



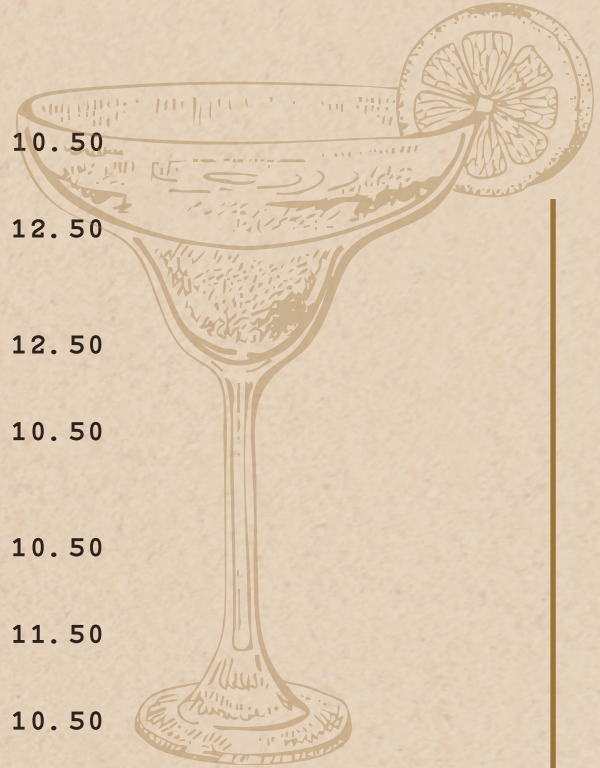
where life gathers

ALL DAY BRUNCH

Ube Overnight Oats (V, VG, GF) Coconut ube oats, granola, seasonal fruit	15
Crispy Chilli Scrambled Eggs Soft scrambled eggs, crispy chilli, pork jowl sausage, chives, toasted sourdough	24
Lamb English Muffin Lamb patty, smoky tomato relish, Zuni pickles	18
Smashed Avo Croissant (V) Avocado, furikake, rocket, yuzu vinaigrette, poached egg, parmesan	22
Baked Beans Shakshuka (V) Poached eggs, spiced baked beans, dukkah, garlic labneh, pita	24
Kimchi Tuna & Cheese Toastie Tuna, mayo, kimchi, melted cheese, sourdough	20
Eggs Benny Poached eggs, smoked mortadella, yuzu hollandaise, baby spinach, English muffin, potato gems Swap: Mortadella > Smoked salmon	25
Brekky Roll Smoked bacon, fried egg, cheese, tomato relish, crispy potato gems, potato bun	18
Fried Chicken Sando Gochujang glaze, kimchi slaw, shokupan, crisps	24
Steak & Waffle Fries Sandwich Grilled steak, café de Paris mayo, rocket, pickles, toasted ciabatta	27
Tempura Fish Burger Tarutaru sauce, lettuce, cheese, pickles, togarashi, potato bun, waffle fries	26
Panko Herb Chicken Schnitzel 250g Panko & herb crusted chicken schnitzel, mini Caesar salad, radish, Parmigiano, lemon	26
Kofta Pita Seasonal greens, tomato, onion, cucumber, pickles, hummus, labneh, pita bread	26
Miso Salmon Bowl (GF, DF) Aburi miso-glazed salmon, brown rice, avo, edamame, pickles, kimchi, radish, ponzu dressing	30
Falafel Bowl (VG, DF) Crispy falafel, tomato, radish, cucumber, pickles, kale, onion, spiced chickpeas, yuzu vinaigrette Add-ons: <ul style="list-style-type: none">• Grilled chicken +6• Lamb kofta +7	28
Caesar Salad Baby cos, toasted sourdough, furikake, Parmigiano, smoked bacon, soft egg Add-ons: <ul style="list-style-type: none">• Grilled chicken +6• Chicken schnitzel +8	24
Brûléed French Toast (V) Thick shokupan, vanilla custard, mascarpone, orange zest, miso caramel, seasonal berries	18
Hojicha Hotcakes (V) Fluffy roasted green tea pancakes, whipped black sesame cream cheese, hazelnut, sesame and salt flakes brittle, maple syrup, seasonal berries	22

