



Penny
UNIVERSITY
— COFFEE HOUSE —



Why Penny University?

Penny University is inspired by the first coffeehouses, which originated in London during the 17th century. Patrons would pay a penny to enter, giving them access to coffee, the company of others and the latest news and gossip. Because entry was so affordable Penny Universities attracted a broad range of people, from all walks of life. They were significant because they were more than standard coffeehouses; they were public meeting places.

This created a melting pot of ideas, conversation and classes. People would converse over coffee rather than alcohol, so Penny Universities encouraged serious discussion, open thought, and social enlightenment. Coffee had become more than a hot beverage. Instead, it was a way of bonding, socialising, conducting business and sparking conversation

So, who are we? Frankly, we are your modern day Penny University. Like the original coffeehouses, Penny's is a place to try new things, engage in conversation and feel at home. We invite you to come in, enjoy our menu, and soak in the character of the Penny Universities. We hope you leave with a content mind, satisfied stomach and enlightened taste buds.



all day menu

Everyday til 3

TOAST DF, GF, V	8.5	EGGS YOUR WAY	14
Sourdough, kibbled wheat and rye sourdough, dark rye, fruit, GF white or GF fruit with marmalade, jam, vegemite, crunchy peanut butter, nutella or cinnamon and maple.		Two free range eggs, poached, scrambled or fried with toast.	
+ gluten free	+ 2	– Penny's tomato salsa / spicy harissa baked beans / buffalo ricotta	+ 4ea
+ 'Three Mills' dark rye	+ 1	– Roasted field mushrooms / sautéed kale / confit potatoes / asparagus / truffled mushrooms	+ 5ea
+ 'Nonies' gluten free bread; fruit, seeded, lightly golden, seeded gluten free bread.	+ 2	– Avocado	+ 5.5ea
		– Miso cured salmon / 'Pialligo' bacon / Haloumi	+ 6ea
		– Gluten free bread	+ 2
CHIA & COCONUT RICE PUDDING DF, GF, V	16	EGGPLANT AND HALOUMI BURGER DF*, GF*, V, VE*	23
Served warm or cold with seasonal fresh and compress fruit, served with black sesame whipped coconut cream.		Crisp fried eggplant and haloumi dressed in a spicy black vinegar and soy sauce in an activated charcoal brioche bun with cos lettuce, tomato and pickle cucumber, served with Berbere spiced shoestring fries.	
PENNY'S BIRCHER DF, V, VE	18	PU STEAK SAMBO GF*, DF*	28
Chia, teff and oat porridge soaked with macadamia nut milk, served with seasonal fruits, toffee almond crunch, coconut yoghurt and a sprinkle of Davidson plum powder.		Smoke grass fed sirloin on 'Three Mills' sourdough with cos lettuce wholegrain mustard mayonnaise, buffalo mozzarella and Penny's tomato chutney and crisp fried onions served with shoestring fries.	
TIRAMISU FRENCH TOAST V, GF*	19	KATSU BURGER DF*, GF*	25
Nutella and milk bread sandwich French toast served with a coffee gelato, roasted hazelnuts and vanilla whipped mascarpone finished with a Frangelico, mocha ganache and shaved chocolate.		Crumbed chicken breast fillet marinated in Penny's own spice blend, served in a potato bun with pickles, lettuce, Japanese mayonnaise and barbeque sauce. Served with chips.	
BUCKWHEAT CREPE GF, V	18	PAN FRIED HALOUMI V, GF	23
Filled with Penny's tomato salsa, buffalo mozzarella and an egg served with grilled asparagus and a drizzle of blood orange agrumato oil.		Roasted cauliflower, grape and balsamic salsa, piquillo peppers and avocado. Finished with toasted pinenuts and caramalised apple balsamic.	
AVO DISH GF*, DF*, V, VE*	19	ORGANIC SOBA NOODLES DF, V*, VE*	24
Smashed avocado and chèvre on grilled dark rye, with charred corn and quinoa tabouleh, topped with a 63/63° egg.		Served cold with miso cured salmon, Namasu, julienne cucumber and seaweed crisps. Served with a Kombu soy and sesame dressing, wasabi and pickled ginger.	
+ add 'Pialligo' bacon	+ 6	+ Poached egg	+3
+ add truffled mushrooms	+4.5	POKE BOWL DF, GF	
OKONOMIYAKI SAVOURY PANCAKE DF, V,	21	Assorted pickled and fresh vegetables, Japanese style mayonnaise, set on a bowl of organic black rice;	
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, house made Japanese BBQ sauce.		with confit salmon.	27
+ add fried egg	+ 3	with master stock poached chicken.	25
GREEN EGGS & HAM DF*, GF*, V*	21	with roasted field mushroom. V, VE*	23
Pea and 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.		SALAD OF THE WEEK	*
+ add mushrooms	+ 4.5	Please ask our wait staff for this week's seasonal salad.	
'PIALLIGO' HASH DF	23	SHOESTRING FRENCH FRIES GF, DF, V, VE*	10
'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, sprinkled with puffed rice and topped with a fried egg.		Crisp fries with aioli and Penny's tomato relish.	
+ add avocado	+ 5.5		
+ add 'Pialligo' bacon	+ 6		

DF = Dairy free GF = Gluten free V = Vegetarian VE = Vegan / DF*, GF* or VE* = options available

hot drinks

PENNY'S BLEND

Sweet and spicy aroma, full body w notes of dark choc and raspberry [recommended for milk based coffee].

