



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 / asparagus	+ 5ea
+ 'Nonies' gluten free bread; (fruit, seeded, lightly golden)	+ 2	– Avocado	+ 5.5
		– Chorizo / 'Pialligo' bacon / Haloumi	+ 6ea
		– Cured salmon	+ 7
		– Gluten free bread	+ 2
BIRCHER GF*	21		
Chia, teff and oat, with seasonal fruits, and house made sweet labneh rolled with a pistachio dukkah			
PEANUT BUTTER AND CHOC CHIP CREPE V	21	BALLI'S VEGETARIAN BURGER DF*, GF*, V, VE*	23
With vanilla ice cream, fresh berries, chocolate ganache, grated chocolate and peanuts		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	
AVO DISH GF*, DF*, V, VE*	20		
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		KATSU BURGER DF*, GF*	25
+ add 'Pialligo' bacon	+ 6	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	
OKONOMIYAKI SAVOURY PANCAKE DF, V,	22		
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		STEAK SAMBO GF*, DF*	29
+ add fried egg	+ 3	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	
+ add 'Pialligo' bacon	+ 6	TUNA NAKAOCHI DF,GF	26
GREEN EGGS & HAM DF*, GF*, V*	22	Avocado with a nori mayonnaise on a seasonal vegetable and spinach salad tossed with tozazu. Finished with crisp fried rice vermicelli	
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		CRISP FRIED BABY EGGPLANT DF, V, VE	25
+ add field mushroom	+ 4.5	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	
DILL COATED POACHED EGGS DF, GF*, V*	21	POKE BOWL DF, GF	
Asparagus and a middle eastern Basturma (air dried cured beef), roasted peppers and walnut salsa. Served with grilled black olive sourdough		With Japanese mayonnaise, assorted pickled and fresh vegetables set on a bowl of organic black rice	
+avocado	5.5	–confit salmon	28
'PIALLIGO' HASH DF	23	–master stock poached chicken	25
'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		–mushroom (V, VE*)	23
+ add avocado	+ 5.5	SHOESTRING FRIES DF, GF, V, VE	10
+ add 'Pialligo' bacon	+ 6	Crisp fries with aioli & Penny's tomato relish	

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 8.5

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

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 6.5

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

COLD BREW 6.5

Cold filter coffee. Ask waitstaff for today's single

CHOC 8.5

Please ask our waitstaff for today's iced choc special

MATCHA 8.5

Matcha, cinnamon, honey blended with soy

TEA 7.5

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 6.5

Organic fair-trade soft drinks

- Lemmy

- Karma Cola

- Karma Cola Sugar Free

- Gingerella

- Lemmy, lime and bitters +.5

NATURAL SPARKLING CORDIALS 8

Please ask our wait staff for today's options

KOMBUCHA 7.5

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

cold drinks

SMOOTHIES

MONKEY BUSINESS 12

Banana, cacao, chaga powder on coconut milk

PRETTY IN PINK 12

Dragonfruit powder, chia, hemp seeds, mango, strawberries on coconut milk

GREEN HEMP 12

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. 8.5 Capital Brewing Co. 8.5 Light Beer 8

Coast Ale Trail Pale Ale Brookvale Union 9

Capital Brewing Co. 8.5 'Beer of the moment' * Ginger Beer

XPA Batlow Co. 8.5

Please ask our waitstaff about our specials. Apple Cider

brunch cocktails

BLOODY MARY 18 TAKING THE MICKY 20 NEGRONI 19

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

Gin, blueberries, elderflower, lemon, aquafaba

Campari, gin, sweet vermouth

ESPRESSO MARTINI 19

Vodka, Kahlúa, house blend espresso, panella

MIMOSA 15

Mount Majura 'The Silurian', fresh OJ

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

