L'AFFARE COLLEGE ST
BREAKFAST

until 11.30am

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

CHICKEN LIVER PO'BOY | 21 DF
Chicken livers, bacon, onion, coconut mayo, and blueberry chutney

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**

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

SMASHED AVO ON TOAST | 24 VG* GF*
Smashed avocado on rye bread with baby spinach, Sumac onions, whipped feta and almond Dukkah.

ADD ON

WILTED BABY SPINACH | 7
CREAMY MUSHROOMS | 7
SMOKEY BACON | 7
IRISH PORK SAUSAGE | 6.5
BLACK PUDDING | 6.5
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

from 11.30am

PORK KATSU SANDO | 19
Panko-crumbed pork belly, Korean slaw, Gochujang mayo, and katsu sauce between two slices of white bread.

CREAMY FETUCCINE | 25
Creamy garlic Fettucine with sundried tomatoes, edamame, spinach & parmesan.

SMASHED AVO ON TOAST | 24 VG* GF*
Smashed avocado on rye bread with baby spinach, Sumac onions, whipped feta, and almond Dukkah.

SZECHUAN CRISPY SQUID SALAD | 23 DF GF*
Szechuan squid, cos lettuce, Chicory, miso cucumber & onion w/ chilli & lime mayo.

FRIED CHICKEN BURGER | 26
Marinated chicken thigh, confit garlic slaw in a milk bun. Served with fries. **Add bacon + 5**

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**

LAMB SALAD | 26 GF* DF*
Marinated grilled lamb shoulder on roasted pumpkin, grilled broccoli, lentils and seed salad with minted yoghurt and harissa dressing.

WARM ASPARAGUS SALAD | 24 GF* V* VG*
Asparagus, new potatoes, walnuts, marinated Feta, mesclun salad & salsa Verde. **Add glazed ham + 7**
Add poached egg + 4

SIDES
SUMAC SEASONED FRIES | 8
TRUFFLED FRIES W/ 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
HALLOUMI | 6.5
POTATO ROSTI | 7
SMASHED AVOCADO | 6.5

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L'AFFARE COLLEGE ST WEEKEND

All DAY

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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**

CHICKEN LIVER PO'BOY | 21 DF*
Chicken livers, bacon, onion, coconut mayo, and blueberry chutney

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**

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

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.

FROM 11AM

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Marinated chicken thigh, confit garlic slaw in a milk bun. Served with fries. **Add bacon + 5**

CREAMY FETTUCINE | 25
Creamy garlic Fettucine with sundried tomatoes, edemame, spinach & parmesan

WARM ASPARAGUS SALAD | 24 GF* V* VG*
Asparagus, new potatoes, walnuts, marinated Feta, Mesclun salad & salsa Verde. **Add glazed ham + 7**
Add poached egg + 4

SZECHUAN CRISPY SQUID SALAD | 23 DF GF*
Szechuan squid, cos lettuce, Chicory, miso cucumber & onion w/chilli & lime mayo

LAMB SALAD | 26 GF* DF*
Marinated grilled lamb shoulder on roasted pumpkin, grilled broccoli, lentils and seed salad with minted yoghurt and harissa dressing.

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
HALLOUMI | 6.5
SMASHED AVOCADO | 6.5

SIDES

SUMAC SEASONED FRIES | 8
TRUFFLED FRIES W/ PARMESAN & TRUFFLE MAYO |12
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DRINKS

COFFEE

***PEACH TWIST
Peach Twist blends peach-fermented Colombian coffee with Papua New Guinea beans for a bold, fruity brew with notes of berries, champagne and golden brioche.

Filter 7 Bottomless

***ETHIOPIA GARGARI
Gargari Gutity coffee is grown in the high-altitude region of Banko Gutity Kebele, 22km from Gedeb Town. Cultivated at 2,349 MASL, the fertile soil and rainfall create ideal conditions for exceptional coffee. On brewing, taste notes of sultanas, mandarin & hazelnut.

Filter 7 Bottomless

***COLOMBIA LOS NOGALES
From the village of El Diamante, Colombia, Los Nogales coffee reflects heritage and innovation, grown at an altitude of 1870 MASL. On brewing, taste notes of coconut ice, lime, strawberry jam & sourdough will deliver a truly special experience

Filter 7 Bottomless

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 | Oat | Soy | 0.8
Extra Shot | Large | 0.5
Try your regular as Peach Twist

MORNING MADE MATCHA | 8
Latte | Iced Latte

ICED DRINKS | 10
Iced Coffee | Iced Chocolate | Iced Mocha

HOT CHOCOLATE | 6

HAKANOA SPICY CHAI | 5

TEA | 5
English Breakfast |Earl Grey |
Green | Peppermint |
Lemon Breeze | Red Star |

LEMON HONEY GINGER | 5

COLD DRINKS

SMOOTHIES DF | 10
Berry Banana (with Orange)
Banana (with Oat Milk & Honey)
Mango (with Coconut, Banana & orange)
Raspberry (with coconut, apple, banana & honey)
Chocolate Peanut Butter (with Oat Milk, Banana)
Add Gusto Coffee shot + $2
Add Morning Made Matcha $2

MILKSHAKES | 9
Milkshake of the Month: Chocolate Oreo
Chocolate | Strawberry | Caramel | Banana |
Lime| Vanilla

KB KOMBUCHA | 7
Tango (Tangerine & Mango)

L'AFFARE ICED TEA | 6
Earl Grey Iced Tea

L'AFFARE FERMENTED LEMONADE| 7
Sima (Boysenberries & Rosemary)

SOFT DRINKS | 6
Lemmy Lemonade | Karma Cola | Coke Zero |
Bundaberg Ginger Beer | Pete's Pink Lemonde

HOME GROWN JUICE | 6
Orange | Apple | Pineapple | Cranberry | Tomato

SIGNATURE COLD COFFEE | 8
Aerocano: arguably one of the best coffee beverages for iced coffee lovers. Creamy foam layer of steamed espresso.

WINE
Our wines change weekly | ask our team

Sparkling	11 / 60	Red	12 / 55
White	12 / 55	Rosé	12 / 55

BEERS | 11
Parrotdog | Lager (Lager) 4.5%
Parrotdog | Sundog (Pilsner) 5.2%
Garage Project | Pernicious weed (Hazy) 6%
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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*PRIMO
Our signature, bold & complex blend from Africa, South & Central America. Guilty of kick-starting Wellington's coffee culture. Notes of marmalade, molasses and shortbread.

**GUSTO
A fair trade, organic blend from Guatemala, Peru, Colombia & Ethiopia with notes of black forest chocolate and plum sweetness.

***ROASTERS' CUP
Roasters' Cup showcases small-batch coffees from unique origins, roasted light to medium to highlight complex flavors and growers' craft.