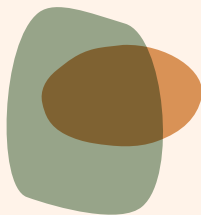
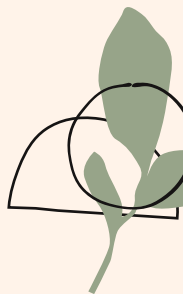


venn.

TAKEAWAY



lunch specials

15.5

VENN CRISPY CHICKEN SALAD

crispy spiced venn style fried chicken, avocado, tomato, baby cos lettuce, red onion, boiled egg, house dressing & topped with aioli (NF)

SPICED CHICKEN SALAD

grilled spiced chicken tenderloin, pickled red radish, tomato, red onion, roasted pumpkin, grilled haloumi, spinach & rocket with maple mustard dressing (NF)(GF)

ROASTED VEGIE SALAD

slow roasted beetroot, mushroom, cauliflower, pumpkin, tomato with red onion, pickled red radish, spinach, goat cheese, crunchy walnut & house dressing (GF) (V)

WARM PESTO PASTA SALAD

basil, kale & cashew nut pesto, penne, poached chicken, tomato, red onion, kalamata olive & broccoli topped with parmesan

PULLED PORK SALAD

12 hours house made pulled pork, roasted fennel, jalapeno, sweet corn, tomato salsa, avocado, pickled red radish & rocket

wrap specials

14.5

All served with chips

VENN WRAP

crispy spiced venn style fried chicken, tomato, red onion, iceberg lettuce, mozzarella cheese, chipotle mayo with a side of chips (NF)

PORK WRAP

12 hours house made pulled pork, tomato, red onion, jalapeno, sweet corn, iceberg lettuce & aioli with a side of chips (NF)

BEEF BURRITO

ground beef & red onion sautéed in mexican spices, tomato salsa, sweet corn, avocado, coriander, jalapeno, mozzarella, iceberg lettuce with a side of chips (NF)

SATAY WRAP

chicken satay, cucumber, coriander, carrot, red onion, fresh chilli, mixed leaves, house recipe peanut satay sauce served with a side of chips (DF)

VEGIE WRAP

smashed avocado, quinoa, fetta cheese, tomato salsa, mixed leaves, harissa dressing served with a side of chips (V)(NF)

all day breakfast

BEB

(BACON & EGG BRIOCHE)

bacon, fried egg, caramelized onion, american cheese on brioche bun & your choice of house made chilli jam, tomato or bbq (NF)

12.5

BREAKFAST WRAP

chorizo, bacon, fried egg & wilted spinach wrap in spinach tortilla with your choice of house made chilli jam, tomato or bbq (NF)

13.5

EGG WRAP

scrambled egg, grilled haloumi, avocado salsa, wilted spinach & house made basil & kale pesto wrap in spinach tortilla (V)

13.5

COMFY BREAKFAST

smashed avocado, 2 poached eggs served on sourdough toast (V)(NF)

15

GRANOLA

house made crunchy granola, greek yoghurt, fresh fruits, berries, honey & overnight almond milk soaked chai seed & honeycomb (V)(GF)

15

FRUIT BOWL

fresh seasonal fruits, berries, greek yoghurt, roasted almond, dried cranberry, chia seed & honeycomb (V)(GF)

13.5

ZUCCHINI FRITTER

choice of bacon or smoked salmon, avocado salsa, cream fraiche, poached egg with zucchini & herbs salad (GF)(NF)

22.5

breakfast until 11.30am

BREAKFAST BRUSCHETTA

diced avocado, grilled haloumi, cherry melody tomato, broccolini, crispy bacon, poached egg, pomegranate syrup on sourdough bread (+1 gluten free bread)

17

MUSHROOMS ON TOAST

sauté wild mushrooms in truffle oil served on soy linseed, kale pesto, crumbled fetta cheese, crispy kale & poached egg (V)(+1 gluten free bread)

18

extras

one egg, hash brown (1 pc), wilted spinach	3
bacon, avocado, grilled tomato (2 pcs), mushroom, haloumi (2 pcs), fetta cheese	4.5
smoked salmon, chorizo, baked beans	5.5
waffles (<i>weekend only</i>) half / whole	4.5 / 8
side of chips	6

lunch from 11.30am

FISH & CHIPS

golden & crunchy beer batter barramundi, house made tartare sauce served with a side of chips (NF)

18

SALT & PEPPER SQUID

crispy salt & pepper squid, green goddess sauce with apple, fennel, baby cos, tomato, red onion & mixed salad (NF)

18

CHICKEN & CHIPS

buttermilk crispy fried boneless chicken thigh choice of aioli or chipotle mayo served with side of golden & crunchy chips (NF)(extra crispy chicken \$6.5/pc)

16

FRIED CHICKEN BURGER

buttermilk crispy fried chicken thigh, baby cos lettuce, tomato, red onion, swiss cheese, chipotle mayo served with a side of chips (NF)

