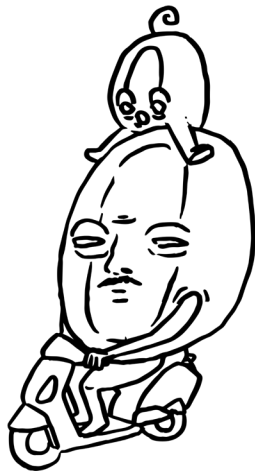


BEANS  
BEANS  
BABY



CRACKING MORNING AT

# Astoria

MIDLAND PARK

established 1996

We work alongside some great small independent farms and producers where sustainability and seasonality is key.

Our fresh pasta is thumped, stretched, rolled and extruded... gently, with no harm done.

Astoria bread & pizzetta is made of local durum flour, sour dough base and is fermented for at least 72 hours then baked fresh every service. I mean, this is serious bread.



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## FROM THE KITCHEN

Seasonal fruit, greek yogurt, granola	DFO	12
Poached organic eggs, braised greens, stone baked bread	DFO, GFO	12
Baked Turkish eggs, junco chili oil, dukkah	DFO, GFO	16
Avocado, meyer lemon & herb stone baked tartine	DFO, GFO, VG	15
Continental deli platter	DFO, GFO	18
Ora king smoked salmon & crème fraîche tartine	DFO, GFO	24

## SWEET

Panettone maritazzi with mascarpone cream		8
Hazelnut & chocolate torte	GF	8
Almond & orange cake	GF, DFO	6
Goat ricotta, pistachio, dark chocolate cannoli		4.5
Chocolate & hazelnut biscotti		3
Amaretti	GF, DF	3

## EXTRAS

Little River halloumi	GF, V
Dry cured belly bacon	GF, DF
Roasted flat mushrooms	GF, DF, VG
Italian sausage with fennel	

6

## STAY ON

DINNER MENU STARTS AT 5PM

## SAVOURY

Cacio e Pepe scone with parmesan custard & pecorino	v	5.5
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## DRINKS

Black coffee	4.2
White coffee	5.2/5.8
Piccolo	4.5
Vienna	4.5
Bottomless filter coffee	6
Webster's tea range	4.5
Hot chocolate	5.2/5.8
Almighty juices	5
Coca-cola range	5
Anitpodes sparkling water	6.5/10

For a full drinks list, please ask our wait staff.

GFO - Gluten Free Option GF - Gluten Free V - Vegetarian  
DFO - Dairy Free Option DF - Dairy Free VGO - Vegan Option

Please alert your waiter if you have any allergies or intolerances.

Please note that if you're paying by Paywave or by credit card an additional charge of 2% applies.