

# L'AFFARE COLLEGE ST

## BREAKFAST

### **Toast & preserve GF V 9**

Your choice of sunflower **or** dark grain sourdough with a choice of raspberry jam **or** marmalade **or** honey **or** crunchy peanut butter

### **Bacon melt 15**

Grilled ciabatta, streaky bacon, onion relish, melting smoked provolone.

Add a Fried Egg + 4

### **Smashed avocado 24**

On homemade grilled cornbread, charred corn, Italian parsley, baby spinach, marinated mozzarella and balsamic.

### **Free range eggs your way 15**

On your choice of sunflower **or** dark grain sourdough toast.

On GF\* + 1.5 or on Rosti + 5

### **Seed & nuts granola 16 V GF**

Sweet and sour goji berries, mixed berry compote, and Greek yoghurt.

**Coconut yoghurt VG\* + 3**

### **Breakfast crumpets 20 DF**

Crumpets with peach and ginger compote, minted coconut yoghurt and pistachio rocks.

### **Brisket patatas bravas 25 DF GF\***

Crispy fried potato, brisket end bits, baby spinach, tomato, smokey onion relish and a poached egg.

### **The eggs benedict on ciabatta 26 GF\***

Coffee and marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** house-cured salmon

**served with** burnt butter hollandaise.

Swap bread for rosti + 5

### **Smoked fish & herb scrambled po'boy 20**

Smoked fish scrambled eggs in a soft roll, pickled red onion, crispy capers and dill crème fraiche.

## 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**

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

\*We can cater to most dietary needs. Let your server know

# L'AFFARE COLLEGE ST

## LUNCH

### **Fried chicken po'boy 26**

Crispy fried chicken, ranch slaw, pickled red onion, and buffalo sauce and fries.

### **Citrus smoked fish mousse 24**

Sourdough crumpets, grilled broccolini, pickled cauliflower, walnut pesto and capers.

### **Summer lamb salad 26**

Marinated lamb rump strips, Israeli couscous, mint, crispy chickpeas, olives and harissa & coconut yoghurt dressing.

### **Smashed avocado 24**

On homemade grilled cornbread, charred corn, Italian parsley, baby spinach, marinated mozzarella and balsamic.

### **Grilled cheeseburger 27**

100% pure beef patty, mustard pickled remoulade, melting smoked provolone in a potato burger bun and chips.

### **Brisket Patatas bravas 25 DF GF**

Crispy fried potato, brisket end bits, baby spinach, tomato, smokey onion relish and a poached egg.

### **The eggs benedict on ciabatta 26 GF\***

Coffee and marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** house-cured salmon **served with** burnt butter hollandaise.

Swap bread for rosti + 5

### **Fried bean curd 24 VG GF**

Fried marinated tofu, cashew dressing, toasted sesame, edamame beans and pickled vegetables.

## 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**

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# L'AFFARE COLLEGE ST

## BREAKFAST ALL DAY

### **Toast & preserve** GF V 9

Your choice of sunflower or dark grain sourdough with a choice of raspberry jam **or** marmalade **or** honey **or** crunchy peanut butter

### **Bacon melt** 15

Grilled ciabatta, streaky bacon, onion relish, melting smoked provolone. Add a fried egg + 4

### **Smashed avocado** 24

Smashed avocado on homemade grilled cornbread, charred corn, Italian parsley, baby spinach, marinated mozzarella and balsamic.

### **Seed & nuts granola** 16 V GF

Sweet & sour goji berries, mixed berry compote & Greek yoghurt.  
Coconut Yoghurt VG\* + 3

### **Sweet breakfast crumpets** 20

Crumpets with peach and ginger compote, minted coconut yoghurt and pistachio rocks.

### **Brisket patatas bravas** 25 DF GF\*

Crispy fried potato, brisket end bits, baby spinach, tomato, smokey onion relish and a poached egg.

### **Smoked fish & herb scrambled po'boy** 20

Smoked fish scrambled eggs in a soft roll, pickled red onion, crispy capers and dill crème fraiche.

