

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

BLACK PUDDING & BAKED BEAN HASH | 24 V*DF*

Bacon and black pudding in a bean cassoulet, served over crispy fried potatoes with an onion-fried egg and confit garlic aioli.

ADD ON

ROASTED VINE TOMATOES | 6.5

CREAMY MUSHROOMS | 7

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

WILTED BABY SPINACH | 7

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.

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

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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

BLACK PUDDING & BAKED BEAN HASH | 24 V* DF*

Bacon and black pudding in a bean cassoulet, served over crispy fried potatoes with an onion-fried egg and confit garlic aioli.

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

CREAMY MUSHROOMS | 7

POTATO ROSTI | 7

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

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DRINKS

COFFEE

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. Roasted for vibrant acidity and a pillowy mouthfeel, the result is juicy, smooth, and complex—with bursts of peach, raspberry, and golden brioche.

Peach Twist Nitro Cold Brew 7

Peach Twist Filter 7

Bottomless

Peach Twist Espresso

Best served white

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 | Chamomile

Peppermint | Lemon Breeze | Red Star

Lemon, Honey & Ginger | 5

Hakanoa Spicy Chai | 5

COLD DRINKS

SMOOTHIES DF | 10

Smoothie of the week (ask our team)

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

KARMA DRINKS | 6

Lemmy Lemonade | Karma Cola | Gingerella | Cola Zero

HOME GROWN JUICE | 6

Orange | Apple | Tomato

WINE

Glass / Bottle

La Gioiosa Prosecco 13 / 58

Summerhouse Sauvignon Blanc 12 / 52

Rapaura Springs Reserve Chardonnay 12 / 52

Summerhouse Pinot Noir Rosé 12 / 52

Kumeu Village Pinot Noir 14 / 58

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

*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.

See Roasters' Cup menu for what's on offer.