

# L'AFFARE COLLEGE ST

## BREAKFAST

### TOAST & PRESERVES | 9 GF\* V

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

### SEED & NUTS GRANOLA | 16 V GF

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

Coconut yoghurt VG\* + 3

### FREE RANGE EGGS YOUR WAY | 13

Your choice of sunflower **or** dark grain sourdough toast.  
On GF\* + 1.5 **or** on rosti + 5

### BREAKFAST WAFFLES | 21 V

Buttermilk waffles with raspberry and white chocolate mascarpone. **Add bacon + 5**

### SMASHED AVO ON TOAST | 24 VG\* GF\*

Smashed avocado on rye bread with baby spinach, Sumac onions, whipped feta and almond Dukkah.

### CHORIZO BUBBLE AND SQUEAK | 25 GF\*

Fried potato cakes with chorizo, cheese, and savoy cabbage, poached egg, chipotle mayo, and crispy shallots.

### PORK KATSU SANDO | 19

Panko-crumbed pork belly, Korean slaw, Gochujang mayo, and katsu sauce between two slices of white bread.

### BREAKFAST BURRITO | 22 V

Burrito filled with refried beans, potato, spinach, cheese, scrambled eggs, and avocado sauce. **Add bacon + 5**

### THE EGGS BENEDICT ON CIABATTA | 26 GF\*

Coffee and marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** wilted baby spinach **with** burnt butter hollandaise.

**Swap bread for rosti + 5**

### WINTER PORRIDGE | 16 V

Overnight porridge with cherry compote and seed crackers.

## ADD ON

WILTED BABY SPINACH | 7

CREAMY MUSHROOMS | 7

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

ZANY ZEUS HALLOUMI | 6.5

POTATO ROSTI | 7

SMASHED AVOCADO | 6.5

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

\*We can cater to most dietary needs. Please inform our team of any allergy requirements.

# L'AFFARE COLLEGE ST

## LUNCH

### **PORK KATSU SANDO | 19**

Panko-crumbed pork belly, Korean slaw, Gochujang mayo, and katsu sauce between two slices of white bread.

### **OYSTER MUSHROOM LINGUINI | 26 VG\***

Fresh oyster mushrooms, swiss mushrooms, chilli, garlic, rocket, sundried tomato, fresh herbs, parmesan and pinenuts.

### **SMASHED AVO ON TOAST | 24 VG\* GF\***

Smashed avocado on rye bread with baby spinach, Sumac onions, whipped feta, and almond Dukkah.

### **VIETNAMESE SALAD | 25 DF VG\***

Marinated pork belly **or** tofu in a peanut sauce, Asian slaw, fresh herbs, crispy shallots, peanuts and a Nuoc Cham dressing.

### **GRILLED CHICKEN BURGER | 26 GF\***

Marinated grilled chicken thigh, confit garlic slaw in a milk bun. Served with fries. **Add bacon + 4**

### **CHORIZO BUBBLE AND SQUEAK | 25 GF\***

Fried potato cakes with chorizo, cheese, and savoy cabbage, poached egg, chipotle mayo, and crispy shallots.

### **THE EGGS BENEDICT ON CIABATTA | 26 GF\***

Coffee and marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** wilted baby spinach **with** burnt butter hollandaise. **Swap bread for rosti + 5**

### **WINTER LAMB SALAD | 26 GF\* DF\***

Marinated grilled lamb shoulder on roasted pumpkin, grilled broccoli, lentils and seed salad with minted yoghurt and harissa dressing.

### **GINGER CHICKEN SOUP | 24 GF\* DF**

Chicken, ginger and lemongrass broth with, Mung beans, leek, herbs, sesame rice croutons and a spring onion dip.

## **SIDES**

**SUMAC SEASONED FRIES | 8**

**TRUFFLED FRIES WITH PARMESAN & TRUFFLE MAYO | 12**

**MIXED MARKET SALAD | 6**

## **ADD ON**

**CREAMY MUSHROOMS | 7**

**SMOKEY BACON | 7**

**IRISH PORK SAUSAGE | 6.5**

**BLACK PUDDING | 6.5**

**WILTED BABY SPINACH | 7**

**ZANY ZUES HALLOUMI | 6.5**

**POTATO ROSTI | 7**

**SMASHED AVOCADO | 6.5**

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# L'AFFARE COLLEGE ST

## WEEKEND

### ALL DAY

#### TOAST & PRESERVES | 9 GF\* V

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

#### SEED & NUTS GRANOLA | 16 V GF

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

#### FREE RANGE EGGS YOUR WAY | 13

Your choice of sunflower **or** dark grain sourdough toast. **On GF\* + 1.5 or on rosti + 5**

#### BREAKFAST WAFFLES | 21 V

Buttermilk waffles with raspberry coulis and white chocolate mascarpone. **Add bacon + 5**

#### SMASHED AVO ON TOAST | 24 VG\* GF\*

Smashed avocado on rye bread with baby spinach, Sumac onions, whipped feta and almond Dukkah.

#### CHORIZO BUBBLE AND SQUEAK | 25 GF\*

Fried potato cakes with chorizo, cheese, and savoy cabbage, poached egg, chipotle mayo, and crispy shallots.

#### PORK KATSU SANDO | 19

Panko-crumbed pork belly, Korean slaw, Gochujang mayo, and katsu sauce between two slices of white bread.

#### BREAKFAST BURRITO | 22 V

Burrito filled with refried beans, potato, spinach, cheese, scrambled eggs, and avocado sauce. **Add bacon + 5**

#### THE EGGS BENEDICT ON CIABATTA | 26 GF\* V\*

Coffee marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** wilted baby spinach, **with** burnt butter hollandaise.

