



Penny
UNIVERSITY
— COFFEE HOUSE —

breakfast

available all day until 3pm

CHIA AND RICE PUDDING (DF, GF, V) 11

With seasonal fresh and compress fruit, served with black sesame whipped coconut cream.

TOAST (GF, V, DF) 9

Sourdough, kibbled wheat and rye sourdough, fruit, GF white or GF fruit with marmalade, jam, vegemite, crunchy peanut butter, nutella or cinnamon and maple.

+ gluten free +1

+ 'Nonie's' gluten free bread (fruit, seeded, lightly golden) +1.5

PENNY'S AVO MIX ON DARK RYE (V, VE*, DF*, GF*) 10

House-made avocado and goats cheese mix on dark rye toast.

TOASTIES

+2 sides +11

+3 sides +13

PLAIN TOASTED CROISSANT

+with jam +1

+2 sides +8

+3 sides +11

OPTIONS:

Ham, cheese, tomato, field mushrooms, avocado, kale, egg, caramalised onions, chilli jam, tomato relish, bacon (+2), chicken (+1).

BACON, EGG & CHILLI JAM ROLL (DF*, GF*) 12

+avocado +4

+kale +3.5

CHORIZO AND EGG ROLL (GF*) 12

With house-made BBQ sauce.

MUSHROOM, EGG AND RELISH ROLL (DF*, GF*, V, VE*) 11

With onion and house-made tomato relish.

+avocado +4

+kale +3.5

EGGS YOUR WAY

Two free range eggs, poached, scrambled or fried with toast

-'Penny's' tomato salsa, ricotta +4ea

-roasted field mushrooms, sautéed kale, confit potatoes +4.5ea

-avocado, chorizo +5.5ea

-'Pialligo' bacon +6ea

-gluten free bread +1.5

GREEN EGGS & HAM (GF*, DF*, V*) 19

pea & herb scrambled 'Darabalara Farm' free ranged eggs on char-grilled 'Three Mills' kibbled wheat and rye sourdough, topped with a warm tomato salsa, shaved grana padano and 'Balzanelli' double smoked leg ham.

+mushrooms +4.5

AVO DISH (GF*, DF*, V, VE*) 19

smashed avocado & chevre on grilled dark rye, with charred corn & quinoa tabouleh, topped with a poached egg.

'PIALLIGO HASH' (DF) 23

'Pialligo Farm' pork, fennel and chilli sausage, with diced 'Pialligo Farm' bacon, confit potatoes and a medley of vegetables, pan tossed with a house made szechuan chilli sauce and topped with a fried egg

+avocado +5.5

BANOFFEE CROISSANT FRENCH TOAST (DF*, V, GF*) 18

banana, crushed peanuts, vanilla whipped mascarpone, popcorn, salted caramel & shaved chocolate.

+bacon +6

lunch

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B.L.T (DF*, GF*) 15
with mayonnaise.

VEGO TOASTIE (DF*, GF*, V, VE*) 16
zucchini, field mushrooms, ricotta, spinach & capsicum hummus.

KATSU BURGER (DF*, GF*) 25
crumbed chicken breast fillet marinated in Penny's own spice blend, served in a potato bun with pickles, lettuce, Japanese mayonnaise and BBQ sauce. Served with chips tossed with bush tomato salt.

KANGA-REUBEN SANDWICH (GF, DF) 23
Toasted sourdough filled with house made kangaroo pastrami, sauerkraut, swiss cheese and Russian dressing served with chips.

BALLI'S VEGETARIAN BURGER (DF*, GF, V, VE*) 22
a spiced vegetable (kale and broccolini), quinoa and black bean patty with lettuce, tomato and capsicum hummus. Served with thyme salted chips.

POKE BOWL (GF, DF)
assorted pickled and fresh vegetables set on a bowl of organic black rice.

-with confit salmon 27

-with master stock poached chicken 25

-with roasted field mushroom; no mayonnaise V, VE* 23

OKONOMIYAKI SAVOURY PANCAKE (DF, V) 21
Japanese style savoury pancake with savoy cabbage, shiitake mushrooms, sweet potato and shallots, topped with a Japanese pickle and green leaf salad. Finished with nori and miso mayonnaise and house made Japanese BBQ sauce.

+add fried egg +3

PENNY'S CHICKEN LO MIEN (DF, V*) 25
Penny's take on a traditional lo mien; egg noodles, tossed with master stock poached chicken, fresh vegetables in a soy, ginger and sesame sauce.

MISO BAKED SALMON & CHORIZO (DF*, GF) 27
miso baked Huon Salmon, with pan tossed chorizo, served with seasonal greens tossed in a citrus herb dressing, a poached egg and bois boudran sauce.

+add avocado +5.5

SALADS
-Master stock poached chicken salad with seasonal greens with a herb and citrus dressing. 22

-Miso cured salmon salad with seasonal greens with a herb and citrus dressing. 24

-Vegetarian green salad with kale, spinach, green beans, dutch carrots. 19

CHIPPIES (GF, V, VE*) 10
crisp fries with aioli & Penny's tomato relish.