

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 | Gluten Friendly Option +1.5

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 | Gluten Friendly Option +1.5

Revive Coffee **R L**

Short Black, Long Black, Short Macchiato, Hot Chocolate **4.0 4.5**

Flat white, Piccolo, Long Macchiato **4.5 5.0**

Cappuccino, Latte, Mochaccino, Chai Latte **5.0 5.5**

Americano **4.0**

Soy, Almond, Coconut or Oat milk add 0.50

Vanilla, hazelnut or caramel syrup add 0.50

Extra shot add 1.0 - Fluffy free

Lemon, honey ginger **4.0**

T Leaf Tea **4.0**

Earl Grey, English Breakfast, Jasmine, Peppermint, Moroccan 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 mayo

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 **10.0**

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



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Beer & Cider

On Tap	Glass	Pint	Jug
Monteith's Original Ale 4%	10.0	11.5	34.0
Monteith's Black 5.2%	10.0	11.5	33.0
Monteith's Golden Lager 4.5%	10.0	11.5	33.0
Monteith's Pilsner 5%	10.0	11.5	33.0
Monteith's Radler 4.5%	10.0	11.5	33.0
Monteith's Patriot APA 5%	10.5	13.5	36.0
Monteith's Crushed Apple Cider	11.0	13.5	36.0
Monteith's Phoenix IPA 5.4%	11.0	13.5	36.0
DB Draught 4%	9.5	10.0	32.0
Export Gold 4%	9.5	10.0	32.0
Black Dog Chomp (NZ Pale Ale) 4.8%	12.0	14.5	43.0
Black Dog Dogfather (APA) 6.4%	12.0	14.5	43.0
Tuatara Pilsner 5.0%	12.0	14.5	43.0
Tuatara APA 5.6%	12.0	14.5	43.0
Tuatara IPA 5.6%	12.0	14.5	43.0
Tuatara Hazy Pale Ale 5.6%	12.0	14.5	43.0
Tuatara Roughneck Hazy IPA 7.1%	12.0	14.5	43.0
Tuatara Aotearoa Pale Ale 5.8%	12.0	14.5	43.0
Lagunitas IPA (USA) 6.2%	13.0	16.0	45.0
Heineken 5% 500ml	13.0		
Export 33 4.6%	10.0	11.5	33.0

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	4.5	5.5
Orange, apple, pineapple, tomato, cranberry, feijoa or grapefruit		

Soft drinks	4.0	5.0
Coke, coke no sugar, tonic, soda, lemonade or ginger ale		
Lemon, lime & bitters	4.5	5.0

Red Bull	6.0
Bundeberg Beer	5.0
Voyage Sparkling Water, Kiwi Blue Still Water	5.0

Wine / Spirits

Méthode Traditionnelle & Champagne

Brancott - Brut Cuvee	10.0	48.0
Jacobs Creek Prosecco	11.5	52.0
Oyster Bay - Cuvee Brut	12.5	58.0
Deutz - Cuvee		72
Mumm - Champagne		121.0

Sauvignon Blanc	Rg	Lg	Btl
Montana Festival Block	10.0	14.5	45.0
Stoneleigh Classic, Marlborough	11.0	16.0	52.0
Oyster Bay, Marlborough	12.5	18.0	58.0
Domain Road, Central Otago	13.0	18.5	58.0

Chardonnay	Rg	Lg	Btl
Montana Festival Block	10.0	14.5	45.0
Mudhouse, Marlborough	10.5	15.5	50.0
Church Road, Hawke's Bay	12.5	17.5	56.0

Pinot Gris	Rg	Lg	Btl
The Grayling	10.0	14.5	45.0
Stoneleigh Classic, Marlborough	11.0	16.0	52.0
Duck Hunter, Marlborough	11.5	17.0	54.0

Aromatics/ Varietals	Rg	Lg	Btl
Lake Chalice "The Falcon"	12.0	17.5	54.0
Reisling Marlborough			
Stoneleigh Rose, Marlborough	11.0	16.0	52.0
Esk Valley Rose, Hawke's Bay	13.0	18.0	58.0

Pinot Noir	Rg	Lg	Btl
The Grayling	10.0	14.5	45.0
Alex Gold, Central Otago	13.5	19.0	60.0
The Last Sheppard, Central Otago	13.5	19.5	60.0
Three Paddles, Martinborough	14.5	21.5	65.0

Other Red Wines	Rg	Lg	Btl
Montana Festival Block Cab Merlot	10.0	14.5	45.0
Jacobs Creek Signature	12.5	18.0	56.0
Shiraz, Barossa			
Jacobs Creek Signature	12.5	17.5	56.0
Cab Sav, Barossa			
Church Road Syrah, Hawke's Bay	12.5	17.5	56.0
Delegats Merlot, Hawke's Bay	12.0	17.0	54.0

Port	Rg	Lg	Btl
Taylor's First Estate Reserve			11.0
Tawny Port (70ml)			

House Spirits	Rg	Lg	Btl
Jim Beam Bourbon			10.0
Havana Dark Rum			10.0
Absolut Vodka			10.0
Ballantines Whiskey			10.0
Olmecca Tequila			10.0
Beefeater Gin			10.0

Please ask our staff about our premium spirits



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