
ANVAYA KITCHEN

DURAL NSW

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Monday-Friday - 6am to 4pm

Saturday and Sunday 7am - 3pm

Dinner Tues - Sun 5pm to 830pm (closed Mon)

Address: 538 Old Northern Rd, Dural

Call: 0487560542 | Order Online: akdural.com.au | Uber Eats

10% Surcharge on Sunday & Public Holidays

BREAKFAST

Served until 11:30am

Toast of the Day – 6 (GFO, V)

Two slices of fresh sourdough or gluten-free bread served with your choice of seasonal jam, marmalade, creamy peanut butter, Modena extra virgin olive oil, or Vegemite.

Eggs Your Way – 17 (GFO)

Two eggs cooked just how you like – scrambled, sunny-side, over-easy, or poached – served with our daily fresh sourdough.

Classic Three-Egg Omelette – 19 (V) (GFO)

A simple yet perfect omelette made with farm-fresh eggs, lightly seasoned for a fluffy, golden finish.

Coastal Brunch Omelette – 25 (GFO)

3 egg omelette topped with Smoked salmon, creamy avocado, and tangy whipped lemon yoghurt for a bright, ocean-inspired flavour.

ANVAYA Signature Omelette – 27

3 egg omelette topped with King prawns, caramelised banana blossom, sweet with Asian spices, citrus salsa, and pomegranate glaze – a bold, tropical masterpiece.

Forest & Garden Omelette – 22 (V) (GFO)

Wild truffle mushrooms and wilted red kale.

Ham & Swiss Omelette – 24 (GFO)

Premium sliced ham and melted Swiss cheese for a rich, classic pairing.

Native Smashed Avocado – 18 (GFO, V)

Lemon-crushed avocado with summer salad, feta and finished with a pomegranate molasses.

Vibrant Poke Bowl – 25 (GF)

Manoomin rice, avocado, red cabbage slaw, wakame, edamame, and sweet corn, topped with pickled ginger, toasted sesame, crispy onions, and wasabi-kewpie, finished with a shoyu, lime & maple dressing.

Eggs Benedict – 22 (GFO)

Two poached eggs on grilled ham and toasted sourdough with tender asparagus, finished with silky hollandaise and a dusting of smoked paprika.

Steak and Eggs – 36 (GF)

180g MSA grass-fed scotch fillet with two fried eggs, and a creamy paprika hollandaise.

Bacon & Egg Roll – 13 (GFO)

Crispy bacon and a free-range egg in a fresh milk bun with Carolina tomato coulis.

SWEET BREAKFAST

CRÈME BRÛLÉE FRENCH TOAST – 20

Caramelised brioche topped with brûléed banana, fresh berries, matcha mascarpone, pandan-poached apple, and tropical coulis.

ANVAYA PORRIDGE – 14 (V)

Warm spiced oats with pandan-poached apple, tropical coulis, cinnamon, and toasted almonds.

CRUNCHY GRANOLA BOWL – 12 (GFO, V)

Greek yoghurt with seasonal fruit, crunchy pistachios, and a drizzle of honey. Add Açai +5.

ADD ONS

ENHANCE YOUR BREAKFAST:

Toast 2 | Hash Brown 3 | Smashed avocado 5 |
| Extra egg 3 | Mushrooms & Wilted Red kale 6 |
| Chorizo 7 | Halloumi 6 | Bacon 6 |
| Smoked Salmon 9 |

KIDS BREAKFAST

Mini French Toast or Belgian Waffle - 14, Eggs Your Way with Hash Brown - 12 (GF), Ham & Cheese Toastie - 10 (GFO), Ham, Cheese & Tomato Toastie - 12 (GFO), Mini Cheese Omelette - 12 (GF), Mini Açai Granola Bowl - 14 (GFO), Kids Milkshake - 6 | Kids Fresh Juice - 6
Toast 3 | Hash brown 3

LUNCH & DINNER

- **Sizzling Cajun Garlic Prawns –**
rosemary and garlic toast | Entrée 22 | Main 38 (GFO)

Prawns tossed in a fragrant Cajun spice and garlic, served sizzling in a cast-iron pot, Mains served with seasonal vegetables or salad.

- **Sizzling Saganaki Prawns** | Entrée 24 |
| Main 40 |

Prawns tossed in home made Napoletana sauce with garlic, white wine and finished with fresh feta served in a classic cast iron pot.

- **Vibrant Poke Bowl – 25 (GF)**

Manoomin rice, avocado, red cabbage slaw, wakame, edamame, and sweet corn, topped with pickled ginger, toasted sesame, crispy onions, and wasabi-kewpie, finished with a shoyu, lime & maple dressing. poached chicken 7, grilled chicken 7, grilled salmon 100g 10, grilled barramundi \$10, grilled Jumbo prawns 12 (4 pieces).

- **ANVAYA Summer Salad**

Crisp cucumber, juicy tomato, creamy avocado, sweet onion, orange segments, pomegranate, and toasted feta almonds with a honey-lemon dressing.

