

ALL DAY MENU

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MAPLE CRUNCH DELIGHT

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

19.5

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.

21.5

SPICED VANILLA PORRIDGE ^(SERVED TILL 11AM)

overnight soaked rolled oats in vanilla & chia served with banana, berries, pistachio and honey

17.5

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

15.5

BLAT-MAN & ROBIN ^{GFO}

crispy bacon with smashed avocado, fresh lettuce, juicy tomato, & our signature aioli - in a toasted turkish roll or wrap

15.5

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

18.9

MOROCCAN SHAKSHUKA

poached eggs with spiced lamb mince simmered in a rich tomato, onion, capsicum sauce, topped with feta and served with sourdough toast

23.5

TURKISH EGGS

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

23.9

HIMALAYAN HASH

crispy seasoned potato hash, topped with a poached egg and drizzled with chilli hollandaise, served on toasted sourdough.
Choose between crispy bacon or grilled halloumi

21.5

BENNY BOI

poached eggs, wilted spinach, crispy potato gems and our signature house hollandaise on toasted sourdough.
customised with your choice of bacon or double smoked ham
upgrade to smoked salmon +2

24.5

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

22.5

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

21.5

FIESTA WRAP

packed with scrambled eggs, 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

OH MY FRITTER!

corn & quinoa fritters served with avocado salsa, a poached egg, & tomato relish. choose from halloumi or bacon
upgrade to smoked salmon +2

22.5

OMELETTE YOUR WAY ^{GFO}

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

20.5

SPICED FRIED CHICKEN BENNY

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

26.5

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.
Served with a side of pure canadian maple syrup

22.5

EGG-CELLENT CHOICES

poached, fried or scrambled with sourdough.
Add: sides

14.9

SIDES	
avocado, smoked ham, potato gems, roast tomato, mushrooms, feta, wilted spinach, potato gems, extra poached / fried egg	5
bacon, halloumi, chorizo	6
tasmanian smoked salmon, scrambled egg	8
grilled chicken	8
chicken schnitzel	9

SOUP | BURGERS | SANDWICHES

CHICKEN NOODLE SOUP ^(SERVED AFTER 11AM)

nepalese chicken noodle soup with authentic noodles, vegetables, chicken thigh fillets, szechwan pepper and alfalfa
- served with sourdough toast

17.5

BEAST BURGER

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

17.5

CHICKEN SCHNITZEL WRAP

panko crumbed chicken. fresh lettuce, juicy tomato, melted cheese, and peri-peri aioli in a toasted tortilla

18.5

GRILLED CHICKEN BLT ^{GFO}

grilled chicken & crispy bacon with fresh tomato, mix lettuce, aioli on toasted turkish roll.
Add: avocado + 3

18.5

POACHED CHICKEN SANDWICH ^{GFO}

tender poached chicken mixed with mayo and secret herbs, layered with fresh tomato and rocket, served on toasted turkish roll or wrap

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

21.9

Add: side fries +5

FRIES

SEASONED & SERVED WITH AIOLI

9.9

LITTLE ONES ^{12 YEARS & UNDER}

EGG & TOAST ^{with sourdough}

10.5

PANCAKE ^{w/ strawberries, oreo crumbs, maple syrup}

12.5

FISH & CHIPS

14.5

CHICKEN NUGGETS & CHIPS

14.5

TEAS ^{5.0}

ENGLISH BREAKFAST

EARLY GREY

PEACE & QUIET ^(CHAMOMILE)

MASALA CHAI

SILVER JASMINE ^(GREEN)

LEMONGRASS

DIGESTIF ^(PEPPERMINT)

BOWLS & PLATES

MEDITERRANEAN HARMONY BOWL ^{GF/VE}

23.5

roasted pumpkin, quinoa tabouleh, marinated chickpeas, pomegranate, spinach, cucumbers, olives, avocado, pickled cabbage, beetroot hummus & tahini dressing
Add grilled chicken | chorizo | halloumi | poached eggs | smoked salmon + 4

CASABLANCA LAMB

26.5

Slow-cooked shredded lamb shoulder, crispy spiced potatoes, marinated feta, charred broccolini and shaved parmesan cheese.
Finished with extra virgin olive oil, balsamic and served with crispy flatbread

ROYAL TIKKA ^{GF}

24.5

chicken breast marinated in yoghurt, herbs & spices, slow cooked for 6 hours, served on a bed of kale, spinach, quinoa salad with pomegranate, raisins, cashews & coconut with mango chutney, mint yoghurt & spiced avocado

BAJA FISH TACOS

19.9

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

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

5.0

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

COLD DRINKS

EGYPTIAN ICED TEA	6.0
made with organic rose hibiscus	
SPARKLING PASSIONFRUIT COCONUT WATER	5.9
organic sparkling coconut water with natural passionfruit flavour	
LEMON LIME BITTERS	6.5
MILKSHAKES	6.9
chocolate, vanilla, caramel, strawberry, oreo	
BLUEBERRY COCONUT MATCHA	7.9
fresh housemade blueberries compote with vanilla infused creamy coconut milk blend on Gesha Matcha finished with coconut flakes	
SMOOTHIES	10.5
ice cream, milk, yoghurt, honey with your choice of: banana, mango or mixed berries	
GREEN MACHINE SMOOTHIE GF DF	10.5
banana, spinach, kale, chia seeds, honey, almond milk	
ACAI SMOOTHIE VE GF DF	9.9
acai, banana, mixed berries, coconut water	
PROTEIN SMOOTHIES	14.5
made with pure premium WPI	
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	
SOFT DRINKS	4.5
coke, coke no sugar, lemonade	
ginger beer +1	
SPARKLING WATER	2.5pp

