





## About The Dining & Co. Mascot

Our concept for The Dining & Co. came from our simple but profound personal passion for food and family, and our desire to link the two together in an affordable and comforting setting.

Established in June 2016 our flagship store is nestled in a quiet suburban street, its interior decorated with greenery and earthy neutral colours; we offer you traditional cafe style dishes with an exquisite touch. Your local spot; taking you on a journey through time.

## **Catering**

Speak to our friendly staff about catering packages or email us at the dining and comascot @gmail.com for function inquiries

### **Functions**

We can be a part of any function or event! Customised catering options available for pick up only. Or.. rather hang with us? We do functions too! Everything from funky casual canapé parties, to 3, 5 course set menu events.

Lodge an enquiry and one of our team will contact you to gather more details on your function requirements.

Once done, our passionate team of chefs will combine their creativity and expertise to conjure up a tailor made menu uniquely for you!

Contact us at the dining and comascot@gmail.com

#### Reservation

Bookings welcome on weekdays only.

No bookings on weekends or public holidays.

No Phone booking. Please email us or click reservation on our web site.

Email: mascotreservation@gmail.com or web site: www.thediningandco.com.au

## Takeaway, Pre Order

Please text to us or click order now on our web site.

Mobile: 0492 792 663 (text only) or website: www.thediningandco.com.au



Follow us on Social Media

- (d) thediningandcomascot

# Food Menu



## **ALL DAY BREAKFAST**

<b>SOURDOUGH</b> white, light rye, whole grain , GF(+0.5) or cherry& r with condiments /with ham, cheese, tomato m	
will condinents / will flam, cheese, fornato in	1611 +2.5
CROISSANTS toasted w house made jam	7
double smoked ham&Swiss cheese	9
Smoked Salmon, crème fraiche , Dill & pickled on	ion 13
vanilla mascarpone, maple syrup, pistachio& fresh	
BANANA BREAD with whipped butter	8
COCONUT CHIA PUDDING fresh fruits, coconut snow, almonds, i	maple 18
Berry compote and coconut chips	**
ACAI BOWL with granola, roasted nuts, vanilla yoghurt	19
berry compote &fresh fruits	
BRIOCHE FRENCH TOAST vanilla mascarpone, maple syrup	20
pistachio snow, berry compote &fresh berries with bo	acon +6
BLAT bacon, lettuce, smashed avo, tomato, aioli on flatbread	18
BACON & EGG ROLL fried egg, bacon, cheese, BBQ aioli on milk	bun 14
AVOCADO BRUSCHETTA smashed avo, labneh, burnt lemon	17
and rustic crumb with a poached egg +3 / With	bacon +6
WILD MUSHROOM BRUSCHETTA garlic, thyme, honey&ricotta,	20
basil pesto, truffle oil, manchego, mushroom powder and a poacl	hed egg
CHILLI SCRAMBLE House made chilli oil, onion flakes, feta,	21
chorizo, mushroom, fennel salad and warm pita	bread
SOURDOUGH & EGGS(our fried egg is sunny side up)	
THE BASIC eggs your way with a choice of sourdough	13
CHORIZO AND EGGS scrambled eggs, Spanish spiced sausage	19
spicy aioli	
SMOKED SALMON AND EGGS poached eggs, Tas salmon	20
dill cream fraiche	
<b>YEGETARIAN BREAKFAST</b> eggs, mushrooms, smashed avocado	23
haloumi, roasted tomato	