### **The eggs benedict on ciabatta** 26 GF\*

Coffee and marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** house-cured salmon **with** burnt butter Hollandaise.  
Swap bread for rosti + 5

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## LUNCH FROM 11AM

### **Fried chicken po'boy** 26

Crispy fried chicken, ranch slaw, pickled red onion, buffalo sauce and fries.

### **Citrus smoked fish mousse** 24

Sourdough crumpets, grilled broccolini, pickled cauliflower, walnut pesto and capers.

### **Summer lamb salad** 26 DF

Marinated lamb rump strips, Israeli couscous, mint, crispy chickpeas, olives and a coconut yoghurt harissa dressing.

### **Grilled cheeseburger** 27

100% pure beef patty, mustard pickled remoulade, melting smoked provolone in a potato burger bun & chips.

### **Fried bean curd salad** 26 VG GF

Fried marinated tofu, cashew dressing, toasted sesame, edamame beans, pickled vegetables & roasted cashew nuts.

## 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

**Zany Zeus Halloumi** 6.5

## SIDES

**Sumac seasoned fries** 8

**Truffled fries with parmesan & truffle mayo** 12

**Mixed market salad** 6

**Smashed avocado** 6.5

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# L'AFFARE COLLEGE ST

## COFFEE

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### **Black** (Gusto\*)

Espresso 5 | Long Black 5 | Americano 5 |  
Macchiato 5 | Vienna 5.5 | Iced Americano 5

### **White** (Primo\*\*)

Flat White 5.5 | Cappuccino 5.5 | Latte 5.5 |  
Piccolo 5.5 | Mocha 6.5 | Affogato 6.5 | Iced Latte 5.5

**Large** 0.5

### **Filter** (Roasters' Cup\*\*\*)

Bottomless Filter 6 | V60 7 | Cold Brew 6

### **Special** 9.50

Iced Coffee | Iced Chocolate | Iced Mocha

### **Alternative Milk** 0.8

Oat | Soy

### **Extra Shot** 0.5

*\*Gusto – Our Fair-Trade Organic blend from Central America and East Africa. Notes of plum and dark chocolate with a cherry-like acidity.*

*\*\*Primo – Our signature blend from Africa, South & Central America. Molasses sweetness with a shortbread finish.*

*\*\*\*Roasters' cup – Roasters' Cup is our way to try new beans, put small batch coffees, different flavour profiles & unique origins in the spotlight. These delicious coffees are crafted for you to expand your palate, coffee knowledge & add a little bit of adventure into your daily coffee ritual.*

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### **Hot Chocolate** 6

### **Tea** 5

English Breakfast | Earl Grey | Green | Chamomile  
Peppermint | Lemon Breeze | Red Star

### **Lemon, honey & ginger** 5

**Hakanoa spicy chai** 5

## COLD DRINKS

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### **Smoothies** DF 10

Green (with Banana, Kale & Spinach)  
Berry Banana (with Orange)  
Banana (with Oat Milk & Honey)  
**Add coconut yoghurt +0.5**

### **Milkshakes** 9

Chocolate | Strawberry | Caramel  
Banana | Lime

### **Karma Drinks** 6

Lemmy Lemonade | Karma Cola  
Gingerella | Cola Zero

### **Home Grown Juice** 6

Orange / Apple/ Tomato

## ALCOHOL

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### **Beer** 10

Mean Doses Cerveza Lager 5%  
Garage Project Fugazi Session Ale 2.2%  
Double Vision Chillax XPA 5%

### **Mimosa** 12.5

### **Espresso Martini** 15

### **Bloody Mary** 15

### **Bubbles** 11 | 46

Veuve Ambal Blanc de Blancs

### **White** 11 | 46

Astrolabe Sauvignon Blanc  
Fat & Sassy Chardonnay

### **Pink** 12 | 48

Village Vineyards Rosé

### **Red** 11 | 48

Butterworth Layline 2020 Pinot Noir