

## COMBO'S

Battered or Grilled Fish & Thick Cut Chips	\$15
<small>Served w/ Tartare &amp; Lemon</small>	
Add Side Salad	\$3
Super Possy Pack	\$59
<small>2 Fish, 3 Small Bites, Chips, Side Salad</small>	

## FISH

### 'Possy Pale' Beer Battered or Grilled

Whiting	\$9
Flathead	\$10
Cod	\$10
Mahi Mahi	\$10

## WHOLE FISH – 2 people

Oven Baked Whole Baby Snapper	\$32
<small>Lemon, Thyme, White Wine, Kipfler Potatoes</small>	
Roasted Side Rainbow Trout	\$30
<small>Zucchini, Pea, Mint, Salsa Verde</small>	

## CHIPS

Shoe String Fries	\$5
Thick Cut	\$6
Sweet Potato	\$8
Hand Cut	\$9
<small>Salt   Chicken Salt   Rosemary Salt   Lemon Salt</small>	

## SAUCES

Tartare   Aioli   Chilli Mayo   Salsa Verde   Curry   Possy BBQ   Horseradish Aioli   Herb Mayo   Dangermates Hot Sauce   Sneaky Sauce	\$1
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## SHARING'S CARING

Sydney Rock Oysters – See Specials	\$3
<small>Natural   Passionfruit &amp; Dangermates Hot Sauce   Eschallot &amp; Black Pepper Vinaigrette</small>	

Arancini Balls – See Specials	3 pc   5 pc \$12   \$15
<small>Horseradish Aioli</small>	

Croquettes – See Specials	\$12   \$15
<small>Curry Sauce</small>	

Dill, Potato & Lemon Fish Cakes	\$12   \$18
<small>Chilli Mayo. Lemon</small>	

Spiced Calamari Strips	\$12   \$18
<small>Sneaky Sauce</small>	

Crispy White Bait	Sm   Lge \$12   \$18
<small>Lemon Mayo</small>	

Fried Baby Octopus	\$12   \$18
<small>Chilli Mayo</small>	

Pan Fried Gnocchi	\$18   \$30
<small>See Specials for Garnish</small>	

Grazing Plate	\$22   \$32
<small>Cured Meats, Chicken Liver Pate, Pickles, Chutney &amp; Bread</small>	

Cheese Board	1 x \$14   2 x 23   3 x 32   4 x 40
<small>Served with Pear Chutney, Grapes, Lavosh, Sour Dough Bread</small>	

## SALADS

Super Greens	\$16
<small>Broccoli, Zucchini, Mint, Avocado, Sesame Seed, Pepita, Spinach Lemon Vinaigrette</small>	

Fried Baby Octopus	\$16
<small>Mixed Lettuce, Shallot, Chorizo, Chilli</small>	

Crispy Bacon	\$16
<small>Red Cabbage, Corn, Horseradish, Parsley, Apple</small>	

## BURGERS – Possy Made Milk Buns

Served w/ shoe string fries  
Add: Sweet Potato Chips \$2 | Side Salad \$3

'B & E For Me'	\$10
<small>Bacon, Egg, Tomato Relish/ Possy BBQ, Aioli</small>	

'Possy Feeder'	\$17
<small>Falafel Pattie, Spinach, Curry Sauce</small>	

'Cheeky Cheesy'	\$15
<small>Wagyu Beef Pattie, Possy BBQ Sauce, Cheese</small>	

'The Possy'	\$18
<small>Wagyu Beef Pattie Lettuce, Tomato, Onion, Pickles, Aioli</small>	

'The Drunken Aussie'	\$22
<small>Wagyu Beef Pattie, Bacon, Egg, Beetroot, Lettuce, Cheese, Beer Onions, Tomato Relish, Pickle, Aioli</small>	

'Hot Chix'	\$16
<small>Marinated Chilli Chicken Thigh, Lettuce, Chilli Mayo, Coleslaw</small>	