SINGLE ORIGIN

Please ask our waitstaff about the single origin pouring today [recommended for black coffee].

POUR OVER

Please ask our waitstaff about today's single origin. 7

BATCH BREW

Please ask our waitstaff about today's single origin. Refill 5 / 7 +3

Small 4.5
Large 5
+ add soy .5
+ add macadamia/oat 1
+ add decaf 1
+ add extra shot 1

BONSOY CHAI LATTE

Small / Large 5 / 6

CACAO HOT CHOCOLATE

Small / Large 5 / 6

Chilli hot chocolate +.5

BONSOY MATCHA LATTE

Infused w cinnamon and honey 7

Small / Large 7 / 8

BONSOY GOLDEN LATTE

Turmeric, cinnamon, maple and bee pollen 6 / 7

TEA JOURNEY'S LOOSE LEAF TEA

Ceylon Breakfast 5

Earl Grey 5

Peppermint and fennel seed 5

Green 'Zhejiang Mountain' 5.2

Oolong 'a dance between green and black tea' 5.2

White 'Peony King' 5.2

'Stickichai' on Bonsoy 6

Lemon and ginger 5

Speciality tea *ask our waitstaff for today's special. *

ICED THINGS

COLD BREW COFFEE 6

ICED COFFEE 6

Espresso over orange rind, with ice and milk, served with house-made panela syrup.

CHOC 8.5

Please ask our waitstaff for today's iced choc special.

MATCHA 8

Matcha, cinnamon, honey blended w Bonsoy.

TEA 7

Please ask our waitstaff for today's iced tea special.

FRESH JUICE 8

- Orange 8

- Apple 8

- Juice of the day *

Please ask our wait staff.

FIZZY DRINKS 6

Organic fair-trade soft drinks

- Lemmy

- Karma Cola

- Gingerella

- Lemmy, lime and bitters +.5

NATURAL SPARKLING CORDIALS 7.5

Please ask our wait staff for today's options.

KOMBUCHA 7

Please ask one of our waitstaff for today's flavours.

HOUSE-MADE LEMONADE 8.5

Please ask one of our waitstaff for today's special.

SAN PELLEGRINO 7

Sparkling mineral water 500mL.

cold drinks

SMOOTHIES FOR THE CRIMINALS

MONKEY BUSINESS 11.5

Banana, cacao, reishi powder on coconut milk.

HOT TAMALE 12

Mango, strawberry, blueberry, ashwagandha, maple, cayenne pepper on coconut milk.

GREEN HEMP 11.5

Banana, kale, spinach, hemp, lemon on coconut milk.

SHAKE OF THE DAY *

Please ask our waitstaff.

vino

RED

Mount Macleod Pinot Noir [VIC] 12 / 45

Mount Majura Lime Kiln [ACT] 13 / 55

WHITE

Mount Majura Riesling [ACT] 13 / 55

ROSE

Mount Macleod Rose [VIC] 11 / 45

BUBBLES

Mount Majura 'The Silurian' [ACT] 13 / 55

beer + cider

Capital Brewing Co. Coast Ale 8.5 Capital Brewing Co. Trail Pale Ale 8.5 Light Beer 7

Capital Brewing Co. XPA 8.5 Capital Brewing Co. Rockhopper IPA 9.5 Brookvale Union Ginger Beer 9

Capital Brewing Co. XPA 8.5 Capital Brewing Co. Rockhopper IPA 9.5 Batlow Co. Premium Apple Cider 8.5

Capital Brewing Co. XPA 8.5 Capital Brewing Co. Rockhopper IPA 9.5 'Beer of the moment' *

Please ask our waitstaff about our specials.

brunch cocktails

BLOODY MARY 18

Vodka, tomato juice, worcestershire, lemon, tabasco, pepper, celery salt.

ESPRESSO MARTINI 18

Vodka, Kahlúa, single origin espresso, panella.

TAKING THE MICKY 18

Gin, blueberries, elderflower, lemon, aquafaba.

MIMOSA 15

Mount Majura 'The Silurian', fresh OJ.

NEGRONI 18

Campari, gin, sweet vermouth.

DARK 'N STORMY 18

Spiced rum, brookvale union ginger beer, lime.

COCKTAIL OF THE DAY

Please ask our waitstaff.

Surcharge applies on Saturdays and Sundays (10%) and public holidays (15%). BYO bottled wine only. Corkage \$5.5pp. Cakeage \$2.5pp. Card fee for American Express (3%), Visa & Mastercard (1.5%). All prices are GST inclusive. No split bills.



kids menu

HAM & CHEESE TOASTIE	8	BREKKIE PLATE	12
EGG & HAM	10	House granola, vanilla yoghurt and seasonal fruits	
Choice of 1 poached, fried or scrambled egg with grilled "Balzanelli" double smoked leg ham		LUNCH BOX	15
KIDS CHICKEN BURGER	13	Toastie, fruit and brownie.	
Crumbed chicken tenderloin, lettuce and mayonnaise served with chips		CRISP BARRAMUNDI BITES DF	16
+ add swiss cheese	+ 2	With french fries and house made seafood sauce	
+ add tomato relish	+ 2		
+ add caramelised onions	+ 2		

Penny's daily takeaway

Our takeaway range includes juices, dairy free chia pudding, muesli, salad, sandwiches and more, made fresh everyday!

sweet tooth?

Check out our dessert cabinet or ask one of our waitstaff for our range of house-made pastries.

 /pennyuniversitycoffeeroasters

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pennyuniversitycafe.com

