, chopped peanuts, wafer, butterscotch or chocolate sauce

Skillet Cookie **10**

Vanilla ice cream, chocolate sauce

(v) Vegetarian

(vo) Vegetarian option

(df) Dairy friendly

(vg) Vegan

(vgo) Vegan option

(gf) Gluten friendly

(gfo) Gluten friendly option



**View Our Visual Menu,
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Beer & Cider

<i>On Tap</i>	<i>Glass</i>	<i>Pint</i>	<i>Jug</i>
Monteith's Range			
Original Ale 4%	9.5	11.0	30.0
Black 5.2%	9.5	11.0	30.0
Golden Lager 4.5%	9.5	11.0	30.0
Pilsner 5%	9.5	11.0	30.0
Radler 4.5%	9.5	11.0	30.0
Patriot APA 5%	10.5	12.5	33.0
Phoenix IPA 5.4%	10.5	12.5	33.0
DB Draught 4%	9.0	9.5	29.0
Export Gold 4%	9.0	9.5	29.0
Black Dog Range			
Chomp (NZ Pale Ale) 4.8%	11.5	14.0	40.0
Dogfather (APA) 6.4%	11.5	14.0	40.0
Tuatara Tap Range			
Pilsner 5.0%	12.0	14.0	40.0
APA 5.6%	12.0	14.0	40.0
IPA 5.6%	12.0	14.0	40.0
Hazy Pale Ale 5.6%	12.0	14.0	40.0
Roughneck Hazy IPA 7.1%	12.0	14.0	40.0
Midnight Sun Baltic Porter 7%	12.0	14.0	40.0
Lagunitas IPA (USA) 6.2%	13.0	16.0	42.0
Heineken 5% 500ml		12.5	
Crushed Apple Cider 4.5%	10.5	13.0	36.0
Our tap range can change depending on availability, check with our staff			
Bottle Beer / Cider			
Heineken			9.0
Tiger			9.0
Sol			9.0
Tui Quart			12.0
Amstel Light			8.0
Heineken Light			8.5
Heineken 0%			7.5
Monteith's Summer Ale			8.5
Export 33			8.5
Rekordelig Strawberry/Lime Cider 500ml			15.0
Tuatara Iti APA 3.3%			10.5
Tuatara Hefeweizen Wheat beer 5%			10.5
Garage Project Hapi Daze 4.6%			10.5
Homegrown Juice			
Orange, apple, pineapple, tomato, cranberry, feijoa or grapefruit	4.50	5.5	
Soft drinks			
Coke, coke no sugar, tonic, soda, lemonade & ginger ale	4.0	5.0	
Lemon, lime & bitters	4.5	5.0	
Red Bull			
Bundeberg Beer	6.0		
Voyage Sparkling Water, Kiwi Blue Still Water	5.0		

Wine / Spirits

Méthode Traditionnelle & Champagne			
Brancott - Brut Cuvee	9.5		44.0
Jacobs Creek Prosecco	11.0		50.0
Oyster Bay - Cuvee Brut	12.0		54.0
Deutz - Cuvee			70
Mumm - Champagne			115.0
Sauvignon Blanc	Rg	Lg	Btl
Montana Festival Block	9.50	14.0	44.0
Stoneleigh Classic, Marlborough	10.0	15.0	48.0
Oyster Bay, Marlborough	12.0	17.0	54.0
Domain Road, Central Otago	12.0	17.0	54.0
Chardonnay			
Montana Festival Block	9.50	14.0	44.0
Mudhouse, Marlborough	10.0	15.0	48.0
Church Road, Hawke's Bay	12.0	17.0	54.0
Pinot Gris			
The Grayling	9.50	14.0	44.0
Stoneleigh Classic, Marlborough	10.0	15.0	48.0
Duck Hunter, Marlborough	11.0	16.0	50.0
Aromatics/ Varietals			
Lake Chalice "The Falcon"	11.0	16.0	50.0
Reisling Marlborough			
Stoneleigh Rose, Marlborough	10.0	15.0	48.0
Esk Valley Rose, Hawke's Bay	12.0	17.0	54.0
Pinot Noir			
The Grayling	9.50	14.0	44.0
Alex Gold, Central Otago	12.5	18.0	56.0
The Last Sheppard, Central Otago	13.5	20.0	60.0
Three Paddles, Martinborough	13.5	20.0	60.0
Other Red Wines			
Montana Festival Block Cab Merlot	9.5	14.0	44.0
Jacobs Creek Signature	12.0	17.0	54.0
Shiraz, Barossa			
Jacobs Creek Signature	12.0	17.0	54.0
Cab Sav, Barossa			
I am George Cab Sav, Barossa	12.0	17.0	54.0
Church Road Syrah, Hawke's Bay	12.0	17.0	54.0
Delegats Merlot, Hawke's Bay	11.0	16.0	50.0
Port			
Taylor's First Estate Reserve			10.0
Tawny Port (70ml)			
House Spirits			
Jim Beam Bourbon			9.5
Havana Dark Rum			9.5
Absolut Vodka			9.5
Ballantines Whiskey			9.5
Olmecca Tequila			9.5
Beefeater Gin			9.5

Please ask our staff about our premium spirits



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