- **ANVAYA Classic Beef Burger**
– 24 (GFO) add ons bacon 5 egg 3 extra patty 6 cheese 3

170g brisket patty, gruyère cheese, caramelised onion, cos lettuce, sweet & spicy pickles, Carolina tomato coulis, milk bun, and crisp fries, cheese, add extra pattie, extra bacon.

- **Classic Caesar Salad – 20 (GF)**

Soft-boiled egg, crispy bacon, rosemary gluten-free croutons, and house Caesar dressing, poached chicken 7, grilled chicken 7, grilled salmon 100g 10, grilled barramundi \$10, grilled Jumbo prawns 12 (4 pieces).

- **Cajun Chicken Burger – 24 (GFO)**

Grilled cajun chicken, smashed avocado, streaky bacon, cos lettuce, and aioli in a milk bun with fries.

- **Grilled Barramundi – 34 (GF)**

Served with green apple & Congo potato Waldorf, pistachios, confit garlic and honey-mustard dressing.

- **ANVAYA Chicken Fricassée – 29 (GF)**

Creamy wild mushroom and wild rice stew, slow-cooked to perfection.

- **Steak Frites – 42 (GF)**

250g Grass-fed scotch fillet MB2+ with crisp fries, served with creamy mushroom sauce or paprika hollandaise.

- **Moules Marinière & Frites – 33 (GF)**

Mussels steamed in white wine, shallots, and aromatic herbs, accompanied by golden fries.

- **Lobster Mornay (GF) ½ 40 | Whole 78**

Fresh lobster baked in Chef Amila's signature creamy mornay sauce.

PASTA

- **Spaghetti Boscaiola – 24**

Creamy mushroom and bacon sauce with garlic, fresh herbs, and shaved parmesan.

- **Spaghetti Chorizo Arrabbiata – 25**

Spicy chorizo in a rich tomato and chilli arrabbiata sauce, finished with olive oil and fresh herbs.

SIDES

- **Truffle Fries – 12**

- **Cos Lettuce Caesar Salad – 8**

- **Asparagus with hollandaise – 8**

- **Corn on the Cob with Cajun Butter – 10**

KIDS LUNCH & DINNER

- Grilled Barramundi with Greens & Chips – 16 (GF)
- Beef & Cheese Burger with Chips – 15 (GFO)
- Kids Milkshake – 5 | Kids Fresh Juice – 6
- Grilled Chicken & Cheese Burger – 12
- Mini Poke Bowl – 14
- Belgian Waffles – 12

DESSERTS

- Pavlova – 15
- Cake of the Day – 12
- Affogato – 12 | With Frangelico 18
- White Chocolate & Matcha Brownie – 16
- Açaí Bowl – 14 | Large 20 (GFO)

Add toppings: Pistachio, Nutella, Belgian chocolate, Peanut butter, Biscoff +3.



DRINKS And WINE

SPARKLING WINES

- **The Luminist Prosecco NV (Riverina NSW)**

Crisp lemon, green apple & white peach, fresh and lively. G \$12 | B \$44.

- **La Bohème Cuvée Rosé (Yarra Valley VIC)**

Light, delicate sparkling rosé, perfect with seafood or chicken. G 14 | B 50.

WHITES

- **Black Cottage Pinot Gris (2025 Marlborough NZ)**

Juicy pear, subtle spice and smooth, balanced acidity. G \$15 | B \$56.

- **Shaw & Smith Sauvignon Blanc (2024 Adelaide Hills SA)**

Fresh citrus, passionfruit & herbal notes with a clean, crisp finish. G \$16 | B \$68.

- **Villa Maria Sauvignon Blanc (2024 Marlborough NZ)**

Zesty citrus flavours, refreshing and vibrant. G \$14 | B \$45.

- **Rockbare Riesling (2024 Clare Valley SA)**

Floral, lime zest & grapefruit acidity, crisp and dry. G \$14 | B \$56.

- **Sticks Chardonnay (2024 Yarra Valley VIC)**

Apricot, nougat & subtle oak with a smooth, rounded palate. G \$14 | B \$60.

SPIRITS

- **Vodka | Gin | Scotch | Baileys |
| Bacardi Rum | Tequila |**

With mixer or on the rocks – \$12.



REDS

- **Blue Pyrenees Richardson Reserve Cabernet Sauvignon (2019 VIC)**

*Blackcurrant, mint & cassis with fine tannins and oak. G \$22
B \$80.*

- **Heirloom Alcázar Pinot Noir (2023 Adelaide Hills SA)**

Cherry-driven, soft spice and elegant texture. G \$16 | B \$68.

- **Martins Vineyard Shiraz (2020 McLaren Vale SA)**

Rich blackberry, chocolate & vanilla with bold depth. B \$120.

- **Hewitson Falkenberg Shiraz (2021 Barossa Valley SA)**

Perfumed dark fruits, cocoa & silky tannins. B \$90.

