

## GOLD DRINKS

<b>EGYPTIAN ICED TEA</b> <small>made with organic rose hibiscus</small>	6.0
<b>SPARKLING PASSIONFRUIT COCONUT WATER</b> <small>organic sparkling coconut water with natural passionfruit flavour</small>	5.5
<b>LEMON LIME BITTERS</b>	6.5
<b>MANGO MULE</b> <small>mango puree, lime and ginger lime</small>	6.5
<b>MILKSHAKES</b> <small>chocolate, vanilla, caramel, strawberry, oreo, nutella</small>	6.9
<b>SMOOTHIES</b> <small>made with ice cream, yoghurt, honey, milk</small> Mango   Banana   Mixed Berry	10.5
<b>GREEN MACHINE SMOOTHIE</b> GF DF <small>banana, spinach, kale, chia seeds, honey, almond milk</small>	10.5
<b>ACAI SMOOTHIE</b> VE GF DF <small>acai, banana, mixed berries, coconut water</small>	9.9
<b>PROTEIN SMOOTHIES</b> <small>made with pure premium WPI</small> Gym junkie - banana, dates, cinnamon, chia, granola, protein, coconut milk, ice PB - peanut butter, banana, protein, cinnamon, almond milk, ice Berry Strong - mixed berries, banana, hint of honey, protein, coconut water	13.9
<b>FRAPPE</b> <small>made with fresh fruits, ice &amp; lemonade</small> watermelon lime mint   pineapple lime mint   mango	9.9
<b>SOFT DRINKS</b> <small>coke, coke no sugar, lemonade</small> ginger beer +1	4.5
<b>SPARKLING WATER</b>	2.5pp

## SPARKLING WINE

<b>MINCHINBURY ROSE CUVÉE</b> 200ml	12.0
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## WHITE WINE

<b>SQUEALING PIG SAUV BLANC</b> <small>2018 marlborough, nz</small>	9.0	38.0
<b>TAR &amp; ROSES PINOT GRIGIO</b> <small>2017 king valley, vic</small>	12.0	45.0
<b>FARM HAND ORGANIC CHARDONNAY</b> <small>2021 monash valley, sa</small>	8.0	32.0

## RED WINE

<b>MINCHINBURY SHIRAZ CAB</b> 187ml <small>2021 south east australia</small>	7.5
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## DOUBLE ROASTERS COFFEE / ICED DRINKS

<b>HOT</b>	<b>WHITE</b> flight path blend	4.5
	<b>BLACK</b> on rotating single origin	4.5
	<b>MOCHA / BELGIUM HOT CHOC</b>	5.5
	<b>SPICED TURMERIC LATTE</b>	6.0
	<b>STICKY CHAI LATTE</b>	6.0
<b>COLD</b>	<b>CHAI LATTE</b>	5.0
	<b>5 SPICE MUMBAI CHAI</b> authentic spiced masala chai infused with almond milk	6.0
	<b>ICED LONG BLACK</b>	5.0
	<b>ICED LATTE</b>	5.5
	<b>ICED CHAI</b> blended with ice-cream & milk	6.5
	<b>COLD BREW</b> on single origin with orange & thyme	5.0
	<b>COLD DRIP</b> on single origin	5.0
	<b>ICED CHOCOLATE</b> belgium chocolate, ice cream, milk, cream	8.5
	<b>ICED COFFEE</b> dbl shot espresso, ice cream, milk, cream	8.5
	<b>ICED MOCHA</b> dbl espresso, belgium chocolate, ice cream, milk, cream	9.5
<b>COFFEE FRAPPE</b> dbl shot espresso, ice cream, vanilla syrup, milk, ice	8.5	
<b>MOCHA FRAPPE</b> dbl shot espresso, ice cream, belgium chocolate, milk, ice	9.9	

almond, soy, oat, coconut + 0.5  
large, decaf, extra shot, vanilla, caramel, hazelnut + 0.5

## AVENUE COLD PRESSED JUICE

<b>GREEN CLEANSER</b> <small>apple, celery, kale, spinach, lemon, ginger, mint</small>	11.5
<b>REFRESHER</b> <small>watermelon, pineapple, apple, mint</small>	9.9
<b>MINT SENSATION</b> <small>pineapple, apple, mint, lime</small>	9.9
<b>RASPBERRY MOJITO</b> <small>raspberries, lime, mint, apple, lemonade</small>	9.9
<b>FRESH ORANGE</b>	9.9

