

# 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

### MINCE ON TOAST | 22 GF\*

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

### BREAKFAST WAFFLES | 21 V

Banana-caramel, coffee and chocolate ambrosia.

### SMASHED AVO ON TOAST | 24 VG\* GF\*

Smashed avocado with baby spinach, red onion, Smoked Brinza and balsamic roast tomato.

### SALMON BUBBLE AND SQUEAK | 24 GF

Fried potato cakes with salmon and savoy cabbage, poached egg, avocado dressing and crispy kale.

### PORK KATSU SANDO | 19

Panko crumbed pork belly, Korean slaw, kewpie mayo and katsu sauce in-between 2 slices of white bread.

### BREAKFAST BURRITO | 21 V

Burrito filled with refried beans, potato, spinach, cheese, avocado sauce and scrambled eggs. **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** house-cured salmon **with** burnt butter hollandaise.

Swap bread for rosti + 5

### SMOKED CHORIZO PATATAS | 24 GF

Smoked paprika bravas sauce with chorizo and baby spinach, crispy fried spiced potatoes confit garlic mayo and a fried egg.

## 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

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

### **MINCE ON TOAST | 22 GF\***

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

### **SMASHED AVO ON TOAST | 24 VG\* GF\***

Smashed avocado with baby spinach, red onion, Smoked Brinza and balsamic roast tomato.

### **FRIED CHICKEN WAFFLES | 24**

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

### **THE EGGS BENEDICT ON CIABATTA | 26 GF\***

Coffee and 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**

### **GRILLED CHICKEN BURGER | 26 GF\***

Marinated grilled chicken thigh, white balsamic and parmesan slaw and ranch mayo in a milk bun. Served with fries.

### **PORK KATSU SANDO | 19**

Panko crumbed pork belly, Korean slaw, kewpie mayo and katsu sauce in-between 2 slices of white bread.

### **SMOKED CHORIZO PATATAS | 24 GF**

Smoked paprika bravas sauce with chorizo and baby spinach, crispy fried spiced potatoes confit garlic mayo and a fried egg.

### **SALMON BUBBLE AND SQUEAK | 24 GF**

Fried potato cakes with salmon and savoy cabbage, poached egg, avocado dressing and crispy kale.

### **BEEF SHIN PAPPARDELLE | 25 DF\***

Braised beef shin, thick cut pasta, zucchini, Parmesan and Gremolata.

### **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.

## **SIDES**

**SUMAC SEASONED FRIES | 8**

**TRUFFLED FRIES WITH PARMESAN & TRUFFLE MAYO | 12**

**MIXED MARKET SALAD | 6**

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# **WEEKEND MENU**

# L'AFFARE COLLEGE ST

## ALL DAY

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### SEED & NUTS GRANOLA | 16 V GF

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Coconut yoghurt VG\* + 3

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### BREAKFAST WAFFLES | 21 V

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Fried potato cakes with salmon and savoy cabbage, poached egg, avocado dressing and crispy kale.

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Panko crumbed pork belly, Korean slaw, kewpie mayo and katsu sauce in-between 2 slices of white bread.

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Coffee and 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

### SMOKED CHORIZO PATATAS | 24 GF

Smoked paprika bravas sauce with chorizo and baby spinach, crispy fried spiced potatoes confit garlic mayo and a fried egg.

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## FROM 11AM

### 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.

### FRIED CHICKEN WAFFLES | 24

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

### BEEF SHIN PAPPARDELLE | 25 DF\*

Braised beef shin, thick cut pasta, zucchini, Parmesan and Gremolata.

### GRILLED CHICKEN BURGER | 26 GF\*

Marinated grilled chicken thigh, white balsamic and parmesan slaw and ranch mayo in a milk bun. Served with fries.

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## ADD ON

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# **DRINKS MENU**

# L'AFFARE COLLEGE ST

## COFFEE

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### 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

### \*PRIMO

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

### \*GUSTO

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

### \*ROASTERS' CUP

*Roasters' Cup is our way to try new beans, put small batch coffees,  
different flavour profiles & unique origins in the spotlight. We roast  
them light to medium to reveal interesting taste notes that growers  
have worked hard to develop. Our roasters work with micro-lots from  
growers who are producing green beans with unique & complex  
characteristics. These delicious coffees are crafted for you to  
expand your palate, coffee knowledge & add a little bit of adventure  
into your daily coffee ritual.*

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## 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

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### 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

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### BEER 11

ParrotDog | Lager (Lager) 4.5%  
ParrotDog | Birdseye (Hazy IPA) 5.8%  
Garage Project | Hapi Daze (Pale Ale) 4.6%  
Garage Project | Fugazi (Session IPA) 2.2%  
Garage Project | Tiny (Non-Alc Hazy IPA) 0.5%

### 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  
Nobody's Hero Pinot Gris

### RED 13 | 58

Rockburn Pinot Noir