THE DINING BIG BREAKFAST eggs, bacon, chorizo  mushrooms, roasted tomato	24
BREAKFAST BOARD slow cooked eggs (63' eggs) smoked salmon, prosciutto Haloumi, smashed avod bunrt lemon, dill crème fraiche and Rye bread	26 cado
SHAKSHUKA slow cooked egg (63' egg) in chorizo,chick pea capsicum and spiced tomato sauce &Turkish bread	21
EGG BENEDICT poached eggs, orange hollandaise  Swiss chard on English muffin  Choice of 1: ham, bacon, falafel or mushroom/ smoked	20/21 salmon
RICOTTA PANCAKES caramelised banana, pop corns Honey and whipped butter	22
CORN FRITTERS poached egg, smashed avocado&tomato relish Choice of 1: Haloumi, Mushroom or bacon / smoked	21/22 salmon
BREAKFAST BURGER bacon, fried egg, smashed avocado, lettuce Cheese, tomato, chilli jam on brioche and has VEGE BREAKFAST BURGER fried egg, smashed avocado, lettuce Cheese, tomato & chilli jam on brioche CHOICE OF 1: MUSHROOM, Falafel OR HALLOUM	19
EXTRA  Hash brown, 1Egg (scramble +\$1)/  Smashed avocado, roasted tomato, mushroom, haloumi /  Bacon, chorizo / smoked salmon /	′ 6.0 /7.0
KIDS ONLY (for ages 12 &under)	
Kids Basic legg your way with a choice of 1 sourdough /With bacor Kids Pancake ricotta pancake, maple syrup with ice cream / extra berries & compote +2	n +3 7 12

Please let us know if you have any food allergies or special dietary needs 10% surcharge on public holidays

# Food Menu



## LUNCH

Available from 11:00

CALAMARI SALAD grilled baby calamari, lentil, chickpea preserved lemon baby capers, mixed leaves, and cherry tom Sherry vinaigrette parmesan crisp and char grilled lemon	21 natoes
CHICKEN SALAD BOWL with quinoa, baby beetroot  Kale, feta, parmesan char grilled lemon, Swiss char  pine nuts, orange dressing	21
(WARM) CHORIZO AND KIPFLER SALAD spicy sausage crispy kipfler potatoes poached egg, garlic chili, rocket, and parmesan crisp	21
SMOKED SALMON SALAD with quinoa, baby beetroot feta, dill crème fraiche Swiss chard, pine nuts burnt lemon and kale crisps	22
MUSHROOM & PROSCUITTO OPEN SANDWICH  grilled prosciutto with poached egg Fetta, olive  organic nuts, balsamic glaze on toasted sourdough	22
RACHEL SANDWICH pastrami, coleslaw, spicy aioli Swiss cheese with chips	23
STEAK SANDWICH sirloin steak, caramelised onion rocket, aioli, tomato relish with chips	23
PULLED PORK BURGER mango relish, coleslaw, rocket with kipfler	23
CAJUN CHICKEN BURGER chicken thigh fillet, smashed avocado, bacon, aioli, rocket with chips	23
tomato onion lettuce cheese gioli with chips	23

corn puree, kipfler pickled onion mushroom sauce, truffle oil, and onion flakes SIRLOIN STEAK sous vide grass-fed sirloin with mushroom sauce, onion flakes, mixed salad, and chips TASMANIAN SALMON FILLET confit salmon 28 with crispy skin and black rice, fennel Swiss char pink grapefruit, walnuts, fetta, burnt Irmon, kale **PRAWNS PASTA** squid ink spaghetti 27 with chilli, garlic, preserved lemon, cherry tomatoes rocket, rustic crumb, parmesan and burnt lemon MUSHROOM PASTA egg spaghetti 25 with chilli, garlic, preserved lemon, cherry tomatoes rocket, rustic crumb, parmesan 26 **BACON PASTA** egg spaghetti with bacon, mushroom, rocket, rustic crum parmesan and cream sauce CHIPS KIPFLER/ SWEET POTATOES CHIPS 8 11 Kids only (for ages 12 &under) Kids Meal Calamari rings or Chicken nuggets with chips 8 Cheeseburger with chips 14 Creamy bacon pasta 15

