

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

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

SMOKEY BACON | 7

IRISH PORK SAUSAGE | 6.5

BLACK PUDDING | 6.5

HOUSE-CURED AKAROA SALMON | 7.5

ZANY ZEUS 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

PORK KATSU SANDO | 19

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

CONCHIGLIE PASTA | 24 VG*

Pasta shells, Romesco sauce, green beans, cherry tomatoes, herb oil and almond breadcrumbs.

SMASHED AVO ON TOAST | 24 VG* GF*

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

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.

GRILLED CHICKEN BURGER | 26 GF*

Marinated grilled chicken thigh, confit garlic slaw in a milk bun. Served with fries.

Add bacon +4

ORANGE AND KINGFISH SALAD | 25 GF

Beetroot cured kingfish, green beans & orange with a citrus dressing and grilled ciabatta.

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.

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 or add grilled asparagus + 5

SIDES

SUMAC SEASONED FRIES | 8

TRUFFLED FRIES WITH PARMESAN & TRUFFLE MAYO | 12

MIXED MARKET SALAD | 6

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

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L'AFFARE COLLEGE ST

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

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

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.

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.

ORANGE AND KINGFISH SALAD | 25 GF

Beetroot cured kingfish, green beans & orange with a citrus dressing and grilled ciabatta.

CONCHIGLIE PASTA | 24 VG*

Pasta shells, Romesco sauce, green beans, cherry tomatoes, herb oil and almond breadcrumbs.

GRILLED CHICKEN BURGER | 26 GF*

Marinated grilled chicken thigh, confit garlic slaw in a milk bun. Served with fries.

Add bacon +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

SMASHED AVOCADO | 6.5

SUMAC SEASONED FRIES | 8

TRUFFLE FRIES WITH PARMESAN & TRUFFLE MAYO | 12

MIXED MARKET SALAD | 6

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COFFEE

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

Large 0.5

BOTTOMLESS FILTER (ROASTERS' CUP***)

BOTTOMLESS NITRO COLD BREW 7.5

Kacow | Served White

Taste notes: Cacao, Caramel, Dark Milk Chocolate

Mandarin Cold Brew | Served Black

Taste notes: Mandarin and Cocoa

SPECIAL 10

Iced Coffee | Iced Chocolate | Iced Mocha

ALTERNATIVE MILK 0.8

Oat | Soy

Extra Shot 0.5

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 11

ParrotDog | Lager (Lager) 4.5%

ParrotDog | Thunderbird (Bright IPA) 5.8%

Garage Project | Fugazi (Session IPA) 2.2%

Garage Project | Tiny (Non-Alc Hazy) 0.5%

MIMOSA 12.5

ESPRESSO MARTINI 17

BLOODY MARY 16

BUBBLES 13 | 58

Veuve Ambal Blanc de Blancs

WHITE / ROSE 12 | 52

Summerhouse Sauvignon Blanc

Rockburn Chardonnay

Summerhouse Pinot Rosé

RED 58 (BOTTLE ONLY)

Kumeu Village

*PRIMO

Our signature blend from Africa, South & Central America. It's full-bodied, big and complex and is guilty of kick-starting Wellington's coffee culture. Notes of marmalade and molasses, with a shortbread finish. .

**GUSTO

A blend of fair trade & organic certified coffees from Guatemala, Peru, Colombia & Ethiopia. Expect notes of black forest chocolate with a plum sweetness.

***ROASTERS' CUP

Roasters' Cup features small-batch coffees from unique origins, roasted light to medium to highlight complex flavors and growers' expertise.

See Roasters' Cup menu for whats on offer.