## COCKTAILS

<b>ESPRESSO MARTINI</b> <small>double roasters coffee, mr black cold brew, vodka, crema de cacao</small>	18.0
<b>ST JUDE APEROL SPRITZ</b> <small>aperol, rose prosecco, blood orange</small>	18.0
<b>MOSCOW MULE</b> <small>vodka, ginger beer, lime</small>	14.0

## BEERS

<b>PERONI</b> 330ml	7
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# AVENUE RD

☎ 02 9969 8999    📷 @avenueroadcafe    📍 185 Avenue Rd. Mosman, 2088

www.avenueroadcafe.com.au

10% Sunday surcharge | 15% Public holiday surcharge

Follow & tag us on instagram & facebook: @avenueroadcafe | GF: gluten free    DF: dairy free    VE: vegan    GFO: gluten free option

In pursuit of speedy & efficient service that you deserve we do not substitute items. Any variations to menu items will incur an additional cost. Table time limit of 1 hour

# ALL DAY BREAKFAST

## MAPLE CRUNCH DELIGHT

a fusion of house made vanilla maple granola, assorted nuts, banana, & berries. Topped with creamy yogurt

17.5

## ACAÏ BOWL VE DF

velvety açai blended with mixed berries, banana, and coconut water. Topped with chia seeds, coconut flakes, peanut butter, granola, & fresh fruits.

19.5

## SPICED VANILLA PORRIDGE SERVED TILL 11AM

vanilla and chia porridge served with banana, berries, pistachio, honey and baked cardamon flakes

16.5

## DAYBREAK BURGER GFO

bacon, fried egg, cheese, rocket, aioli & smokey bbq sauce unite on a toasted potato bun  
**Add: smashed avo +3, potato gems +3**  
**Make veg: swap bacon for halloumi**

14.9

## BUILD YOUR OWN OMELETTE GFO

Served with sourdough toast & side pesto, choose up to three (3) from smoked ham, cheese, mushroom, tomato, spinach, and caramelised onion

19.9

## CHILLI PRAWN OMELETTE GFO

marinated tiger prawns & chilli garlic omelette on thick cut sourdough with fried onions, shaved parmesan and sriracha aioli

23.5

## FIESTA WRAP

packed with scrambled eggs, mexican cheese, black beans & corn salsa, spinach, tomato relish, and crispy shallots - all wrapped in a toasted tortilla.  
**Choose a filling from bacon, halloumi, or chorizo**

19.5

## BLATACULAR ROLL

crispy bacon with smashed avocado, fresh lettuce, juicy tomato, & our signature aioli - all nestled in a toasted Turkish roll

14.9

## BENNY BOI

poached eggs, wilted spinach, crispy potato gems, and our signature house hollandaise on toasted sourdough.  
**customize with your choice of bacon, double smoked ham, or smoked salmon**

23.9

## SPICED FRIED CHICKEN BENNY

spiced crumbed chicken, crispy bacon, poached eggs, wilted spinach, & a kick of flavor from our sriracha hollandaise, all resting on toasted sourdough

25.9

## HIMALAYAN HASH

himalayan hash seasoned and fried potato hash, poached egg, chilli hollandaise on toasted sourdough bread with **your choice of bacon or halloumi**

20.9

## TURKISH EGGS

grilled halloumi, smokey chorizo, smashed avocado, herb-infused yogurt, poached eggs, & a drizzle of burnt butter & garlic sauce with a toasted tortilla

21.5

## AVO RD GFO

smashed avocado with feta, a poached egg, cherry tomatoes, fresh basil, and a sprinkle of sesame seeds—all served on toasted sourdough. Complemented by sweet potato crisps and lemon

18.5

## HALLOUMI HEIGHTS GFO

sautéed mushrooms & spinach on soy linseed sourdough, topped with grilled halloumi, avocado, a poached egg & our house tomato relish. A sprinkle of pistachio dukkha adds an aromatic crunch

21.5

## CRISPY GEM BACON STACK GFO

smashed avocado on toasted sourdough, accompanied by fresh tomato, crispy bacon, zesty tomato relish, golden potato gems, a poached egg and alfalfa

19.9

## OH MY FRITTER!

corn & quinoa fritters served with avocado salsa, a poached egg, & tomato relish. **choose from halloumi, bacon, or smoked salmon to complete your plate**

22.5

## RICOTTA HOTCAKES

fluffy hotcakes adorned with medley of berries, banana, and tangy passionfruit. A dollop of vanilla bean ricotta adds a velvety richness, while sliced almonds provide a satisfying crunch. Drizzled with the finest Canadian maple syrup

