



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	9	EGGS YOUR WAY	14
Sourdough, kibbled wheat and rye sourdough, 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 mushroom / sautéed kale / confit potatoes / broccolini / truffled mushrooms	+ 5ea
+ 'Nonies' gluten free bread; (fruit, seeded, lightly golden)	+ 2	– Avocado	+ 5.5ea
		– Chorizo / 'Pialligo' bacon / Haloumi	+ 6ea
CHIA & COCONUT RICE PUDDING DF, GF, V	16	– Ocean trout	+ 7
Served warm or cold with seasonal fruits, with black sesame whipped coconut cream		– Gluten free bread	+ 2
		MIDDLE EASTERN STYLE BREAKFAST BOWL DF*, GF, V, VE*	20
PENNY'S PORRIDGE DF, V, VE	18	Harissa spiced lentil, bean and cherry tomato ragout topped with sous vide eggs. Baharat spiced salad and Persian fetta served with chargrilled olive bread	
Chia, teff and oat porridge cooked with macadamia nut and coconut milk, served with orange and maple poached pears, toasted seeds, coconut yoghurt and a sprinkle of Davidson plum powder		+ chorizo	+ 5.5
		BALLI'S VEGETARIAN BURGER DF*, GF*, V, VE*	23
APPLE CRUMBLE CROISSANT FRENCH TOAST V, GF*	21	Spiced vegetable (kale and broccolini), quinoa and black bean patty with lettuce, pear chutney and a tomato and capsicum hummus in an activated charcoal bun. Served with thyme salted chips	
With cinnamon apple compote, baked rhubarb and vanilla ice cream served with a ginger and cinnamon crumb, with a rhubarb infused maple syrup			
+add 'Pialligo' bacon	+ 6	PU STEAK SAMBO GF*, DF*	28
		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	
CARAMELISED ONION AND BLACK GARLIC SOUSBISE GF*, V	19		
With Gruyere cheese on chargrilled black olive sourdough, served with broccolini and a poached egg. Finished with grated pecorino and a gluten free semi-dried tomato and oregano crumb		KATSU BURGER DF*, GF*	25
+add chorizo	+ 5.5	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 shoestring fries	
+add truffled mushrooms	+ 4.5		
		MASTER STOCK POACHED CHICKEN SALAD DF*, GF, V*, VE*	25
AVO DISH GF*, DF*, V, VE*	19	New season chat potatoes and greens tossed in an almond salsa verde. Finished with a Persian fetta	
Smashed avocado and chèvre on grilled dark rye, with charred corn and quinoa tabouleh, topped with a 63°C egg and a drop of chilli oil			
+ add 'Pialligo' bacon	+ 6	SPICED LAMB KOFTA GF	27
+ add truffled mushrooms	+ 4.5	Served with a turmeric and preserved lemon pilaf, poached egg and a cucumber yoghurt	
OKONOMIYAKI SAVOURY PANCAKE DF, V,	21	CRISP FRIED BABY EGGPLANT DF, V, VE	25
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		Pan tossed with a spicy black vinegar and soy sauce. Served on warm rice noodles and vegetable salad, finished with crushed peanuts, fried onions, chilli and Asian herbs	
+ add fried egg	+ 3		
+ add 'Pialligo' bacon	+ 6	POKE BOWL DF, GF	28
		With Japanese mayonnaise, assorted pickled and fresh vegetables set on a bowl of organic black rice	
GREEN EGGS & HAM DF*, GF*, V*	22	-confit ocean trout	25
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 Pecorino and 'Balzanelli' double smoked leg ham		-master stock poached chicken	23
+ add mushrooms	+ 4.5	-mushroom (V, VE*)	
'PIALLIGO' HASH DF	23	SHOESTRING FRIES DF, GF, 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 & 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

COFFEE

At Penny, we believe in good, strong, quality coffee; So we like to serve our coffee as a double shot of espresso. Our house blend works best with milk, while our single origins are most appreciated when served black

POUR OVER 7

See specials

BATCH BREW 5 / 7

See specials
Refill +3

Small 4.5
Large 5.3
+ add soy 1
+ add macadamia/oat 1
+ add decaf 1
+ add extra shot 1

SOY CHAI LATTE

Small / Large 5 / 6

CACAO HOT CHOCOLATE

Small / Large 5 / 6

Chilli hot chocolate +.5

SOY MATCHA LATTE

Infused w cinnamon and honey

Small / Large 7 / 8

SOY GOLDEN LATTE

Turmeric, cinnamon, maple

Small / Large 6 / 7

BETROOT HOT CHOCOLATE

Cinnamon, chilli cacao on soy milk

Small / Large 7.5/8.5

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 soy 6

Lemon and ginger 5

Speciality tea *

*ask our waitstaff for today's special

ICED THINGS

COFFEE 6

Espresso over orange rind, with ice and milk, served with panela syrup

CHOC 8.5

Please ask our waitstaff for today's iced choc special

MATCHA 8

Matcha, cinnamon, honey blended with soy

TEA 7

Please ask our waitstaff for today's iced tea special

FRESH JUICE

- 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

MONKEY BUSINESS 11.5

Banana, cacao, chaga powder on coconut milk

CHIA UP 12

Mango, chia, ashwagandha and cinnamon 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

Bourke Street Pinot Noir [ACT] 13 / 58

Mount Majura Lime Kiln [ACT] 13 / 58

WHITE

Mount Majura Riesling [ACT] 13 / 58

ROSE

Tempranillo Rose Mada [VIC] 14 / 60

BUBBLES

Mount Majura 'The Silurian' [ACT] 13 / 58

beer + cider

Capital Brewing Co. Coast Ale 8.5 Capital Brewing Co. Trail Pale Ale 8.5 Light Beer 8

Capital Brewing Co. XPA 8.5 'Beer of the moment' * Brookvale Union Ginger Beer 9

Batlow Co. Apple Cider 8.5

Please ask our waitstaff about our specials.

brunch cocktails

BLOODY MARY 18

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

TAKING THE MICKY 18

Gin, blueberries, elderflower, lemon, aquafaba

ESPRESSO MARTINI 18

Vodka, Kahlúa, house blend espresso, panella

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

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pennyuniversitycafe.com

