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ALL DAY DRINKS

COFFEE Short Black Long Black Today's Batch Brew Piccolo/Macchiato Cappuccino Flat White Latte Mocha Nutella Mocha Affogato NON COFFEE	\$4.4 \$5.2 / \$6.2 / \$7.2 \$5.4 / \$6.4 / \$7.4 \$5.2 \$5.2 / \$6.2 / \$7.2 \$5.2 / \$6.2 / \$7.2 \$5.2 / \$6.2 / \$7.2 \$5.7 / \$6.7 / \$7.7 \$6.7 / \$7.7 / \$8.7 \$8.0	Einspänner Einspänner Latte Raspberry Matcha Latte TEA English Breakfast Green Tea Peppermint French Earl Grey Chamomile Lemongrass and Ginger	\$9.5 \$10.0 \$11.0 \$7.5
Hot Chocolate Chai Latte Matcha Latte Nutella Latte Babyccino Puppuccino	\$5.4 / \$6.4 / \$7.4 \$5.4 / \$6.4 / \$7.4 \$5.4 / \$6.4 / \$7.4 \$6.4 / \$7.4 / \$8.4 \$2.5 \$2.5	ICED TEA Peach Lemon Hibiscus	\$8.5
ICED Long Black Today's Cold Brew Latte Chai Latte Matcha Latte Earl Grey Matcha Claud Latte	\$7.0 \$7.5 \$7.5 \$8.5 \$8.5 \$10.0	MILKSHAKES Chocolate Strawberry Vanilla Caramel SER!OUS SMOOTHIES	\$9.5 \$5.5(KIDS)
Earl Grey Matcha Cloud Latte ICED with Ice Cream & Whipped Coffee Chocolate Mocha Nutella Latte Nutella Mocha	\$11.5 Cream \$9.0 \$9.0 \$9.5 \$10.0 \$11.0	Acai Activate Acai, Blueberries, Banana, and Reboot Mango, Pineapple, Banana, and F Energise Strawberries, Apple, Pear, Pine	+\$1.0 Dates
EXTRAS Extra Shot / Decaf Almond / Soy / Oat / Lactose-From Vanilla / Hazelnut / Caramel Raspberry Candy	\$0.8	FRESH PRESSED JUICE Orange Apple Mixed	\$9.5 \$5.5(KIDS) +\$1.0(NO ICE)
SOFT DRINKS Coke / Coke Zero / Lemonade Red Bull	\$4.5 \$5.0	Water Still Water Sparkling Water	\$4.0 \$5.0

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 / quacamole +5 \$ 9.5

Eggs your way

Two eggs cooked your way on toast (GFO)(V) Add bacon +7 / chorizo +6.5 halloumi / mushroom +5.5 avocado +5 / hash brown +4 \$ 15.5

Bacon & egg roll

with onion jam and BBQ sauce (GFO) Add hash brown +4 Add cheese +1 \$ 13.0

Breaky wrap

Two fried eggs, bacon, hash brown, cheese, aioli & BBQ sauce \$ 17.5

Seasonal avo

House made guacamole, cherry tomato, pomegranate, feta, radish and balsamic glaze on sourdough (GFO)(V) Add single poached egg +3.5 / bacon +7 \$ 21.0

Wild mushroom forest

Ginger sauteed wild mushroom, sweet potato crisp, parsley, fried shallots and grilled lemon with pumpkin spread on toast (GFO)(VG) Add single poached egg +3.5 \$ 23.5

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 +5

\$ 29.5

BLT

Two rashers of bacon, lettuce, tomato, aioli, relish cream, and grated parmesan cheese (GFO) Add grilled chicken +5.5 /avocado +5 \$ 20.5

Pumpkin salad

Roasted pumpkin salad with feta, pine nuts, pomegranate, mixed leaf, radish, and balsamic dressing (GFO)(V)(N)Add grilled chicken / halloumi +5.5

\$ 21.5

Omelette

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

\$ 24.0

Eggs benedict

Two poached eggs, hollandaise, crisp kale on sourdough with your choice of smoked salmon or bacon (GFO) Add mushroom +5.5 / hash brown +4

\$ 24.0

Shakshuka

Tomato and capsicum with two baked eggs, feta, parsley with two slices of bread (GFO)(V) Add bacon +7/ chorizo +6 5 hash brown +4 \$ 23.5

Prawn burger

House-made crumbed prawn patty, lettuce, coleslaw, and tartare sauce w/ chips or salad \$ 28.5

Angus beef burger

Angus beef patty, lettuce, tomato, double american cheese, grilled onion, and truffle mayo w/ chips or salad \$ 27.5

Chicken schnitzel wrap

Chicken schnitzel wrap or sandwich with leaf, guacamole, tomato, aioli w/ chips or salad

\$ 27.0

Fish tacos

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

\$ 28.0

Fettuccine boscaiola

Creamy chicken & bacon fettuccine with wild mushroom, and parmesan cheese \$ 26.5

Scotch fillet steak sandwich

Scotch fillet steak on Turkish bread with chimichurri, dijonnaise, parmesan, grilled onion, and mixed leaf w/ chips or salad (GFO)

\$ 33.5

Double Lamb Souvlaki

Two Lamb Souvlaki with labneh, chimichurri, mixed leaves, tomato, parmesan, lemon, fries, and pitta bread

\$ 34.5

Salmon fillet

Pan-fried 200g salmon fillet with soydressed miso soba, edamame, roasted Brussels sprouts, citrus, furikake, and miso mayo

\$ 35.5

Coconut french toast

Coconut crusted french toast with pineapple curd, vanilla ice cream, and seasonal fruits (V)(N)

\$ 26.0

Double stacked waffles

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

\$ 25.0

Acai bowl

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

\$ 22.5



SCAN HERE

to view the menu

KIDS MENU

Kids menu 12 and under only

Bacon and egg cooked your way on toast

Add hashbrown + 4

\$ 12.5

Nuggets and chips \$ 13.5

Chicken schnitzel and chip \$ 14.5

Fish and chip

\$ 15.5

Waffle with vanilla ice cream, seasonal fruits, and Nutella sauce (V)(N)\$ 15.5

ADD SIDES

Chips with tomato sauce (V) \$ 6.0 / \$ 12.0

Sweet potato chips with aioli (V) \$ 7.0 / \$ 14.0

Roasted brussels sprouts, lemon dressing, labneh and sesame (V) \$ 15.5

ENJOY EXTRAS

Feta/Labneh/One rasher of bacon	\$ 3.5
Hash brown/Sourdough	\$ 4.6
Grilled tomato	\$ 4.5
Guacamole/Avocado	\$ 5.6
Grilled chicken/Mushroom/Halloumi	\$ 5.5
Roasted brussels sprouts	\$ 6.6
Smoked salmon/Chorizo	\$ 6.5
Two eggs/Two rashers of bacon	\$ 7.6

GFO-Gluten free option + \$2.0 **V**- Vegetarian **VG**- Vegan

N- Nuts