21.9

## EGG-CELLENT CHOICES

poached, fried or scrambled with sourdough.  
**Add: sides**

13.9

## SIDES

avocado, smoked ham, potato gems	5
bacon, halloumi, chorizo, tasmanian smoked salmon	6
roast tomato, mushrooms, feta, wilted spinach, extra poached / fried egg	4
scrambled egg	8

# LUNCH FROM 11 AM

## BURGERS & SANDWICHES

### BEAST BURGER

angus beef, bacon, burger cheese, lettuce, tomato, caramelised onions, pickle, smokey bourbon bbq & aioli on a toasted potato bun

16.9

### CHICKEN SCHNITZEL BURGER

panko crumbed chicken, fresh lettuce, juicy tomato, melted cheese, aioli and peri-peri sauce on a toasted potato bun

16.9

### GRILLED CHICKEN BLT GFO

grilled chicken & crispy bacon with fresh tomato, mix lettuce, aioli on toasted turkish roll.

18.5

**Add: avocado +3**

### POACHED CHICKEN SANDWICH GFO

special chicken mix with mayo, avocado salsa, tomato and rocket on toasted sourdough

17.5

### STEAKWICH

marinated beef strips, smashed crispy potatoes, house butter, vintage cheddar cheese, tomatoes, red chimichurri and garlic mustard aioli on toasted Turkish roll

18.5

**Add: side fries +5**

## FRIES

### SEASONED & SERVED WITH AIOLI

9.5

## LITTLE ONES 12 YEARS & UNDER

EGG & TOAST with sourdough

10.5

PANCAKE w/ strawberries, nutella, maple syrup

12.5

BATTERED FISH with tomato sauce & chips

12.5

CHICKEN NUGGETS with tomato sauce & chips

12.5

MILKSHAKE chocolate, vanilla, caramel, strawberry, oreo

4.5

SMOOTHIE mango, mixed berry, banana

6.0

BABYCINO

2.5

## TEA CRAFT 5.0

ENGLISH BREAKFAST

EARLY GREY

PEACE & QUIET (CHAMOMILE)

MASALA CHAI

SILVER JASMINE (GREEN)

LEMONGRASS

DIGESTIF (PEPPERMINT)

## BOWLS & PLATES

### CHICKEN NOODLE SOUP

nepalese chicken noodle soup with Asian noodles, vegetables, chicken thigh fillets, Szechwan pepper and alfalfa served with sourdough toast

19.5

### HARMONY BOWL GF/VE

roasted pumpkin, quinoa tabouleh, marinated chickpeas, pomegranate, spinach, cucumbers, olives, avocado, pickled cabbage, beetroot hummus & tahini dressing  
**Add grilled chicken | chorizo | smoked salmon + 6**

21.9

### MEXICANA BOWL

lime infused brown rice, black beans corn salsa, smashed avocado, red onion, coriander, pickled cabbage, mexican cheese, sour cream, with house made tortilla

23.9

**Your choice of : grilled chicken or chorizo**

### MOROCCAN LAMB

slow cooked shredded lamb shoulder, crispy infused potatoes, marinated feta, charred broccolini, shaved parmesan cheese, extra virgin olive oil, balsamic and crispy flatbread

26.9

### 6 HOUR SLOW COOKED CHICKEN TIKKA GF

chicken breast marinated in herbs & spices served on a kale, spinach, quinoa salad with pomegranate, raisins, cashews & coconut with mango chutney, mint yoghurt & spiced avocado

24.5

### BAJA FISH TACOS

a trio of soft tacos with crispy battered flathead, zesty pico de gallo, fresh sweet corn, crunchy slaw, avocado, sour cream & chipotle mayo

19.9

## SOURDOUGH 7.50

### WHITE | SOY LINSEED | CHARCOAL GLUTEN FREE +1

with preserves: butter, jam, vegemite, berry jam, marmalade, peanut butter, honey, nutella

## PASTRIES

### ALL OUR PASTRIES ARE MADE IN HOUSE

BANANA BREAD

7.5

PORTUGUESE TART

6.0

MIXED BERRY MUFFIN | DAILY MUFFIN

5.0

CHOCKY ROCK

4.5

CROISSANT

6.0

DOUBLE CHOC BROWNIE

6.5

POLENTA CAKE GF

6.0

CARROT CAKE

6.0

FLOURLESS ORANGE CAKE

6.0

CINNAMON ROLL

6.9