Non - Alcoholic Drinks (MOCKTAIL)

Espresso Martini Vanilla syrup, double espresso shot shaken	10.50
Danka Special Sinking Dusk Gordon's 0% orange juice, pineapple Juice, lime juice, lemonade and grenadine	12.50
Ginger and Apple Fizz Fresh Apple juice, fresh ginger, lemon and soda	12.50
Danka Lime soda Fresh lime juice, Chaat Masala, sweet and sour mix and soda water	10.50
Fresh Green Dream Fresh Mint, lemon juice and sugar syrup	10.50
Alabaster Breeze Pineapple juice, coconut cream, coconut syrup	11.50
Minted Mirage Lime wedges, mint leaf, lemonade and soda	10.50
Frozen Emerald Passion fruit, ginger puree, Orange juice, lime juice, blue curacao, passion syrup	10.99



Lassi - Yogurt based drink in traditional and fusion style

Sweet	6.50
Salted	5.50
Cumin and Mint	5.99
Kaffir lime infused (<i>Signature</i>)	6.99
Mango	7.99
Blackberry and caramel	7.99
Saffron	6.99

Healthy Smoothie's

The Ancient Fuel Banana, Dates, chia seed and yogurt	11.99
Danka Berry Bliss Mix fresh berries with yogurt	10.99
Vanilla Oat Protein Oats, vanilla, yogurt	11.99

Tea's

English Breakfast	4.50
Darjeeling	5.50
Green	5.50
Chamomile	5.50
Turmeric honey and ginger	6.50

BEVERAGES

COFFEE

	R	L
Long Black	4.6	5.4
Cappuccino	4.6	5.4
Latte	4.6	5.4
Pistachio latte	6.4	7.4
Flat white	4.6	5.4
Mint Mocha	6.4	7.4
Hot Chocolate	6.9	7.9
Espresso	4.5	-
Double Espresso	5.5	-

Alternate milk option \$1
OAT / Soya / Almond



Cold Brew's

Danka Signature cold brew	7.99
Vanilla Sweet cream cold brew	7.99
Pistachio Cream cold brew	8.99
Mix Drizzle (STRAWBERRY MATCHA) Strawberry puree, milk and matcha powder	8.99
Dirty Matcha Matcha powder, milk, Double espresso shot	8.99

Soft Drinks

Coca cola	3.99
Coca cola Zero	3.99
Lemonade	3.99
Fanta	3.99
Ginger Beer	4.99
Ginger Ale	4.99

Water

Sparkling Water 1 liter 5.50 / Unlimited 9.90



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SHOP 2, 103 GEORGE STREET, PARRAMATTA



DANKA
CAFÉ | LOUNGE

— ✕ —

DINNER MENU

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Where life gathers..





STARTERS



PANEER CIGARS (V) \$16

Crispy, panko crumbed paneer cheese logs glazed in a spicy-sweet soy maple sauce and topped with toasted sesame and spring onions.



BANG BANG CAULIFLOWER BITES (V) \$14

Crunchy tempura battered cauliflower bites covered in gochujang glaze drizzled with creamy maple aioli and finished with toasted sesame and shallots.



DYNAMITE PRAWN POPPERS (M) \$18

Lightly battered tempura prawns tossed in a zesty dynamite sauce, served over pickled cabbage with a sprinkle of sesame and shallots.



GOLDEN UMAMI CALAMARI (M) \$19

Golden battered calamari coated in a savory sumiso glaze drizzled with sweet maple aioli, garnished with toasted sesame and shallots.



CHICKEN CORDON ALA DANKA \$17

Crispy, crumbed chicken, ham and cheese balls on edamame paste, drizzled with kimchi maple sauce with some grated parmesan on top and finished with chives.



MAINS

THE TOKYO SALMON BOWL (A) \$35

Tender miso-marinated salmon served over chilled soba noodles with edamame, crunchy cabbage, and radish in light soy dressing with fresh coriander and lemon.

