

\$12

MON - THUR
MARGARITA, CHOCOTINI
OR NEGRONI 4PM - 7PM

COCKTAILS

FRIDAY

6PM - 8PM CLASSIC
COCKTAILS
2 FOR \$24

WARMUP

\$6

**BEER, WINE
& TACOS**

MON - THUR
4PM - 7PM

*HOUSE BEERS & WINES

SUNDAY

4PM - 6PM

\$12 MARGS

PEPE'S
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EAT

BREAKFAST

UNTIL 12PM

ADD

hollandaise +1 bacon +4 smoked salmon +8
hashbrowns +4 avocado +4 chorizo +4

EGGS ON TOAST (DF,V) 14

eggs cooked your way on sourdough toast with grilled tomato

PEPES BIG BREAKFAST 26

eggs cooked your way with sourdough toast, bacon, chorizo, grilled tomato, spinach, garlic butter mushroom & hashbrowns

BLT 14

crispy bacon, lettuce, tomato, avocado & aioli on toasted sourdough

BREKKY ROLL 14

crispy bacon, fried egg, hashbrown & smoked tomato relish on a milk bun

SMASHED AVO (V) 18

two poached eggs, Persian feta, avocado, alfalfa sprouts on sourdough with pangrattato

PANCAKES (V) 18

banana & maple or strawberries & mascarpone

CALI EGGS BENE (V) 20

two poached eggs on a toasted English muffin with avocado, tomato & hollandaise

GRANOLA MUESLI (DF,V) 16

fresh seasonal fruit, coconut yoghurt & fresh honeycomb

PEPE’S OMELETTE 19

chorizo, tomato, feta & spinach

V - VEGETARIAN, V* - VEGAN,
GF - GLUTEN FREE, DF - DAIRY FREE
10% SURCHARGE ON PUBLIC HOLIDAYS & SUNDAYS

SHARE PLATES

FRIES (DF,V) 10

rosemary salt with aioli
add Parmesan +4

OYSTERS (DF) 6EA

lemon & yuzu mignonette

POTATO SCALLOPS (DF,V) 12

vinegar salt & aioli

CRISPY FRIED SQUID (DF,V) 19

chilli salt & pepper seasoning with garlic lime aioli

SPICED CAULIFLOWER BITES (V*) 16

with crispy chickpeas, almond dukkah & green goddess dressing

GOATS CHEESE HUMMUS (V) 18

with grilled pita bread, sumac, dukkah

STRACCIATELLA (V) 20

heirloom tomato, black cherry vincotto, toasted ciabatta

PRAWN ROLLS 25

butter lettuce & sriracha aioli

CHAR-GRILLED SPLIT KING PRAWNS (GF,DF) 24

chilli confit garlic oil, gremolata, grilled lime

AJI VERDE FRIED CHICKEN 20

buttermilk fried chicken with a side of aji verde

HALOUMI FRIES (GF,V) 19

sesame & jalapeño hot honey

CUCUMBER CAPRESE SALAD (GF,V) 16

baby bocconcini, cherry heirloom tomato, basil, arugula, balsamic reduction

TACOS 2 per serve

CHICKEN TINGA (DF) 16

slaw, avocado, aji verde, fried eschalots

BAJA FISH (DF) 16

iceberg lettuce, caper aioli, sweet pickled onion, baby capers

SPICED CAULIFLOWER (DF,V) 16

baby gem salad, green pepper salsa, sriracha aioli

BEEF BARBACOA (DF) 16

chipotle slaw, smoked tomato relish, jalapeño salsa

MAINS

LAMB SOUVLAKI 32

char-grilled marinated lamb skewers (2), pita bread, tzatziki & Mediterranean style salad

MORETON BAY BUGS WITH CHILLI ROSE PAPPARDELLE 36

creamy tomato & chilli sauce, pappardelle, fried basil, grilled ciabatta

PAN FRIED BARRAMUNDI (DF,GF) 32

Rocket fennel & citrus salad with gremolata & tequila lime dressing

BEER BATTERED FISH & CHIPS (DF) 32

seasonal garden salad, chips, lemon & caper mayo

BURGERS

ANGUS BEEF BURGER 25

American cheese, lettuce, tomato, beetroot, red onion, pickle & Pepe’s burger sauce

SOUTHERN FRIED CHICKEN BURGER 24

crispy fried chicken, bacon, cheese, slaw & chipotle aioli

BEETROOT & QUINOA BURGER (V) 24

lettuce, tomato, avocado, alfalfa sprouts & spiced coconut yoghurt

BARRA BURGER 24

tempura fried fish, lettuce, cucumber, lime & dill aioli

GRILLED CHICKEN BURGER 24

marinated chicken breast, red onion, avocado, butter lettuce & lime aioli

COLD SEAFOOD PLATTER 130

SYDNEY ROCK OYSTERS + YUZU MIGNONETTE
COOKED TIGER PRAWNS + MARIE ROSE
BALMAIN BUGS + CAPER AIOLI
PONZU TUNA CEVICHE
SMOKED SALMON
CITRUS & FENNEL SALAD
GRILLED CIABATTA

BOWLS & SALADS

ADD

grilled chicken +8 pulled beef +8 falafel +6
pulled chicken +6 smoked salmon +8

CLASSIC BURRITO BOWL 22

crispy tortilla, Mexican rice, sweet corn salsa fresca, black beans, pickled onion, guacamole, coriander & lime

TUNA POKE BOWL (DF,GF) 26

Japanese sticky rice, edamame, pickled ginger, cucumber, wakame, pickled onion, raw marinated salmon, toasted sesame & sriracha mayo

BEETROOT & GOATS CHEESE SALAD (GF,V) 20

heirloom cherry tomato, candied walnuts, rocket, apple cider vinaigrette

WILD RICE & BLACK BEAN BOWL (GF,V*) 22

maple roasted sweet potato, falafel, pickled red onion, spiced chickpeas, green goddess dressing, almond dukkah

KIDS

NAPOLI PASTA 14

KIDS BURGER 14

CHICKEN & CHIPS 14

FISH & CHIPS 14

PEPE’S

HOT & COLD SEAFOOD PLATTER 210

SYDNEY ROCK OYSTERS
COOKED TIGER PRAWNS
SMOKED SALMON
BALMAIN BUGS
CHILLI SPLIT PRAWNS
SALT & PEPPER SQUID
BEER BATTERED LOCAL FISH
CHARRED CIABATTA
CITRUS & FENNEL SALAD