18

BEEF BURGER

crispy bacon, house recipe beef patty, american cheese, dijon mustard, baby cos lettuce, tomato, red onion, gherkin, aioli served with side of chips (NF)

18

STEAK SANDWICH

juicy tender scotch fillet, caramelized onion, mushroom, tomato, rocket, truffle cheesy sauce, dijon mustard served on turkish bread & side of chips (NF) (+1 gluten free bread)

21

LAMB WRAP

12 hours braised lamb, beetroot hummus, quinoa tabouli, fetta cheese, rocket & garlic sauce served with side of chips (NF)

16

SATAY RICE

chicken tenderloin marinade in coconut milk, turmeric & thai spices, served with cucumber relish, peanut satay sauce, mixed leaves, & jasmine rice (DF) (GF)

18.5

ROASTED CAULIFLOWER SALAD

spiced roasted cauliflower, quinoa, tomato, house roasted red & golden beet root, avocado, crunchy walnut, dried cranberry, rocket, house dressing & topped with harissa yoghurt (add chicken +5) (V)(GF)

18

SALMON SALAD

pan seared crispy skin
salmon cooked to medium,
quinoa, zucchini, edamame,
tomato, mint, coriander,
red onion, baby cos lettuce,
house dressing served
with side of green goddess
sauce topped with quinoa
crumble (NF)(GF)

25

SATAY SALAD

turmeric coconut milk
chicken tenderloin,
cucumber, red onion,
carrot, tomato, coriander,
fresh chilli, mixed leaves,
thai vinaigrette dressing
& side of peanut satay
sauce (GF)(DF)

18

BEEF MASSAMAN

authentic juicy & tender
beef osso-bucco
massaman curry with
potato, onion & thai
spiced served with jasmine
rice & a side of roti bread
(DF)(NF)(GF except roti)

19.5

CHICKEN GREEN CURRY 19.5

authentic thai style green
chicken curry, thai eggplant,
green beans, basil, kaffir
lime leaves, fresh chili
served with jasmine rice
& side of roti bread

CHILLI GARLIC

PRAWN SPAGHETTI

silky angle hair with sautéed
prawns, dried chilli & garlic
butter, olive, cherry tomato,
parsley, coriander, finished
with lemon infused olive
oil topped with parmesan (NF)

24

CASARECCE PASTA

hawkesbury squid, crispy
chorizo, tomato melody,
spinach tossed with casarecce
pasta, parmesan & chorizo oil
topped with crumbled fetta,
herbs & crispy capers (NF)

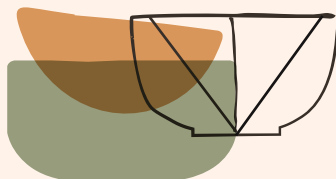
22

DUKKAH CRUSTED CHICKEN SALAD

pan fried chicken tenderloin
crumbed with house made
crunchy dukkah, roasted
beetroot, caramelized pear,
pickled radish, black rice,
creamy labne, witlof with
sumac dressing (GF)

22

**V Vegetarian, GF Gluten free,
DF Dairy free, NF Nut free**



coffee 5 SENSES

regular	3.8
large	4.3
espresso	3.5
piccolo	3.5
macchiato	3.5
filter	4.5
cold brew	4
mocha	4.5
matcha latte	4.5
hot chocolate	4.5
chai latte	4.5

EXTRA

soy, almond, oat, macadamia, lactose free	0.5
decaf, shot	0.6
vanilla, caramel, hazelnut	0.5

tea

english breakfast, earl grey,	4
sencha green tea, oolong, peppermint, lemongrass & ginger	
sticky chai, infused with soy	6

iced venn

iced latte	5.5
iced long black	5.5
iced mocha	7
iced chocolate	7
iced chai	7

milk shakes

vanilla, caramel	5.5
hazelnut, chocolate, strawberry, mocha (+\$1)	

thick shakes

vanilla, caramel	6.5
hazelnut, chocolate, strawberry, mocha (+\$1)	

frappe

chocolate, coffee, matcha,	6.5
mango, mixed berries, mocha (+\$1)	

smoothies

banana, mango, mixed berries	7.5
green - kiwi, pineapple, kale, mint	
hawai - mango + pineapple	
berry split - berries + banana	
big 2 - mango + berries	
blend with greek yoghurt, honey & juice (add peanut butter +.50)	

chilled drinks

freshy venn	9.5
passionfruit, lychee, lime, mint & soda	
virgin mojito	8
lime, mint, lemonade, syrup	
house made freshy	
lemon iced tea	7
lemon lime bitter	7

squeezed juice

lofoten	7
kale, apple, celery, pineapple, mint	
flam	
watermelon, orange, celery, mint	
bergen	
carrot, orange, apple, ginger	
oslo	
pear, pineapple, apple, mint	
orange juice	6.5
make your own juice	8

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