**Swap bread for rosti + 5**

#### WINTER PORRIDGE | 16 V

Overnight porridge with cherry compote and seed crackers.

### FROM 11AM

#### VIETNAMESE SALAD | 25 DF GF VG\*

Marinated pork belly **or** tofu in a peanut sauce, Asian slaw, fresh herbs, crispy shallots, peanuts and a Nuoc Cham dressing.

#### GINGER CHICKEN SOUP | 24 GF\* DF

Chicken, ginger and lemongrass broth with, Mung beans, leek, herbs, sesame rice croutons and a spring onion dip.

#### WINTER LAMB SALAD | 26 GF\* DF\*

Marinated grilled lamb shoulder on roasted pumpkin, grilled broccoli, lentils and seed salad with minted yoghurt and harissa dressing.

#### GRILLED CHICKEN BURGER | 26 GF\*

Marinated grilled chicken thigh, confit garlic slaw in a milk bun. Served with fries. **Add bacon + 4**

#### OYSTER MUSHROOM LINGUINI | 26 VG\*

Fresh oyster mushrooms, swiss mushrooms, chilli, garlic, rocket, sundried tomato, fresh herbs, parmesan and pinenuts.

### ADD ON

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**POTATO ROSTI | 7**

**SMOKEY BACON | 7**

**IRISH PORK SAUSAGE | 6.5**

**BLACK PUDDING | 6.5**

**WILTED BABY SPINACH | 7**

**ZANY ZEUS HALLOUMI | 6.5**

**SMASHED AVOCADO | 6.5**

**SUMAC SEASONED FRIES | 8**

**TRUFFLED FRIES WITH PARMESAN & TRUFFLE MAYO | 12**

**MIXED MARKET SALAD | 6**

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# DRINKS

## COFFEE

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### \*\*\*PEACH TWIST

**Peach Twist** begins in Colombia, where coffee beans are co-fermented with real peaches for a bold, sun-ripened flavor. Blended with a fruit-forward Papua New Guinea coffee, it brings rich notes of dark berries and champagne to balance the punchy peach, raspberry, and golden brioche.

**Peach Twist Filter 7** Bottomless

**Peach Twist Espresso**

### \*\*\*WOMAN PRODUCER

From Colombia's Sierra Nevada and Perijá Mountain Range, ANEI Women's Coffee is a vibrant expression of its unique origin. Grown at 1,700MASL, this coffee features crisp notes of caramel, mandarin, and lemonade, with a crisp body and vibrant finish.

**V60 Pour-Over Brewing Method 7**

**Filter 7** Bottomless

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### BLACK (GUSTO\*\*)

Espresso 5.5 | Long Black 5.5 | Americano 5.5  
Macchiato 5.5 | Vienna 6 | Iced Americano 5.5

### WHITE (PRIMO\*)

Flat White 6 | Cappuccino 6 | Latte 6 |  
Piccolo 6 | Mocha 7 | Affogato 7 | Iced Latte 6.5

Alternative Milk | 0.8

Oat | Soy

Extra Shot | 0.5

Large | 0.5

**Try your regular as a Peach Twist**

### ICED DRINKS | 10

Iced Coffee | Iced Chocolate | Iced Mocha

### HOT CHOCOLATE | 6

### TEA | 5

English Breakfast | Earl Grey | Green | Peppermint |  
Lemon Breeze | Red Star  
Lemon, Honey & Ginger | 5  
Hakanoa Spicy Chai | 5

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### \*PRIMO

*Our signature blend from Africa, South & Central America. It's full-bodied, big and complex and is guilty of kick-starting Wellington's coffee culture. Notes of marmalade and molasses, with a shortbread finish. .*

### \*\*GUSTO

*A blend of fair trade & organic certified coffees from Guatemala, Peru, Colombia & Ethiopia. Expect notes of black forest chocolate with a plum sweetness.*

### \*\*\*ROASTERS' CUP

*Roasters' Cup features small-batch coffees from unique origins, roasted light to medium to highlight complex flavors and growers' expertise.*

## COLD DRINKS

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### SMOOTHIES DF | 10

Green (with Banana, Kale & Spinach)

Berry Banana (with Orange)

Banana (with Oat Milk & Honey)

Mango (with Coconut, Banana & orange)

Cherry (Banana, Oat Milk, Chocolate)

**Add Coconut Yoghurt + 0.5**

### MILKSHAKES | 9

Chocolate | Strawberry | Caramel | Banana | Lime |  
Vanilla

### KB KOMBUCHA | 7

Tango (Tangerine & Mango)

Polka (Pomegranate & Kiwi)

### KARMA DRINKS | 6

Lemmy Lemonade | Karma Cola | Gingerella | Kola Zero

### HOME GROWN JUICE | 6

Orange | Apple | Pineapple | Cranberry | Tomato

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### WINE

Our wines change weekly | ask our team

Sparkling 11 / 60

White 12 / 55

Red 12 / 55

Rosé 12 / 55

### BEERS | 11

ParrotDog | Lager (Lager) 4.5%

ParrotDog | Birdseye (Hazy IPA) 5.8%

Garage Project | Fugazi (Session IPA) 2.2%

Garage Project | Tiny (Non-Alc Hazy) 0.5%

### COCKTAILS

Mimosa | 12.5

Espresso Martini | 17

Bloody Mary | 16

Aperol Spritz | 14

Passion Bellini | 15

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