

\$12 MON - THUR
MARGARITA, CHOCOTINI
OR NEGRONI 4PM - 7PM
COCKTAILS

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

\$6 BEER, WINE
& TACOS MON - THUR
4PM - 7PM
*HOUSE BEERS & WINES

SUNDAY 4PM - 6PM
\$12 MARGS

PEPE'S
PEPE'S

EAT

BREAKFAST

UNTIL 12PM

ADD

*hollandaise +1bacon +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 (DF) 14

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

BREKKY ROLL 14

crispy bacon, fried egg, hashbrown and 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 strawberry compote, both served with mascarpone cream

CALI EGGS BENE (V) 20

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

GRANOLA MUESLI (DF,V) 16

fresh seasonal fruit, coconut yoghurt & fresh honeycomb

PEPE’S OMELETTE 19

chorizo, tomato, Persian Feta and baby 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) 19

chilli salt & pepper seasoning with garlic lime aioli

SPICED CAULIFLOWER BITES (V) 16

with crispy chickpeas, almond dukkah & green goddess dressing

MEDITERRANEAN GOATS CHEESE HUMMUS (V) 18

with grilled pita bread, sumac, dukkah

BURRATA 26

grilled stone fruit, heirloom tomato, prosciutto & toasted ciabatta

PRAWN ROLLS 25

butter lettuce & sriracha aioli

GRILLED CHILLI LIME KING PRAWNS (3) (GF,DF) 24

fried eschallots & lime

AJI VERDE FRIED CHICKEN 20

buttermilk fried chicken with a side of aji verde

ZAATAR SPICED HALOUMI FRIES (GF,V) 19

with sesame & jalapeno hot honey

TACOS 2 per serve

CHICKEN TINGA (DF) 16

slaw, avocado, aji verde, fried eschalots

BAJA FISH (DF) 16

iceberg lettuce, dill aioli, pickled onion, baby capers

SPICED CAULIFLOWER (DF,V) 16

baby gem salad, sweet pickled cabbage, siracha aioli

BEEF BARBACOA (DF) 16

Chipotle aioli, slaw, corn salsa fresca

MAINS

LAMB SOUVLAKI 32

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

PAN-FRIED BARRAMUNDI (DF,GF) 32

citrus & fennel salad with creamy lemon & dill aioli

BEER BATTERED FISH & CHIPS (DF) 32

seasonal garden salad, chips, lemon & caper aioli

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, spiced coconut yoghurt

BARRA BURGER 24

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

GRILLED CHICKEN BURGER 24

Portuguese spiced chicken breast, red onion, avocado, butter lettuce & lime aioli

BOWLS & SALADS

ADD

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

CLASSIC BURRITO BOWL (V) 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 tuna, toasted sesame & sriracha mayo

PEACH PANZANELLA SALAD (V) 24

heirloom tomato, bocconcini, red Onion, croutons & toasted almonds

SOBA NOODLE SALAD WITH POACHED CHICKEN (DF,GF) 24

wakame, sweet pickled red cabbage, Snow Peas, Chilli lime dressing & toasted sesame

KIDS

KIDS BURGER 14

CHICKEN & CHIPS 14

FISH & CHIPS 14

PEPE’S

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

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