



 $\verb|www.aftergloweatery.com.au| \\$



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ALL DAY DRINKS

COFFEE

BLACK
HOUSE-BLEND
SINGLE-ORIGIN

WHITE
ASPEN
Chocolate, Hazelnut and Malt
RASPBERRY CANDY (S,L +\$1 /J +\$2)
Sweet berries and Creamy white chocolate

Ob D3 I.	04.0
Short Black	\$4.0
Long Black	\$4.5 / \$5.5 / \$6.5
Today's Batch Brew	\$4.5 / \$5.5 / \$6.5
Piccolo/Macchiato	\$4.5
Cappuccino	\$4.5 / \$5.5 / \$6.5
Flat White	\$4.5 / \$5.5 / \$6.5
Latte	\$4.5 / \$5.5 / \$6.5
Mocha	\$5.0 / \$6.0 / \$7.0
Affogato	\$7.0
Hot Chocolate	\$4.8 / \$5.8 / \$6.8
Chai Latte	\$4.8 / \$5.8 / \$6.8
Matcha Latte	\$4.8 / \$5.8 / \$6.8
Babyccino	\$2.0
Puppuccino	\$2.0
EVERAG	

EXTRAS \$0.7

Extra Shot

Almond / Soy / Oat / Lactose-Free Vanilla / Hazelnut / Caramel

ICED

Long Black Cold Brew Latte Chai Latte Matcha Latte						\$6.0 \$6.0 \$6.5 \$7.0 \$7.0
Coffee		Cream	&	Whipped	Cream	\$8.0
Chocol				1.1.		• • • • •
	Ice	Cream	&	Whipped	Cream	\$8.0
Mocha						
with	Ice	Cream	&	Whipped	Cream	\$8.0

SOFT DRINKS

Coke / Coke Zero / Lemonade \$4.0 Red Bull \$4.5

TEA

\$6.0

English Breakfast Green Tea Peppermint French Earl Grey Chamomile Lemongrass and Ginger

ICED TEA

\$7.5

Peach Lemon Hibiscus

MILKSHAKES Chocolate Strawberry \$9.0 \$5.0(KIDS)

Strawberry Vanilla Caramel

FRESH PRESSED JUICE \$9.5 \$5.0(KIDS) +\$1.0(NO ICE)

Orange Apple Mixed

SER!OUS SMOOTHIES \$10.50

Acai Activate +\$1.0
Acai, Blueberries, Banana, and Dates

Reboot

Mango, Pineapple, Banana, and Passionfruit

Eneraize

Strawberries, Apple, Pear, Pineapple, and Dates

Water

Still Water \$3.50 Sparkling Water \$4.50

10 EPPING PARK DRIVE EPPING NSW 2121 MONDAY-FRIDAY 6AM - 3PM SATURDAY-SUNDAY 8AM - 3PM AFTERGLOW EATERY

ALL DAY MENU

Toast with condiments

Two slices of Sonoma sourdough / vegemite, peanut butter or seasonal preserves (GFO)(V) Add avocado / guacamole +4 \$ 7.0

Eggs your way

Two eggs cooked your way on toast (GFO)(V)
Add bacon / chorizo +6
halloumi / mushroom +5
avocado +4 / hash brown +3.5
\$ 13.0

Bacon & egg roll

with onion jam and BBQ sauce (GFO) Add hash brown +3.5 \$ 12.0

Breaky wrap

Two fried eggs, bacon, hash brown, cheese, aioli & BBQ sauce \$ 16.0

Seasonal avo

House made guacamole, cherry tomato, pomegranate, feta, radish and balsamic glaze on sourdough (GFO)(V) Add single poached egg +3 / bacon +6 \$ 19.0

Wild mushroom forest

Ginger sauteed wild mushroom, parsnip crisp, fried shallots and grilled lemon with pumpkin spread on toast (GFO)(VG) Add single poached egg +3 \$ 21.0

Big breakfast

Two eggs your way, one rasher of bacon, mushroom, hash brown, grilled tomato, roasted Brussels sprouts, halloumi, labneh and sourdough (GFO) swap bacon for chorizo or smoked salmon Add seasonal avocado +4

\$ 26.0

BLT

Two rashers of bacon, lettuce, tomato, aioli, relish cream, and grated parmesan cheese (GFO)
Add grilled chicken +5

\$ 17.0

Pumpkin salad

Roasted pumpkin salad with feta, pine nuts, pomegranate, mixed leaf, radish and balsamic dressing (GFO)(V)(N) Add grilled chicken / halloumi +5

\$ 19.0

Omelette

Tomato, cabbage, mushroom, parsley, feta cheese, parmesan cheese with a slice of toast (GFO)(V)

\$ 20.0

Eggs benedict

Two poached eggs, hollandaise, crisp kale on sourdough with your choice of smoked salmon or bacon (GFO)
Add mushroom +5 / hash brown +3.5

\$ 21.0

Shakshuka

Tomato and capsicum with two baked eggs, feta, parsley with two slices of bread (GFO)(V)
Add bacon / chorizo +6
hash brown +3.5
\$ 22.0

Prawn burger

House-made crumbed prawn patty, lettuce, coleslaw and tartare sauce with chips or salad

\$ 26.0

Angus beef burger

Angus beef patty, lettuce, tomato, american cheese, grilled onion and truffle mayo with chips or salad \$ 25.0

Chicken schnitzel wrap

Chicken schnitzel wrap or sandwich with leaf, guacamole, tomato, aioli with chip or salad

\$ 24.0

Fish tacos

Trio battered flat head fish tacos with, parmesan cheese, cabbage coleslaw, relish cream, citrus & sriracha mayo

\$ 25.0

Fettuccine boscaiola

Creamy chicken & bacon fettuccine with wild mushroom and parmesan cheese \$ 24.0

Acai bowl

Seasonal berries, banana, coconut flakes, chia seeds, and granola (V)(N) Add peanut butter / honey +2 \$ 20.0

Hotcake

Pistachio crumb, mascarpone, raspberry compote, chocolate soil, seasonal fruits & maple syrup (V)(N)

\$ 23.0

Double stacked waffles

Two stacked waffles with Lotus Biscoff, seasonal fruits, candied orange, vanilla ice cream cone and Nutella sauce (V)(N)

\$ 22.0

SCAN HERE



to view the menu

KIDS MENU

Kids menu 12 and under only

Bacon and egg cooked your way on toast (GFO) Add hashbrown + 3.5

\$ 10.0

Nuggets and chips \$ 12.0

Chicken schnitzel and chip

Fish and chip

\$ 14.0

\$ 13.0

Waffle with vanilla ice cream, seasonal fruits, and Nutella sauce (V)(N) \$ 14.0

ADD SIDES

Chips with tomato sauce (V) \$ 6,0 / \$ 12.0

Sweet potato chips with aioli (V) \$ 6.5 / \$ 13.0

Roasted Brussels sprouts, lemon dressing, labneh and sesame (V) \$ 14.0

ENJOY EXTRAS

Sourdough/Feta cheese/Labnel	n \$3	. (
Hash brown	\$ 3	. 5
Grilled tomato/Guacamole/Avo	ocado \$ 4	. 6
Grilled chicken/Mushroom/Hal	lloumi \$ 5	. 6
Smoked salmon/Two eggs	\$ 6	. 6
Chorizo/Two rashers of bacon	n \$6	. 6