

COLD DRINKS

EGYPTIAN ICED TEA <small>made with organic rose hibiscus</small>	5.5
LEMON LIME BITTERS	6.5
MANGO MULE <small>mango puree, lime and ginger lime</small>	6.5
MILKSHAKES <small>chocolate, vanilla, caramel, strawberry, oreo, nutella</small>	6.9
SMOOTHIES <small>made with ice cream, yoghurt, honey, milk</small> Mango Banana Mixed Berry	9.9
GREEN MACHINE SMOOTHIE GF DF <small>banana, spinach, kale, chia seeds, honey, almond milk</small>	10.5
ACAI SMOOTHIE VE GF DF <small>acai, banana, mixed berries, coconut water</small>	9.9
PROTEIN SMOOTHIES <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	12.9
FRAPPE <small>made with fresh fruits, ice & lemonade</small> watermelon lime mint pineapple lime mint mango	8.9
SOFT DRINKS <small>coke, coke no sugar, lemonade ginger beer +1</small>	4.5
SPARKLING WATER	2.5pp

SPARKLING WINE

MINCHINBURY ROSE CUVÉE 200ml	12.0
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WHITE WINE

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

RED WINE

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

HOT	WHITE flight path blend	4.5
	BLACK on rotating single origin	4.5
	MOCHA / BELGIUM HOT CHOC	5.5
	SPICED TURMERIC LATTE	5.5
	STICKY CHAI LATTE	5.5
COLD	CHAI LATTE	5.0
	BATCH BREW on single origin	5.0
	ICED LONG BLACK	5.0
	ICED LATTE	5.5
	ICED CHAI blended with ice-cream & milk	6.5
	COLD BREW on single origin with orange & thyme	5.0
	COLD DRIP on single origin	5.0
	ICED CHOCOLATE belgium chocolate, ice cream, milk, cream	8.0
	ICED COFFEE dbl shot espresso, ice cream, milk, cream	8.0
	ICED MOCHA dbl espresso, belgium chocolate, ice cream, milk, cream	9.0
	COFFEE FRAPPE dbl shot espresso, ice cream, vanilla syrup, milk, ice	8.0
	MOCHA FRAPPE dbl shot espresso, ice cream, belgium chocolate, milk, ice	9.0

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

AVENUE COLD PRESSED JUICE

GREEN CLEANSER <small>apple, celery, kale, spinach, lemon, ginger, mint</small>	10.9
REFRESHER <small>watermelon, pineapple, apple, mint</small>	9.9
MINT SENSATION <small>pineapple, apple, mint, lime</small>	9.9
RASPBERRY MOJITO <small>raspberries, lime, mint, apple, lemonade</small>	9.9
FRESH ORANGE	9.9

COCKTAILS

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

BEERS

PERONI 330ml	7
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AVENUE RD

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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, whole poached pear, banana, & berries. Topped with creamy yogurt

18.9

ACAI BOWL ^{VE DF}

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

18.9

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

19.5

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

22.5

SPICED FRIED CHICKEN BENNY

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

25.9

ZUCCHINI, HALLOUMI, CHICKPEA PAKORAS

spiced zucchini, halloumi, chickpea fritters with smashed avocado, a poached egg, beetroot hummus, drizzle of balsamic glaze & zaatar

20.5

BURRATA BRUSCHETTA ^{GFO}

cherry tomatoes, spanish onions, confit garlic, fresh basil, olive oil & balsamic reduction with hand tied Italian burrata on toasted sourdough

19.9

TURKISH EGGS

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

20.5

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

BOMBAY BRUNCH ^{GFO}

scrambled eggs infused with chilli, peas, coriander, and aromatic spices with portobello mushroom & goat cheese on toasted sourdough. Topped with fried shallots, and to enhance the experience, we serve it with our mango chutney and refreshing minted yogurt. A meal that transports you to the vibrant streets of Bombay with every bite.

19.9

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

20.9

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

19.5

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	7

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

SCHNITZEL BURGER

panko crumbed chicken, fresh lettuce, juicy tomato, melted cheese & a kick of chilli aioli 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.

17.5

POACHED CHICKEN SANDWICH ^{GFO}

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

16.9

KOREAN BBQ STEAK SANDWICH

korean style marinated rump steak, capsicum, spanish onion, jalapenos, lettuce, aioli & parmesan cheese on toasted sourdough

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

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

23.5

Your choice of : grilled chicken or chorizo

SPRING BURRATA SALAD

rocket, cherry tomatoes, olives, capers, fragrant basil pesto & balsamic topped with hand tied Italian burrata. Served with side toasted sourdough

22.5

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

23.5

CRISPY FISH TACOS

a trio of soft tacos with crispy battered flathead, zesty pico de gallo, sweet fresh 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

7.0

PORTUGUESE TART

5.0

MIXED BERRY MUFFIN | DAILY MUFFIN

5.0

CHOCKY ROCK

4.5

CROISSANT

6.0

DOUBLE CHOC BROWNIE

6.0

POLENTA CAKE ^{GF}

6.0

CARROT CAKE

5.5

FLOURLESS ORANGE CAKE

5.5