CHICKEN BREAST twice cooked (sous vide) chicken breast

28

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# **DRINKS MENU**

COFFEES		TEAS	
Espresso	4.3	Loose leaf	5.5
Long black/ Macchiato/	4.5	English breakfast/French Earl	
Flat white/ Piccolo latte/ Latte	·/	grey/Jasmine Green	
Cappuccino	•	Organic Loose leaf	6.0
• •		Pepper Mint/Chamomile	
Hot chocolate/mocha	5.0/5.5	Blossoms/lemongrass ginger/C	hai
Chai latte/ Green Tea latte	6.0	with Soy	
/ Taro latte/Black sesame latte	)	ICED TEA	6.5
Babyccino	1.5	Fruits of Eden/Lemongrass ging	er/
•		Peach /lemon	
	EXT	RAS	
		/ Soy milk / Lactose Free milk	1.0
Oat milk / Large size/ F	-lavoured S	Syrup- (Carmel, Vanilla, Hazelnut	)
ICED DRINKS		ICED FLAVOURED LATTES	
Cold drip coffee, Iced long bl	ack 6.0	Strawberry Matcha Latte	8.0
Iced Latte-(Ice)	7.0	Blueberry Matcha Latte	8.0
Iced coffee-(Cream, Ice-crea	ım) 7.5	Black sesame Latte	8.0
/ Iced Chocolate-(Cream, Ice	e-cream)	Taro latte	8.0
Iced Mocha-(cream, Ice-cear	n) 8.0	Matcha latte	8.0
/Affogato- (Ice-cream, Hazel	nut	Chai latte	8.0
syrup)			
ADES		COLD DRINKS	
Lemonade ade	7.5	Coke/Zero/Diet/Sprite/Fanto	4.5
Blue lemonade	7.5	/Lift	
Green grape ade	7.5	•	
Lychee ade	7.5	Still water/Sparkling water	4.0/5.5
Grapefruit Ade	7.5	•	
· ·			
ORGANIC JUICES		MILKSHAKES 8.0 /Kids	size 5.5
Orange/Green apple	8.0	Chocolate/Strawberry	
/Immunity/ Tropical/ Antiox		/Vanilla/ Caramel/ Banana	
/Energise		Coffee	9.0
SMOOTHIES		FRAPPES	
Mixed berry/ mango/kiwi	9.0	Mixed berry/ mango	9.0
Mixed berry, mango, kiwi	7.0	Coffee	10
			10

# **ALCOHOLIC DRINKS**

## **BEER**

Corona Mexico	0
Stone & Wood Pacific	Ale Byron Bay, NSW
Young Henrys Australia	an Pale Ale
Asahi Super Dry	
Peroni	



WINE	G	В
Sparkling & Moscato		
Brown Brothers Prosecco NV 200ml		10
Brown Brothers Moscato 200ml		10
White Wine		
Moonstruck Sauvignon Blanc (VIC)	10	35
Innocent Bystander Chardonnay (Vic)	12	45
Innocent Bystander Pinot Gris	12	45
Rose Wine		
Devil's Corner Pinot Noir Rose (TAS)	12.5	50
Red Wine		
Moonstruck Shiraz (Vic)	10	35
Brown Brothers Origins Merlot (Vic)	10	36
Devil's Corner Pinot Noir (Tas)	12.5	45





#### Cocktails

### **Espresso Martini**

16

Vodka, fresh espresso, Kahlua, and a touch of sugar syrup, shaken over ice and served chilled.

### **Aperol Spritz**

14

Aperol, prosecco, and soda water served with an orange slice for a refreshing, slightly bitter finish.

Margarita

16

A classic blend of tequila, lime juice, and Cointreau, shaken with ice and served in a salt-rimmed glass.

Mojito

14

White rum, fresh mint, lime juice, and soda water, lightly sweetened and served over crushed ice.

#### **Mocktails**

#### Nojito

Ω

A refreshing twist on the classic Mojito, made with fresh lime, mint, soda water, and a hint of sugar.

## **Passionfruit Spritz**

8

Passionfruit puree, lime, and soda water with a hint of mint for a tropical flavor.