

Staff Café

Brunch

Available all day from 8am
(v) Vegetarian (gf) Gluten Free (vegan) Vegan

BRUNCH

Eggs your way served (v) with soughdough toast	\$7.50
Smashed avocado (v) grape and cherry tomatoes, dukkha, rocket and balsamic glaze on sourdough toast	\$14.00
Zucchini, chilli and shallot fritters (v) slow roasted tomatoes, fresh ricotta, candied walnuts	\$14.00
Sauteed mushrooms (v) (gf) kale, Zaatar spiced grilled eggplant & Danish feta	\$12.00
Smoked salmon homemade labneh, sautéed baby spinach & shaved fennel on rye sourdough	\$16.00
Banana bread Toasted and served with either butter, strawberry jam or orange marmalade	\$4.00
Friands Freshly baked each day	\$3.00
Almond Croissant A lightly toasted buttery croissant	\$7.00

SALADS & LIGHT MEALS

Cumin spiced roasted cauliflower (v) (gf) with baby spinach, grilled haloumi, chickpeas, sliced cucumber, mint yoghurt & toasted almond flakes	\$15.00
Dukkha spiced sweet potato salad (v) (gf) with grilled eggplant, Danish feta, rocket, kalamata olives, Spanish onion & balsamic dressing + Add chicken \$3/smoked salmon \$5/avocado \$4	\$14.50
Homemade quiche of the day served with rocket & Grana Padano cheese salad	\$14.50
Homemade mushroom, sage & green pea arancini balls (v) served with arrabiata sauce, rocket & Grana Padano cheese	\$16.50

EXTRAS & SAUCES

Egg	\$1.50
Avocado	\$4.00
Danish feta	\$3.00
Grilled Haloumi	\$3.50
Grilled chicken breast	\$3.00
Smoked salmon	\$5.00
Aioli/Tartare Sauce	\$1.50
Gravy/Mushroom Sauce	\$1.50
Hollandaise sauce	\$1.00
Seeded/American/Dijon Mustard	\$0.50

MAINS

Tasmanian salmon fillet (gf) dill buttered green peas, broad beans & homemade baba ghanoush with slow roasted cherry tomatoes & toasted almond flakes	\$29.50
200g Char-grilled grain fed rump steak with steak house chips & garden salad + Choice of sauce	\$24.00
Grilled buffalo chicken burger with iceberg lettuce, Spanish onion, blue cheese sauce served on a milk bun + Choice of chips or salad	\$18.00
Premium beef burger with American cheese, lettuce, tomato, burger sauce and an onion ring served on a milk bun + Choice of chips or salad	\$18.00
Gnocchi (v) with baby spinach, roasted sweet potato, cherry tomatoes, blue cheese cream sauce & candied walnuts, freshly grated Grana Padano	\$19.00
Salmon fettuccine garlic, chilli, capers, anchovy fillets, basil, Roma tomato, kalamata olives, rocket & pangrattato	\$19.00

SIDES

Steakhouse chips	\$4.00
Fresh garden salad (gf) (v)	\$4.50
Rocket and Grana Padano cheese salad (v) (gf)	\$5.00
Homemade garlic bread (v)	\$3.50
Gluten free bread roll (gf) (v)	\$4.50
Grilled sourdough (v)	\$4.50

DESSERT

Homemade lemon mascarpone tart	\$8.00
Homemade sticky date pudding with butterscotch sauce	\$8.00
Pavlova with berry coulis & vanilla cream (gf)	\$8.00

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