COCO-NUTTY PRAWN PASTA (M) \$32

Plump prawns tossed with tender linguine pasta in a rich coconut milk sauce accented by garlic confit tomatoes, spinach, grated parmesan and toasted coconut.

THE DANKA SIGNATURE SCHNITZEL \$28

A crispy panko-crumbed schnitzel paired with golden potato gems, a mini Caesar salad, savory katsu sauce, grated Parmesan, furikake, and chives.

☆ CHEF'S MELT-IN-YOUR-MOUTH SHANK \$38

A succulent, slow-cooked lamb shank served over velvety creamy mash with tangy pickled slaw, rich lamb jus, and fresh herbs.

THE STICKY PORK BELLY BLOCK \$35

Tender, smoky marinated pork belly glazed in a savory peanut BBQ sauce, served with rice, pickled slaw, crunchy garlic and fresh herbs.

DANKA DAL & CRISPY POTATO NEST (V) \$21

A comforting gently spiced lentil stew simmered to creamy perfection, served with rice and house made angel hair potato.

ADD ON: GRILLED CHICKEN + \$6.00

(V) VEGETARIAN

(M) SEAFOOD

(A) CONTAINS ALCOHOL

☆ CHEF'S RECOMMENDATION



MOCKTAILS

- ☆ **MIDNIGHT SHAKER**
Vanilla syrup, double espresso shot shaken \$10.50
- ☆ **DANKA SPECIAL SINKING DUSK**
Gordon's 0% orange juice, pineapple juice,
lime juice, lemonade and grenadine \$12.50
- ☆ **GINGER & APPLE FIZZ ZING**
Fresh apple juice, fresh ginger,
lemon and soda \$12.50
- ☆ **CHILLY CHIC MARTINI**
Fresh pineapple juice, green apple juice \$10.50
and red chilly
- ☆ **SWEET AND SOUR PUCKER**
Tamarind pulp, pomegranate juice \$10.50
and sugar syrup
- ☆ **MINTED MIRAGE (MOJITO)**
Lime wedges, mint leaf, lemonade and soda \$10.50
- ☆ **FROZEN EMERALD**
Passion fruit, ginger puree, orange juice,
lime juice, blue curacao, passion syrup \$10.99



LASSI BAR

- SWEET \$6.50
- SALTED \$5.50
- KAFFIR LIME INFUSED
(SIGNATURE) \$6.99
- MANGO \$7.99



COFFEE

	REGULAR	LARGE
LONG BLACK	\$4.60	\$5.40
CAPPUCCINO	\$4.60	\$5.40
LATTE	\$4.60	\$5.40
PISTACHIO LATTE	\$6.40	\$7.40
FLAT WHITE	\$4.60	\$5.40
MINT MOCHA	\$6.40	\$7.40
HOT CHOCOLATE	\$6.90	\$7.90
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ESPRESSO		\$3.90
DOUBLE ESPRESSO		\$4.90



TEA'S

- ENGLISH BREAKFAST \$4.50
- DARJEELING \$5.50
- GREEN \$5.50
- CHAMOMILE \$5.50
- PEPPERMINT TEA \$5.50
- EARL GREY \$5.50

ALL PRICES ARE IN AUD AND INCLUDE GST



SOFT DRINKS

COCA COLA	\$3.99
COCA COLA ZERO	\$3.99
LEMONADE	\$3.99
FANTA	\$3.99
GINGER ALE	\$4.99

WE ONLY SERVE FILTERED WATER

SPARKLING WATER (upon request)

1 Ltr \$5.50

RESERVATIONS & ENQUIRIES

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- ✉ info@dankacafe.com.au



dankacafeandlounge



DIETARY REQUIREMENTS & ALLERGEN NOTICE

Our menu is designed to be enjoyed as presented. As all dishes are prepared in a shared kitchen environment, we cannot guarantee the absence of allergens or accommodate all dietary requirements. Guests with food allergies or dietary restrictions should speak with our team before ordering to determine whether our menu is suitable for their needs.

THANK YOU
SEE YOU AGAIN SOON!