

DRINKS

DEFINITELY NOT COFFEE

Beer **\$10**

- Mean Doses Cerveza Lager 5%
- Garage Project Fugazi Session Ale 2.2%
- Double Vision Chillax XPA 5%
- ParrotDog Birdseye Hazy IPA 5.8%
- Boneface Stay Clean Pilsner 5%

Gin & Tonic **\$12.5**

- Mimosa **\$12.5**
- Espresso Martini **\$15**
- Bloody Mary **\$15**

Bubbles **\$11 / \$46**

- Veuve Ambal Blanc de Blancs

White **\$11 / \$46**

- Astrolabe Sauvignon Blanc
- Nobody's Hero Pinot Gris
- Fat & Sassy Chardonnay

Pink **\$12 / \$48**

- Village Vineyards Rosé

Red **\$12 / \$49**

- Coriole Redstone Shiraz **\$12 / \$49**
- Butterworth Layline 2020 Pinot Noir **\$11 / \$48**

Since the first day the roaster was fired up in Wellington in 1990, we sought out the best coffee in the world and shared it with people back home. This was beans and machines, coffee styles and much more - we brought to New Zealand a love of espresso - and specifically the Italian passion, flair, buzz and coffee culture that comes with it. Caffè L'affare the coffee business was born.



COLLEGE STREET
WELLINGTON



EST 1990

FOOD

BREAKFAST

Mon- Fri 7am - 11.30am

Sat - Sun All Day

Toast & Preserve \$9

Your choice of Sunflower or Dark Grain Sourdough with a choice of Raspberry Jam or Marmalade or Honey or Crunchy Peanut Butter.
V GF*

Bacon Butty \$15

Thick Cut Bacon in Toasted Ciabatta with L'affare Coffee BBQ Sauce & Aioli.
GF* / Add a Fried Egg +\$4

Free Range Eggs \$15

Your choice of Sunflower or Dark Grain Sourdough Toast.
V / on GF* +\$1.5 or on Rosti +\$5

Smashed Avocado \$24

On Homemade Grilled Cornbread, Charred Corn, Italian Parsley, Baby Spinach, Marinated Mozzarella and Balsamic.
V

Seed & Nut Granola \$16

Sweet & Sour Goji Berries, Mixed Berry Compote & Greek Yoghurt.
V GF/ OR Coconut Yoghurt VG* +\$3

Sweet Breakfast Crumpets \$20

Coffee Infused Honey, Lemon Thyme Ricotta & Pistachio Crumb.

Patatas Bravas \$25

Crispy Fried Potato, Pancetta, Baby Spinach, Tomato, Spring Onion, Korean Chili Mayo & Poached Egg.
DF GF*

The Benedict on Ciabatta \$26

Coffee and Marmalade Glazed Ham, Smokey Duck Fat Bacon, Herb Roasted Flat Mushrooms or House Cured Salmon with Burnt Butter Hollandaise.
GF* / Swap Bread for Rosti +\$5

ADD ON

Roasted Vine Tomatoes \$6.5

Creamy Mushrooms \$7

Potato Rosti \$7

Smashed Avocado \$6.5

Smokey Bacon \$7

Irish Pork Sausage \$6.5

Black Pudding \$6.5

House-cured Akaroa Salmon \$7.5

Burnt Butter Hollandaise \$2

Zany Zeus Halloumi \$6.5

LUNCH

From 11.30am

Sat - Sun from 11am

Coffee Fried Chicken \$27

On Iceberg Lettuce, Pickled Cucumber, Radish & Buffalo Sour Cream Dressing.
Add Fries +5

Pesto Linguine \$26

Chicken Chorizo, Rocket Pesto, Grilled Courgette, Baby Spinach & Paprika Herb Crumb.

Prawn Cake \$24

Fried Steamed Prawn Cake, Yuzu Mayo, Pickled Pink Pepper Corns, Rocket, Cucumber, Szechuan Crumb.
DF GF*

Open Steak Sandwich \$27

Grilled Skirt Steak on Ciabatta, Horseradish, Burnt Chilli Salsa Verde, Leaves & Onion Rings.
Add Fries +\$5

The Benedict on Ciabatta \$26

Coffee and Marmalade Glazed Ham, Smokey Duck Fat Bacon, Herb Roasted Flat Mushrooms or House Cured Salmon with Burnt Butter Hollandaise.
GF* / Swap Bread for Rosti +\$5

Patatas Bravas \$25

Crispy Fried Potato, Pancetta, Baby Spinach, Tomato, Spring Onion, Korean Chili Mayo & Poached Egg.
DF GF*

Fried Bean Curd Salad \$24

Fried Marinated Tofu, Cashew Dressing, Toasted Sesame, Edamame Beans, Pickled Carrots & Roasted Cashew Nuts.
VG / GF

SIDES

Sumac Seasoned Fries \$8

Truffled Fries with Parmesan & Truffle Mayo \$12

Mixed Market Salad \$6

Zany Zeus Halloumi \$6.5

Smashed Avocado \$6.5

* = possible
V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free

*We can cater to most dietary needs, let your server know

DRINKS



COFFEE

White

Made with Primo**

Piccolo \$5
Flat white \$5.5
Cappuccino \$5.5
Latte \$5.5
Mocha \$6.5
Affogato \$6.5
Iced Latte \$5.5

SPECIAL

Iced Coffee \$9

EXTRAS

Large \$0.5

PRIMO**

Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

Black

Made with Gusto**

Espresso \$5
Long black \$5
Americano \$5
Macchiato \$5
Vienna \$5.5
Iced USA \$5

Iced Chocolate \$9

Soy milk \$0.5

GUSTO**

Fair trade organic - a blend of coffees from Central America & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Filter

Made with Roasters' Cup**

Bottomless Filter \$6
V60 \$7

Cold Brew \$6

Iced Mocha \$9

Oat milk \$0.5

ROASTERS' CUP**

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations. Only available as a filter coffee.

NOT COFFEE

Hot Chocolate \$6
Hakanoa Spicy Chai \$5.5
Lemon Honey Ginger \$5

Enzo Tea \$4.5

English Breakfast
Earl Grey
Green
Peppermint
Chamomile
Lemon Breeze
Berry

Brothers Cold Pressed Juice \$9.5

Popeye
Wake Up

Juice \$5.5
Orange
Apple
Cranberry
Tomato

Karma Drinks \$6

Karma Cola
Lemmy Lemonade
Gingerella
Karma Cola Zero
Raspberry Lemon
Kombucha
Mango Passionfruit
Kombucha

Smoothies DF \$9.5
Berry Banana

with Orange & Cranberry
Green

with Banana, Kale & Spinach
Banana

with Oat Milk & Honey
Add coconut yoghurt +\$0.5

Milkshakes \$8.5

Chocolate
Strawberry
Caramel
Vanilla
Lime
Banana