'I Sea U'	\$16
<small>Beer Battered Fish, Lettuce, Tartare</small>	

## SANDWICHES – Sneaky's Rye Sour Dough

Add Fries \$3 | Sweet Potato Chips \$4 | Side Salad \$3

Roasted Vegetable	\$15
<small>Zucchini, Eggplant, Pickles, Goats Cheese, Aioli</small>	

'Phil's Famous' Prawn	\$15
<small>Roquette, Pickled Cucumber, Sneaky Sauce</small>	

Cured Meat	\$15
<small>Dijon, Pickles, Aioli</small>	

## COCKTAILS

All the classics or custom cocktails are available and will be charged per nip

## HOUSE SPECIALTIES

Bad Apples Sour Spiced Rum, Fresh Apple, Egg White, Lemon	\$16
Fizzeh Rascal' Beefeater London Dry Gin, Basil, Pineapple, Lime	\$16
I'm Really, Really Hot (Southside) Beefeater London Dry, Mint, Lime (Southside)	\$16
Sneaky Espresso Martini Sneaky Possum Coffee Rum, Vodka, Coffee bitters, Double Roasters "Double or Nothing" Espresso	\$16
Sneaky Posse (Sour) Beefeater Gin, Rosella, River Mint, Strawberry Gum, Foam	\$18
White Negroni Brookies Gin, Suze, Lillet Blanc	\$20
Pickle Rick – Strawberry Choose: Vodka   Rum   Tequila with Pickled Strawberry & Dangermates Original	\$9

## TAP THAT WINE

Riot Sauvignon Blanc, SA	8	49 (1L)
Riot Wine Co Sangiovese dry Rose, SA	8	49 (1L)
Riot Grenache Tempranillo, SA	8	49 (1L)

## WHITE

Fork & Spoon Sem Sauv Blanc, SA	7	28
Earthworks Riesling, SA	9	36
Bleasdale Pinot Gris, SA	10	45
Whistler W.T Fronti, SA		45
Flor Marche Sauv Blanc, WA		50
West Cape Howe Chardonnay, WA		54
Duft Punkt Riesling/Gewurztraminer, SA		59
Brokenwood Semillon, SA		63

## SPARKLING

Red Bank Chardonnay Pinot Noir, VIC	8	36
Barringwood Sparkling, VIC		62
Jansz Sparkling Rose, TAS		85
G.H. Mumm Champagne, FRA		120

## ROSE

Beautiful Isle Pinot Noir Rose, TAS		59
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## RED

Fork & Spoon Cabernet Merlot	7	28
Earthworks Tempranillo, SA	9	36
Alamos Malbec, SA	10	45
G & Co Shiraz/Sang/Barbera, NSW		47
West Cape Cabernet Sauvignon, WA		56
Whistler Stacks On GSM, SA		89
Whistler Shiver Down My Spine Shiraz, SA		89
Whistler Get In My Belly Grenache. SA		89

## BEER & CIDER

Hahn Premium Light	6
Moondog Beer Can Ozzy Lager	8
New England Flying Ram Lager	9.5
Victoria Bitter	7
Akasha Freshwater Pale Ale	12
Mismatch Extra Pale Ale	9
New England Farm House	11
Rocks Brewing Conviction IPA	12
Akasha India Pale Ale	14
Balter India Pale Ale	9.5
Mismatch Evil Archie's Red IPA	12
Shark Island Black IPA	11
Shark Island Texas Brown Ale	9.5
Balter Black Metal Disco Stout	12
Hills Apple Cider	8
Batlow Cloudy Apple Cider	9
Welders Dog Ginger Beer	9
Holgate Beelzebub's Jewels (2013)	89

