

L'AFFARE NEWMARKET

AÇAÍ BOWL | 20.5 VG

A smoothie bowl of antioxidant rich acai, mixed berries, and banana, topped with turmeric grains & coconut yoghurt.

TIRAMISU FRENCH TOAST | 23

Brioche French toast with savoiardi, vanilla mascarpone, pistachio crumb & espresso-chocolate sauce.

SMASHED AVOCADO | 23

Whole grain toast with chilli lime, confit tomato, pumpkin crunch, & a poached egg.

EGGS YOUR WAY | 15

Poached **OR** scrambled **OR** fried on your choice of sourdough, grain, **OR** gluten-free bread.

- Extra egg +3

EGGS BENE | 23

Housemade Agria rösti, baby greens, poached eggs & hollandaise sauce.

- Halloumi 24

- Bacon 25

- House smoked salmon 27

CHICKEN WAFFLE | 23

Crispy fried chicken with buffalo sauce, ranch dressing on a buckwheat waffle, with a drizzle of maple syrup .

CHILLI SCRAMBLED EGG ON SOURDOUGH | 22

Pan-fried chili glazed wild mushroom on top of a soft scrambled free-range egg with spring onion.

POKE BOWL | 25

Aotearoa salmon **OR** fried free range chicken with Asian greens, avocado, nori, on steamed sushi rice, with gochujang mayo.

MUSSEL FRITTER | 24

NZ green-lipped mussel & herb fritter, corn salsa & saffron aioli.

SHORT RIB SOBA NOODLE BOWL | 25

Shaved Angus beef short rib with buckwheat soba noodles, kimchi, sesame & a soft-boiled egg.

CHICKEN SALAD BOWL | 25

Grilled Vietnamese chicken thigh with fresh avocado, chickpea cream, house pickles & quinoa, served on a mixed salad. *(Substitute chicken with miso-maple glazed portobello mushroom for a vegan option.)*

EGGPLANT PARMIGIANA | 24

Panko-crumbed eggplant, basil pesto, marinara sauce & buffalo curd.

SIDES:

Potato fries with sea salt | 11

Extra free-range egg | 3

Free-farmed streaky bacon | 7.5

Manuka house-smoked New Zealand King Salmon | 11

Fresh avocado with herb oil | 6.5

Homemade Agria rösti | 6.5

Seared halloumi | 8

Sautéed baby spinach | 7

Sautéed mushrooms | 7.5

HAPPY HOUR EGG DEAL | 10

Tuesday 7am – 9am

Eggs can be poached **OR** scrambled **OR** fried on either dark grain **OR** sourdough toast.

Includes any regular black or white coffee.

Please check out our cabinet for more light bites.

Please ask our team for allergen information * VG for Vegan , * V for Vegetarian

L'AFFARE NEWMARKET

MONDAY MENU

AÇAÍ BOWL | 20.5 VG

A smoothie bowl of antioxidant-rich acai, mixed berries, and banana, topped with turmeric grains & coconut yoghurt.

EGGS YOUR WAY | 15

Poached **OR** scrambled **OR** fried on your choice of sourdough, grain, **OR** gluten-free bread.

Extra egg +3

CHILLI SCRAMBLE EGG ON SOURDOUGH | 22

Pan-fried chilli glazed wild mushroom on top of soft scrambled free-range egg & spring onion.

SALMON POKE BOWL | 25

Aotearoa Salmon, Asian greens, avocado, nori, on steamed sushi rice, with gochujang mayo.

CHICKEN SALAD BOWL | 25

Grilled Vietnamese chicken thigh with fresh avocado, chickpea cream, house pickles, & quinoa, served on a mixed salad. *(Substitute chicken with miso-maple glazed portobello mushroom for a vegan option.)*

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L'AFFARE NEWMARKET

DRINKS MENU

HOT DRINKS

BLACK (PRIMO*)

Espresso 5.5 | Long Black 5.5 | Americano 5.5
Macchiato 5.5 | Vienna 6

WHITE (GUSTO*)

Flat White 6 | Cappuccino 6 | Latte 6
Piccolo 6 | Mocha 6.5

FILTER (ROASTERS' CUP*)

Bottomless Filter 6

COLD BREW | 6.5

ICED COFFEES | 6.5

Iced Latte | Iced Chocolate | Iced Mocha | Iced Americano
+ 0.5 for takeaways

MATCHA PURE | 6

MATCHA VANILLA | 6

ALTERNATIVE MILK | 0.8

Oat | Soy | Coconut

LARGE 0.5

EXTRA SHOT 0.5

HOT CHOCOLATE | 6

TEA | 5.5

English Breakfast | Earl Grey | Green | Chamomile
Peppermint | Red Star

LEMON, HONEY & GINGER | 5.5

HAKANOA SPICY CHAI | 5.5

***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.*

COLD DRINKS

SMOOTHIES | 10

Detox - Blueberries, banana, boysenberries,
dates and coconut milk.

Vitality - Strawberry, mango, raspberry,
goji berry and pressed apple juice.

Booster - Banana, mango, spinach, lime,
and pressed apple juice.

Reboot - Pineapple, mango, banana,
passionfruit, and coconut milk.

PHOENIX ORGANICS | 6

Cola | Lemonade | Ginger Beer | Diet Cola

HOMEGROWN JUICES | 6

Apple | Orange | Cranberry

ALMIGHTY SPARKLING WATER | 5

Blood Orange | Passionfruit

ANTIPODES SPARKLING WATER | 6

BEER - GARAGE PROJECT | 10

Fugazi Session Ale 2.2%

Hapi Daze 4.6%

Beer 4.8%

BUBBLES | 16

Prosecco Tosti 200ml BTL

WHITE 12 | 50

Matawhero Pinot Gris

Odyssey Chardonnay

Love Block Sauvignon Blanc

RED 12 | 50

Jackson Estate Pinot Noir

ROSÉ 12 | 50

Waipara Hills Rosé