

L'AFFARE COLLEGE ST

BREAKFAST

TOAST & PRESERVE | 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.

THE EGGS BENEDICT ON CIABATTA | 26 GF*

Coffee & marmalade glazed ham **or** smokey duck fat bacon **or** herb-roasted flat mushrooms **or** house-cured salmon **with** burnt butter hollandaise.

Swap bread for rosti + 5

FREE RANGE EGGS YOUR WAY | 13

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

On GF* + 1.5 or on rosti + 5

MINCE ON TOAST | 22 GF*

Beef and pork mince, grilled ciabatta, chilli & corn salsa, sour cream. **Add egg + 4**

“NOT AVO ON TOAST” | 20 VG

Smashed fava beans, peas & edamame beans on dark grain toast, semi-dried tomatoes, salsa verde and pistachio Dhukka.

SEED & NUTS GRANOLA | 16 V GF

Sweet & sour goji berries, mixed berry compote & greek yoghurt.

Coconut yoghurt VG* + 3

BREAKFAST WAFFLES | 21

Cinnamon spiced apples and raisins, whipped honey butter and candied walnuts.

CHORIZO PATATA'S BRAVAS | 24 GF

Crispy fried potatoes, bravas sauce with smoked paprika, chorizo and saffron aioli. **Add egg +4**

WINTER PORRIDGE | 16

Slow-cooked oats, cranberry and orange compote, brown sugar brittle and double cream.

BACON MELT | 14

Grilled ciabatta, streaky bacon, onion relish, smoked cheese. **Add a fried egg + 4**

ADD ON

ROASTED VINE TOMATOES | 6.5

CREAMY MUSHROOMS | 7

POTATO ROSTI | 7

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

HOUSE-CURED AKAROA SALMON | 7.5

ZANY ZEUS HALLOUMI | 6.5

MINCE | 6.5

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

*We can cater to most dietary needs. Let your server know

L'AFFARE COLLEGE ST

LUNCH FROM 11.30 AM

MINCE ON TOAST | 22 GF*

Beef and pork mince, grilled ciabatta, chilli & corn salsa, sour cream. **Add egg + 4**

“NOT AVO ON TOAST” | 20 VG

Smashed fava beans, peas & edamame beans on dark grain toast, semi-dried tomatoes, salsa verde and pistachio Dukkah.

WAIRARAPA LAMB SALAD | 26 DF

Marinated lamb rump strips, Israeli couscous, mint, crispy chickpeas, olives and a coconut yoghurt harissa dressing.

FRIED CHICKEN WAFFLES | 24

Crispy fried chicken, hot honey ranch & pickled red cabbage.

SEAFOOD CHOWDER | 26

Creamy seafood chowder with mussels, prawns, fish, and bacon. Served with grilled ciabatta and lemon butter.

SPAGHETTI ALLA PUTTANESCA | 21 VG*

With olives, tomato, capers, anchovies, & parsley.

GRILLED CHEESEBURGER | 27

100% pure beef patty, mustard pickled remoulade, smoked cheese in a potato burger bun & fries.

CHORIZO PATATA'S BRAVAS | 24 GF

Crispy fried potatoes, bravas sauce with smoked paprika, chorizo and saffron aioli.

SIDES

SUMAC SEASONED FRIES | 8

TRUFFLED FRIES WITH PARMESAN & TRUFFLE MAYO | 12

MIXED MARKET SALAD | 6

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WEEKEND MENU

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ALL DAY BREAKFAST

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BLACK PUDDING | 6.5

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MINCE | 6.5

LUNCH FROM 11AM

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DRINKS MENU

L'AFFARE COLLEGE ST

COFFEE

BLACK (GUSTO*)

Espresso 5 | Long Black 5 | Americano 5 |
Macchiato 5 | Vienna 5.5 | Iced Americano 5

WHITE (PRIMO**)

Flat White 5.5 | Cappuccino 5.5 | Latte 5.5 |
Piccolo 5.5 | Mocha 6.5 | Affogato 6.5 | Iced Latte 5.5

Large 0.5

FILTER (ROASTERS' CUP***)

Bottomless Filter 6 | V60 7 | Cold Brew 6

SPECIAL 9.5

Iced Coffee | Iced Chocolate | Iced Mocha

ALTERNATIVE MILK 0.8

Oat | Soy

Extra Shot 0.5

**Gusto – Our Fair-Trade Organic blend from Central America and East Africa. Notes of plum and dark chocolate with a cherry-like acidity.*

***Primo – Our signature blend from Africa, South & Central America. Molasses sweetness with a shortbread finish.*

****Roasters' cup – Roasters' Cup is our way to try new beans, put small batch coffees, different flavour profiles & unique origins in the spotlight. These delicious coffees are crafted for you to expand your palate, coffee knowledge & add a little bit of adventure into your daily coffee ritual.*

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

Green (with Banana, Kale & Spinach)
Berry Banana (with Orange)
Banana (with Oat Milk & Honey)
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

ALCOHOL

BEER 10

Double Vision The Classic Lager 4.5%
Garage Project Fugazi Session Ale 2.2%
Double Vision Chillax XPA 5%

MIMOSA 12.5

ESPRESSO MARTINI 15

BLOODY MARY 15

BUBBLES 11 | 46

Veuve Ambal Blanc de Blancs

WHITE 11 | 46

Nobody's Hero Sauvignon Blanc
Rapaura Springs Reserve Chardonnay

RED 11 | 48

Gladstone Vineyard 2020 Pinot Noir

L'AFFARE COLLEGE ST

KIDS MENU

FOOD

WAFFLE | 9.5

With Icing Sugar & Maple Syrup

Add bacon + 4

EGG ON SOURDOUGH | 7.5

Add bacon + 4

TOASTIE | 7

Ham & cheese or
tomato & cheese or
just cheese

DRINKS

SMOOTHIES | 6.5

Berry & banana,
green, banana

MILKSHAKES | 6

Chocolate, strawberry,
caramel, vanilla, banana, lime

FRUIT JUICE | 3

Orange, apple