## Breakfast

8am – 3pm Saturday and Sunday

Sneaky Rye Sourdough Toast	\$6
Butter, Vegemite   Peanut Butter   House Blood Orange Marmalade   Mandarin Jam	
Sonoma Spelt Maple Muesli	\$10
Yoghurt, Seasonal Fruit	
Bacon & Egg Roll	\$10
Bacon, Egg, Tomato Relish, Aioli	
Add Avocado	\$4
Smoked Ocean Trout Roll	\$12
Smoked Ocean Trout, Avocado, Spinach, Pickled Egg Crème Fraiche	
Sneaky French Toast	\$18
Bacon, Maple Syrup, Ricotta, Berries	
Avocado, Tomato & Burrata	\$16
Avocado, Heirloom Tomato, Burrata, Eggs, Sourdough	
Dill, Potato & Lemon Fish Cakes	\$16
Chilli Mayo, Lemon	
Super Greens	\$16
Broccoli, Zucchini, Mint, Avocado, Sesame Seed, Pepita, Spinach	
Lemon Vinaigrette	
Croque Monsieur	\$12
Ham, Béchamel	

## Choice of Eggs from Taralga Free Range Fried | Scrambled | 63°C Slow Cooked Eggs

Eggs Own Way	\$10
Sneaky Rye Sourdough	
Bacon   Possy Chicken Sausage   Smoked Ocean Trout   Spinach   Avocado   Homemade baked beans   Mushrooms	\$3ea
Avocado on Toast (No House for you ☹️)	\$14
Avocado, Eggs, Sourdough	
<a href="#">Vegan Option Available</a>	
Smoked Ocean Trout	\$16
Spinach, Avocado, Goats Cheese, Eggs, Sourdough	
Pan Fried Kipfler Potato	\$16
Chorizo, Chilli, Bocconcini, Eggs, Sourdough	
<a href="#">Vegan Option Available</a>	
Duck Cassolette	\$16
Blood Pudding, Eggs, Sourdough	
Big Breakfast	\$20
Possy Chicken Sausage, Mushroom, Tomato, Eggs, Sourdough	

All bread baked in house and jams... jammed in house

You stay Sneaky Sydney #SneakInARound

# Drinks

Milk – Full Cream| Skim  
Bonsoy |House Made Almond \$0.5

Coffee \$3.5  
\$0.5 Extra Shot  
Milk Coffee – Double Roasters double or nothing blend  
Black Coffee – Rotating Single Origin Coffee

Hot Drinks \$4  
Mocha | Hot Chocolate | Chai Latte by Té

Tea/Tisane by Té \$4  
*All Tea is Native, Organically Grown and Sourced*  
Earl Grey – Organic Black Tea

Breakfast Té – English Breakfast with Orange Pekoe, Assam

Té Primavera – Green Tea, Shincha, Houjica

Myrtle Mint – Blend of Native Lemon Myrtle, Peppermint, Ginger, Fennel, Anise

Dandelion Myrtle – Native Aniseed Myrtle, Wildcrafted Dandelion Root, Orange, Cardamom

Chai Té – Dandelion, Rooibos, Ginger, Cinnamon, Cardamom, Star Anise, Liquorice, Wattle Seed, Fennel, Clove, Black Pepper, Alpine Pepperberry

Té Verde – Floral Green Tea with Jasmine Buds & Flowers, Rose Petals, Sencha Leaf

Fiori – Floral Chamomile with Linden, Chamomile, Lemon Balm, Rose Petals, Lavender

Honey Rose – Native Honey Bush, Hibiscus, Apple, Cinnamon, Green Cardamom

Sneaky Gum – Australian Native Tisane with Rosella, River Mint, Strawberry Gum

Super Drinks \$7

Matcha Latte - Organic Matcha, Honey, Cinnamon  
Turmeric Latte - Organic Turmeric, Ginger, Black Pepper, Cinnamon  
Mushroom Latte - Organic Reishi & Chaga, Cayenne Pepper, Espresso, Cinnamon  
Superfood Chai Latte - Organic Aussie Chai, Bush Honey, Maca, Turmeric

Juices \$7

Detox - Celery, Apple, Lemon, Lime, Silverbeet, Mint  
Alkalize - Orange, Blood Orange, Ginger, Lemon, Lime, Cayenne, Turmeric  
Immunity - Orange, Carrot, Apple, Silver Beet, Lemon, Ginger