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THE  
AVIARY  
C O F F E E H O U S E

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FOOD WITH SOUL

☆ M E N U ☆



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SHOP 1, 1 BURROWAY ROAD, WENTWORTH POINT 2127  
T 02 8002 1353 OPEN 7 DAYS 6AM - 4PM (kitchen closes at 2pm)

check in for free WI-FI

10% surcharge on public holidays

f &   
@theaviarycoffeehouse



Heron, artwork by artist Lisa Lapointe

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## DRINK A LITTLE ...

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# S W A L L O W

### SML | \$3.50    MED | \$4

add 50c | decaf, extra shot, flavoured syrup, soy  
add 70c | almond milk    add \$1 | dirty chai

### BLACK COFFEE

specialty grade monthly rotating singles by Gabriel Coffee  
Short black or Long black  
Pour over | \$6

### WHITE COFFEE

a blend of Brazilian, Ethiopian and Indonesian

### COLD COFFEE

iced latte \$5 | iced blended coffee \$6  
iced long black \$5 | 8 hour cold drip \$4

### LOOSE LEAF TEAS

malabar chai, peppermint, chamomile blossoms,  
honeydew green, lemongrass ginger, supreme earl grey,  
english breakfast, oriental jasmine green

### SPECIALTY DRINKS

tim tam latte \$5 | turmeric latte \$4 | chai latte \$4

### FRESH JUICES | \$8

**Red** - beetroot, apple, carrot, celery and ginger

**Amber**- orange, pineapple, carrot and lime

**Green** - kale, apple, cucumber, and lemon

### SMOOTHIES | \$8

snickers, mixed berry, banana & cinnamon

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## MORNING CRUNCH ...

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# B R E A K F A S T

**Aviary granola** Served with your choice of coconut yoghurt or sweet vanilla yogurt, red wine poached pears and our very own house made granola | \$16

**Melody of mushrooms** scented with marjoram and thyme, caramelised Spanish onions, melted Persian feta, with spicy sweet potato spread on sourdough | \$18  
add poached egg | \$2    OR    add bacon | \$4

**Traditional bacon & eggs** scrambled, poached or fried free range eggs, grilled premium bacon and oven roasted herbed tomato served on toasted sourdough | \$16  
add side avocado | \$4    OR    add mushrooms | \$4

**The pancakes** fluffy buttermilk & vanilla pancakes, topped with a rich chocolate sauce, banana, maple syrup and honey comb | \$20

**Succulent salmon** beetroot cured salmon, chive scrambled eggs, sprout salad and lemon | \$19    OR    add avocado | \$4

**Winter stack** Sourdough toast, stacked with 2 poached eggs, beetroot hummus, oven roasted tomato, grilled haloumi, rocket and tamari seed dressing | \$17  
add avocado | \$4    OR    add bacon | \$4

**Our very own** strawberry and pistachio bread served warm with sweet mascarpone finished with nut crumb | \$12

**Fig and raisin loaf** served with spiced whipped butter | \$6

**Smoothie bowl** acai & banana or mango & banana | \$13

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GOOD FOR OUR SMALL ONES ...

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## LITTLE BIRDS

### NIBBLE

Free range egg cooked how your little bird likes it served with soldier dippers | \$8

Avocado smash and soldier dippers | \$6

Grilled chicken and chips with a garnish of greens | \$10

### SIP

#### KIDS MILK SHAKES | \$5

using quality ingredients chocolate, vanilla or strawberry

#### KIDS JUICES | \$5

apple or orange or make your own

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MIDDAY MUNCH ...

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## LUNCH

**The Aviary burger** double grilled beef patties, double cheese, house made pickles, fresh tomato, beetroot slaw, lettuce and Smokey house mayo with side of chips | \$22  
add fried egg | \$2 OR add bacon | \$4

**Crispy buttermilk chicken burger** loaded with apple beetroot slaw, sliced tomato and crisp leaves smoked paprika aioli served on a seeded bun | \$16  
add fries | \$4 OR add bacon | \$4

**Brunch beans** spiced roast tomato sauce, mixed beans, herb yoghurt, 2 poached eggs and a slice of sourdough toast | \$14  
add grilled chorizo | \$4

**Aviary poke bowl** locally sourced diced salmon lightly dressed in tamari, sriracha sauce, pickled cucumber, avocado, carrot, edamame, red cabbage and sea vegetables nested on steamed jasmine rice | \$20

**Harvest bowl** grilled seasoned chicken, Persian feta, warm broccolini, medley tomato, mix leaf and a honey almond mustard dressing | \$18  
[Replace chicken with smoked salmon same price]  
add poached egg | \$2