SPARKLING WINE

MINCHINBURY ROSE CUVEE 200ml	12.0
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WHITE WINE

SQUEALING PIG SAUV BLANC	9.9	38.0
2018 marlborough, nz		
TAR & ROSES PINOT GRIGIO	11.9	45.0
2017 king valley, vic		
FARM HAND ORGANIC CHARDONNAY	9.9	38.0
2021 monash valley, sa		

RED WINE

MINCHINBURY SHIRAZ CAB 187ml	10.5
2021 south east australia	

DOUBLE ROASTERS COFFEE / ICED DRINKS

HOT	WHITE flight path blend	5.0
	BLACK on rotating single origin	5.0
	MOCHA / BELGIUM HOT CHOC	6.0
	SPICED TURMERIC LATTE	6.0
	STICKY CHAI LATTE	6.0
	CHAI LATTE	5.0
	5 SPICE MUMBAI CHAI authentic spiced masala chai infused with almond milk	6.0
COLD	BABYCINO	2.5
	ICED LONG BLACK	5.0
	ICED LATTE	5.5
	ICED CHAI blended with ice-cream & milk	6.9
	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	8.9
	ICED COFFEE dbl shot espresso, ice cream, milk, cream	8.9
	ICED MOCHA dbl espresso, belgium chocolate, ice cream, milk, cream	9.9
	COFFEE FRAPPE dbl shot espresso, ice cream, vanilla syrup, milk, ice	8.9
	MOCHA FRAPPE 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

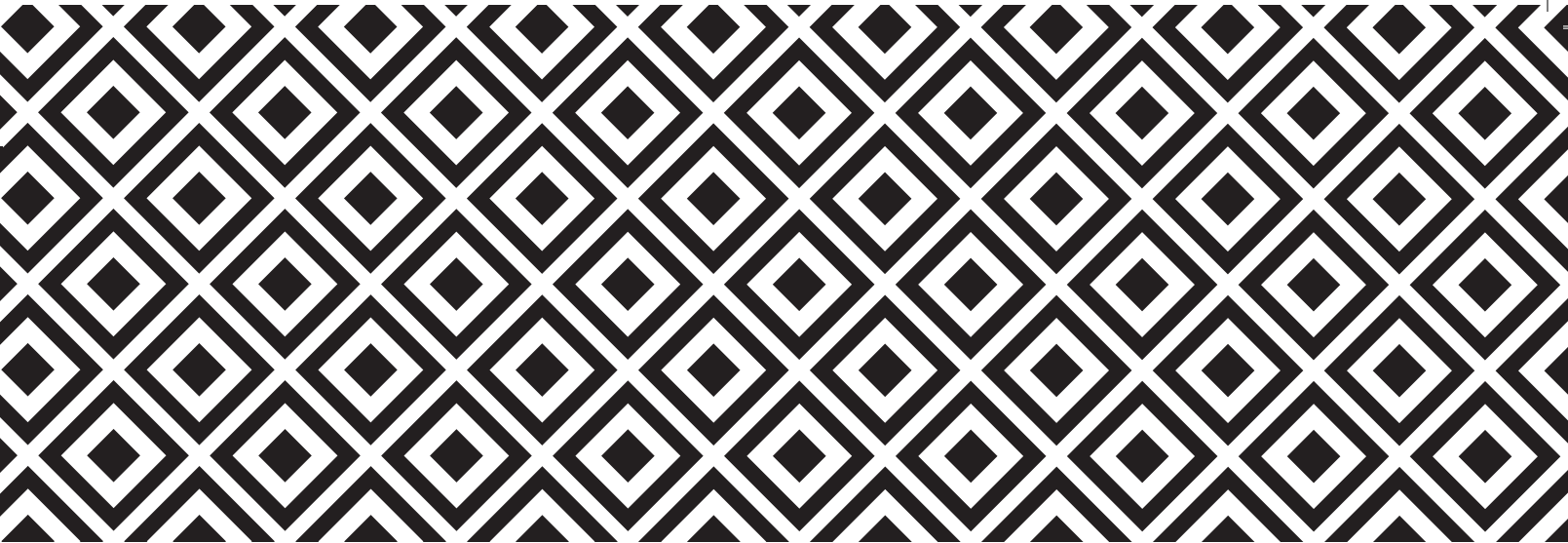
GREEN CLEANSER	11.5
apple, celery, kale, spinach, lemon, ginger, mint	
REFRESHER	10.5
watermelon, pineapple, apple, mint	
MINT SENSATION	10.5
pineapple, apple, mint, lime	
RASPBERRY MOJITO	9.9
raspberries, lime, mint, apple, lemonade	
FRESH ORANGE	9.9

COCKTAILS

HUGO SPRITZ	18.0
St-Germain, prosecco, soda, mint	
ST JUDE APEROL SPRITZ	18.0
aperol, rose prosecco, blood orange	
MOSCOW MULE	16.0
vodka, ginger beer, lime	

BEERS

Sydney Larger 330ml	6.9
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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