

# 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**

**WILTED BABY SPINACH | 7**

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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**

### 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

### 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**

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

**Add bacon + \$5**

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

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

### 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.

**Add crumpet + \$4**

## ADD ON

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**POTATO ROSTI | 7**

**SMOKEY BACON | 7**

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## SIDES

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# DRINKS

## COFFEE

### FILTER | 7

Bottomless Filter or V60 Pour-Over Brewing Method

#### COCONUT LEMONADE\*\*\*

Crafted through a unique fermentation process, blending citrus juices and dehydrated coconut, this coffee has vibrant lime zest, toasted coconut and caster sugar tasting notes.

#### GUATEMALA MARIA ESCOBAR\*\*\*

A unique result loaded with raisin, cooked blackcurrant and toasted nuts. Wine-like acidity with a smooth finish.

#### COLOMBIA EL DIVISO\*\*\*

This coffee features notes of lemon curd, raspberry & brioche that will deliver a truly special experience! A great breakfast coffee.

#### ETHIOPIA GUJI\*\*\*

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.

## ESPRESSO

### 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

### HOT CHOCOLATE | 6

### HAKANOA SPICY CHAI | 5

### MORNING MADE MATCHA | 8

Latte | Iced Latte | Coconut Cloud | Strawberry + 0.5

### ICED DRINKS (WITH CREAM & ICE CREAM) | 10

Iced Coffee | Iced Chocolate | Iced Mocha

### TEA | 5

English Breakfast | Earl Grey | Green | Peppermint |  
Lemon Breeze | Red Star | Lemon, Honey & Ginger

### L'AFFARE ICED TEA | 6

Summer Fruits Iced Tea

### COLD BREW | 8

Coconut Lemonade (Carbonated)  
Burnt Lemon | Apple & Mint

### ICED COFFEE | 8

Mont Blanc (Iced Americano with a Lime Cold Foam)  
Cococano (Iced Americano with Coconut Water)  
Welly Pick Up (Iced Latte with Maple, Vanilla &  
Cinnamon)

### ADD ONS

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

### 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 | 10

**Berry Banana** (with Orange & Apple)  
**Banana** (with Oat Milk, Honey & Cinnamon)  
**Mango** (with Coconut Yoghurt, Banana, Honey & Orange)  
**Raspberry** (with Coconut Yoghurt, Apple, Banana & Honey)  
**Rosebud** (Pineapple, Cranberry, Banana, Passionfruit)  
**Strawberry** (Oat Milk, Coconut Yoghurt, Banana & Apple)

Add Gusto Coffee shot \$2

Add Morning Made Matcha \$2

### MILKSHAKES | 9

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

### SOFT DRINKS | 6

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

### HOME GROWN JUICE | 6

Orange | Apple | Pineapple | Cranberry | Tomato

### L'AFFARE FERMENTED LEMONADE | 7

Kiwi & Strawberry Sime (Finnish Lemonade)

### KB KOMBUCHA | 7

Tango (Tangerine & Mango)