

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

FREE RANGE EGGS YOUR WAY | 13

Your choice of sunflower **or** dark grain sourdough toast.

On GF* +\$1.5 or on rosti + \$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, balsamic roasted vine tomatoes, rocket pesto and puffed quinoa

Add poached egg + \$4

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.

Add fries + \$5

BREAKFAST BURRITO | 22 V

Burrito filled with refried beans, potato, spinach, cheese, scrambled eggs, and avocado sauce.

Add bacon + \$5

CRUMPETS | 22

Little Spoon sourdough crumpets (2), honey & orange confiture, dark chocolate & sea salt clusters with a whipped orange sour cream.

Add bacon + \$5 | Add crumpet + \$4

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.

CASARECCE ALLA TRAPANESE | 25

Sicilian pasta with tomato & almond pesto, fresh Heirloom tomatoes, basil & Pecorino cheese

SMASHED AVO ON TOAST | 24 VG* GF*

Smashed avocado on rye bread with baby spinach, balsamic roasted vine tomatoes, rocket pesto and puffed quinoa.

FRIED CHICKEN BURGER | 26

Buttermilk fried chicken thigh, confit garlic mayo, pickles, cos lettuce & American cheese in a milk bun. Served with fries. **Add bacon + 5**

SMOKED SALMON CRUMPETS | 28

Little Spoon sourdough crumpets (2), smoked salmon mousse, herb oil and a Miso caramelised corn & wasabi crumb. **Add poached egg + \$4**

SIDES

SUMAC SEASONED FRIES | 8

TRUFFLED FRIES W/ PARMESAN & TRUFFLE MAYO | 12

MIXED MARKET SALAD | 6

CHORIZO BUBBLE AND SQUEAK | 25 GF*

Fried potato cakes with chorizo, cheese, and savory 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*

Sauteed sliced lamb shoulder with broccoli, roasted capsicum, sumac onions, Bulgur wheat, harissa vinaigrette & mesclun

WARM GREEN BEANS SALAD | 23 GF* V* VG*

Green beans, new potatoes, walnuts, marinated Feta, mesclun salad & salsa Verde. **Add glazed ham + 7**
Add poached egg + 4

ADD ON

CREAMY MUSHROOMS | 7

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

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L'AFFARE COLLEGE ST WEEKEND

ALL DAY

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SEED & NUTS GRANOLA | 16 V GF

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

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**

CRUMPETS | 22 V

Little Spoon sourdough crumpets (2), honey & orange confiture, dark chocolate & sea salt clusters with a whipped orange sour cream.

Add bacon + \$5 | Add crumpet + \$4

FROM 11AM

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LAMB SALAD | 26 GF*

Sauteed sliced lamb shoulder with broccoli, roasted capsicum, sumac onions, Bulgur wheat, harissa vinaigrette & mesclun

CASARECCE ALLA TRAPANESE | 25

Sicilian pasta with tomato & almond pesto, fresh Heirloom tomatoes, basil & Pecorino cheese

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Add bacon + \$5

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WARM GREEN BEANS SALAD | 23 GF* V* VG*

Green beans, new potatoes, walnuts, marinated Feta, Mesclun salad & salsa Verde.

Add glazed ham + \$7 | Add poached egg + \$4

SMOKED SALMON CRUMPETS | 28

Little Spoon sourdough crumpets (2), smoked salmon mousse, herb oil and a Miso caramelised corn & wasabi crumb.

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DRINKS

COFFEE

FILTER COFFEE | 7

V60 pour-over brewing method OR bottomless filter

PEACH & MANDARIN***

Peach & Mandarin from Colombian beans for a bold, fruity brew with notes Peach, Mandarin, Orange & Apple Peel.

GUATEMALA MARIA ESCOBAR***

Produced in Guatemala's Acatenango region. Grown between 1,600–2,000 MASL, the farm benefits from volcanic soils, cool temperatures, and distinct seasons that slow cherry maturation.

The result is a cup loaded with raisin, cooked blackcurrant and toasted nuts. Wine-like acidity with a smooth finish.

COLOMBIA EL DIVISO***

From the highlands of Hulia, Colombia, El Diviso coffee is a bold expression of youth, innovation and tradition. This coffee features notes of lemon curd, raspberry & brioche that will deliver a truly special experience. This coffee is also a great breakfast coffee.

***ETHIOPIA GUJI

Grown in the southern Oromia region of Ethiopia. This coffee has aromas of milk chocolate; blackcurrant & mild spice are present when ground. On brewing, taste notes of chocolate, mild jasmine & passionfruit. A smooth & citrus-like acidity.

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

Coconut | Oat | Soy | 0.8
Decaf | Extra Shot | Large | 0.5

MORNING MADE MATCHA | 8

Latte | Iced Latte | Strawberry + 0.5

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 |

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.

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)
Rosebud (pineapple, cranberry, banana, passionfruit)
Strawberry freeze (with Oat Milk, coconut & Banana)
Chocolate Peanut Butter (with Oat Milk, Banana)

Add Gusto Coffee shot + \$2
Add Morning Made Matcha + \$2

MILKSHAKES | 9

Chocolate | Strawberry | Caramel | Banana
Lime | Vanilla | Oreo

KB KOMBUCHA | 7

Tango (Tangerine & Mango)

L'AFFARE ICED TEA | 6

Summer Fruit Iced Tea

L'AFFARE FERMENTED LEMONADE | 7

Kiwi & Strawberry Sima (fermented Finnish Lemonade)

SOFT DRINKS | 6

Lemmy Lemonade | Karma Cola | Coke Zero |
Bundaberg Ginger Beer | Pete's Pink Lemonade

HOME GROWN JUICE | 6

Orange | Apple | Pineapple | Cranberry | Tomato

SIGNATURE COLD COFFEE | 8

Peach & Mandarin Cold Brew (Carbonated)

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 | Birdseye (Hazy IPA) 5.8%
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 Aperol Spritz | 14
Espresso Martini | 17 Passion Bellini | 15
Bloody Mary | 16