- **Arla Gardens of Moppa GSM (2022 Barossa Valley SA)**

Fragrant blend with personality and regional character. G 18 | B 70.



COCKTAILS

- **Watermelon, Lychee & Vodka Slushie**

With vodka \$20 Alcohol-free \$12.

- **Espresso Martini**

Espresso, vodka & coffee liqueur. \$18.

- **Classic Margarita**

Tequila, Cointreau & fresh lime. \$18.

- **Caipiroska**

Vodka, fresh lime & sweetness over ice. \$18.

BEERS

- **Asahi Super Dry - \$11**
- **James Squire 150 Lashes Pale Ale - \$10**

FRESH PRESSED JUICES-9

- **GREEN GLOW**

Green apple, lemon, pineapple, baby spinach, cucumber, kale and celery.

- **MOOD BOOSTER**

Apple, orange, carrot, ginger, turmeric
G \$14 | B \$48.

- **BEET BOX**

Pineapple, beetroot, orange, carrot, ginger.

- **IMMUNITY**

Carrot, ginger, apple, celery.

- **SUMMER BOOSTER**

Pineapple, orange, watermelon, mint.

- **JUST ORANGE**
WATERMELON
MAKE YOUR OWN

Choose up to 4: apple, orange, carrot, pineapple, kale, mint, watermelon, celery, cucumber, ginger, beetroot, lemon, baby spinach, turmeric.



PROTEIN SMOOTHIES - 12

- **NUT ME UP**

Chocolate whey, peanut butter, banana, chia seeds (choice of milk).

- **WAKE AND SHAKE**

Espresso, oats, banana, vanilla whey, Greek yogurt, dates (choice of milk).

- **LET'S GET SALTY**

Salted caramel whey, banana, peanut butter, dates (choice of milk)

SMOOTHIES - 10 ADD PROTEIN +3

- **MELLOW MANGO**

Mango, honey, Greek yogurt (choice of milk).

- **STRAWBERRY**

Strawberry, honey, Greek yogurt (choice of milk).

- **ANVAYA CHOC NUTTER**

Peanut butter, cacao, banana, dates (choice of milk).

- **ACAI**

Acai berry, banana, strawberry, coconut water.

- **BANANA BLAST**

Banana, honey, chia seeds, Greek yogurt (choice of milk).

- **BERRY VIBES**

Strawberries, blueberries, raspberries, honey, Greek yogurt (choice of milk).

COLD DRINKS

SOFT DRINKS-5

- **Coke**

- **Sprite**

- **Fanta**

- **Coke Zero**

- **SPARKLING WATER-5/12**

- **SanTA VITORIA 250ml/1 liter**



ICED DRINKS

- Iced Chocolate8
- Iced Coffee8
- Iced Mocha8
- Iced LONG BLACK6.5
- Iced Latte7
- Iced Matcha Latte8
- Iced Nutella Latte9
- Iced Strawberry Matcha9
- Iced Biscoff Latte9

MILKSHAKES 7

• CLASSICS

Chocolate Vanilla | Strawberry | Banana | Salted Caramel | Caramel.

- NUTELLA - 9
- BISCOFF 9
- OREO - 9
- COFFEE-9
- PEANUT BUTTER - 9
- MAKE A THICKSHAKE + \$3



ORGANIC TEA (POT) - 5

- English Breakfast
- Peppermint Leaf
- Lemongrass & Ginger
- Green Tea
- Earl Grey
- Camomile

SPECIALITY LATTE

- | | S | L |
|-----------------------------|---|---|
| • Turmeric Chai Latte | 6 | 7 |
| • Charcoal Chai Latte | 6 | 7 |
| • Maple Latte | 6 | 7 |
| • Matcha Latte | 7 | 8 |
| • Pistachio Latte | 7 | 8 |
| • Biscoff Latte | 7 | 8 |

COFFEE & TEA

- | | S | L |
|--------------------|-----|-----|
| • Espresso | 4 | |
| • Macchiato | 4 | |
| • Piccola | 4 | |
| • Latte | 4.5 | 5.5 |
| • Flat White | 4.5 | 5.5 |

- | | S | L |
|--------------------|-----|-----|
| • Cappuccino | 4.5 | 5.5 |
| • Long Black | 4.5 | 5.5 |
| • Chai Late | 5.5 | 6.5 |
| • Mocha | 5.5 | 6.5 |
| • Dirty Chai | | |

SPECIALITY HOT CHOCOLATES

- | | S | L | | S | L | | S | L |
|-----------------------------|---|---|-----------------------------|---|---|-------------------------------|---|---|
| • Belgian Hot Chocolate ... | 5 | 6 | • Nutella Hot Chocolate ... | 7 | 8 | • Pistachio Hot Chocolate ... | 6 | 7 |

EXTRA +1

- | | | |
|---------------------|----------|------------|
| • Decaf | • Almond | • Vanilla |
| • Soy Milk | • Oat | • Caramel |
| • Lactose Free Milk | • Maple | • Hazelnut |