



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 thediningandcomascot@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 thediningandcomascot@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

 @thediningandcomascot

 thediningandcomascot

Food Menu



ALL DAY BREAKFAST

SOURDOUGH	white, light rye, whole grain , GF(+0.5) or cherry& raisin	6.5
	with condiments /with ham, cheese, tomato melt	+2.5
CROISSANTS	toasted w house made jam	7
	double smoked ham&Swiss cheese	9
	Smoked Salmon, crème fraiche , Dill & pickled onion	13
	vanilla mascarpone, maple syrup, pistachio& fresh berries	16
BANANA BREAD	with whipped butter	8
COCONUT CHIA PUDDING	fresh fruits, coconut snow, almonds, 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 bacon	+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 poached 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	
VEGETARIAN BREAKFAST	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 avocado bunrt lemon, dill crème fraiche and Rye bread	26
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 salmon	20/21
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 salmon	21/22
BREAKFAST BURGER	bacon, fried egg, smashed avocado, lettuce Cheese, tomato, chilli jam on brioche and hash brown	20
VEGE BREAKFAST BURGER	fried egg, smashed avocado, lettuce Cheese, tomato & chilli jam on brioche CHOICE OF 1: MUSHROOM, Falafel OR HALLOUMI	19

EXTRA

Hash brown, 1Egg (scramble +\$1)/	3.0/5.0 / 6.0 /7.0
Smashed avocado, roasted tomato, mushroom, haloumi /	
Bacon, chorizo / smoked salmon /	

KIDS ONLY (for ages 12 & under)

Kids Basic	legg your way with a choice of 1 sourdough /With bacon +3	7
Kids Pancake	ricotta pancake, maple syrup with ice cream / extra berries & compote +2	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 21
preserved lemon baby capers, mixed leaves, and cherry tomatoes
Sherry vinaigrette parmesan crisp and char grilled lemon
- CHICKEN SALAD BOWL** with quinoa, baby beetroot 21
Kale, feta, parmesan char grilled lemon, Swiss char
pine nuts, orange dressing
- (WARM) CHORIZO AND KIPFLER SALAD** spicy sausage 21
crispy kipfler potatoes poached egg, garlic
chili, rocket, and parmesan crisp
- SMOKED SALMON SALAD** with quinoa, baby beetroot 22
feta, dill crème fraiche Swiss chard, pine nuts
burnt lemon and kale crisps
- MUSHROOM & PROSCUITTO OPEN SANDWICH** 22
grilled prosciutto with poached egg Fetta, olive
organic nuts, balsamic glaze on toasted sourdough
- RACHEL SANDWICH** pastrami, coleslaw, spicy aioli 23
Swiss cheese with chips
- STEAK SANDWICH** sirloin steak, caramelised onion 23
rocket, aioli, tomato relish with chips
- PULLED PORK BURGER** mango relish, coleslaw, rocket with kipfler 23
- CAJUN CHICKEN BURGER** chicken thigh fillet, smashed avocado, 23
bacon, aioli, rocket with chips
- THE DINING BEEF BURGER** beetroot, bacon, pineapple 23
tomato, onion, lettuce, cheese, aioli with chips



CHICKEN BREAST	twice cooked (sous vide) chicken breast corn puree, kipfler pickled onion mushroom sauce, truffle oil, and onion flakes	28
SIRLOIN STEAK	sous vide grass-fed sirloin with mushroom sauce, onion flakes, mixed salad, and chips	28
TASMANIAN SALMON FILLET	confit salmon with crispy skin and black rice, fennel Swiss char pink grapefruit, walnuts, fetta, burnt lemon, kale	28
PRAWNS PASTA	squid ink spaghetti with chilli, garlic, preserved lemon, cherry tomatoes rocket, rustic crumb, parmesan and burnt lemon	27
MUSHROOM PASTA	egg spaghetti with chilli, garlic, preserved lemon, cherry tomatoes rocket, rustic crumb, parmesan	25
BACON PASTA	egg spaghetti with bacon, mushroom, rocket, rustic crum parmesan and cream sauce	26

CHIPS	8	KIPFLER/ SWEET POTATOES CHIPS	11
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Kids only (for ages 12 & under)

Kids Meal	Calamari rings or Chicken nuggets with chips	8
	Cheeseburger with chips	14
	Creamy bacon pasta	15

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DRINKS MENU



COFFEES

Espresso	4.3
Long black/ Macchiato/	4.5
Flat white/ Piccolo latte/ Latte/	
Cappuccino	
Hot chocolate/mocha	5.0/5.5
Chai latte/ Green Tea latte	6.0
/ Taro latte/Black sesame latte	
Babyccino	1.5

TEAS

Loose leaf	5.5
English breakfast/French Earl	
grey/Jasmine Green	
Organic Loose leaf	6.0
Pepper Mint/Chamomile	
Blossoms/lemongrass ginger/Chai	
with Soy	

ICED TEA 6.5

Fruits of Eden/Lemongrass ginger/	
Peach /lemon	

EXTRAS

Extra shot / Decaf / Almond milk / Soy milk / Lactose Free milk	1.0
Oat milk / Large size/ Flavoured Syrup- (Carmel, Vanilla, Hazelnut)	

ICED DRINKS

Cold drip coffee, Iced long black	6.0
Iced Latte-(Ice)	7.0
Iced coffee-(Cream, Ice-cream)	7.5
/ Iced Chocolate-(Cream, Ice-cream)	
Iced Mocha-(cream, Ice-cream)	8.0
/Affogato- (Ice-cream, Hazelnut	
syrup)	

ICED FLAVOURED LATTES

Strawberry Matcha Latte	8.0
Blueberry Matcha Latte	8.0
Black sesame Latte	8.0
Taro latte	8.0
Matcha latte	8.0
Chai latte	8.0

ADES

Lemonade ade	7.5
Blue lemonade	7.5
Green grape ade	7.5
Lychee ade	7.5
Grapefruit Ade	7.5

COLD DRINKS

Coke/Zero/Diet/Sprite/Fanta	4.5
/Lift	
Still water/Sparkling water	4.0/5.5

ORGANIC JUICES

Orange/Green apple	8.0
/Immunity/ Tropical/ Antiox	
/Energise	

MILKSHAKES 8.0 /Kid size 5.5

Chocolate/Strawberry	
/Vanilla/ Caramel/ Banana	
Coffee	9.0

SMOOTHIES

Mixed berry/ mango/kiwi	9.0
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FRAPPES

Mixed berry/ mango	9.0
Coffee	10



ALCOHOLIC DRINKS

BEER

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



9
 11
 10
 9
 9

WINE

Sparkling & Moscato

Brown Brothers Prosecco NV 200ml
 Brown Brothers Moscato 200ml

White Wine

Moonstruck Sauvignon Blanc (VIC)
 Innocent Bystander Chardonnay (Vic)
 Innocent Bystander Pinot Gris

Rose Wine

Devil's Corner Pinot Noir Rose (TAS)

Red Wine

Moonstruck Shiraz (Vic)
 Brown Brothers Origins Merlot (Vic)
 Devil's Corner Pinot Noir (Tas)

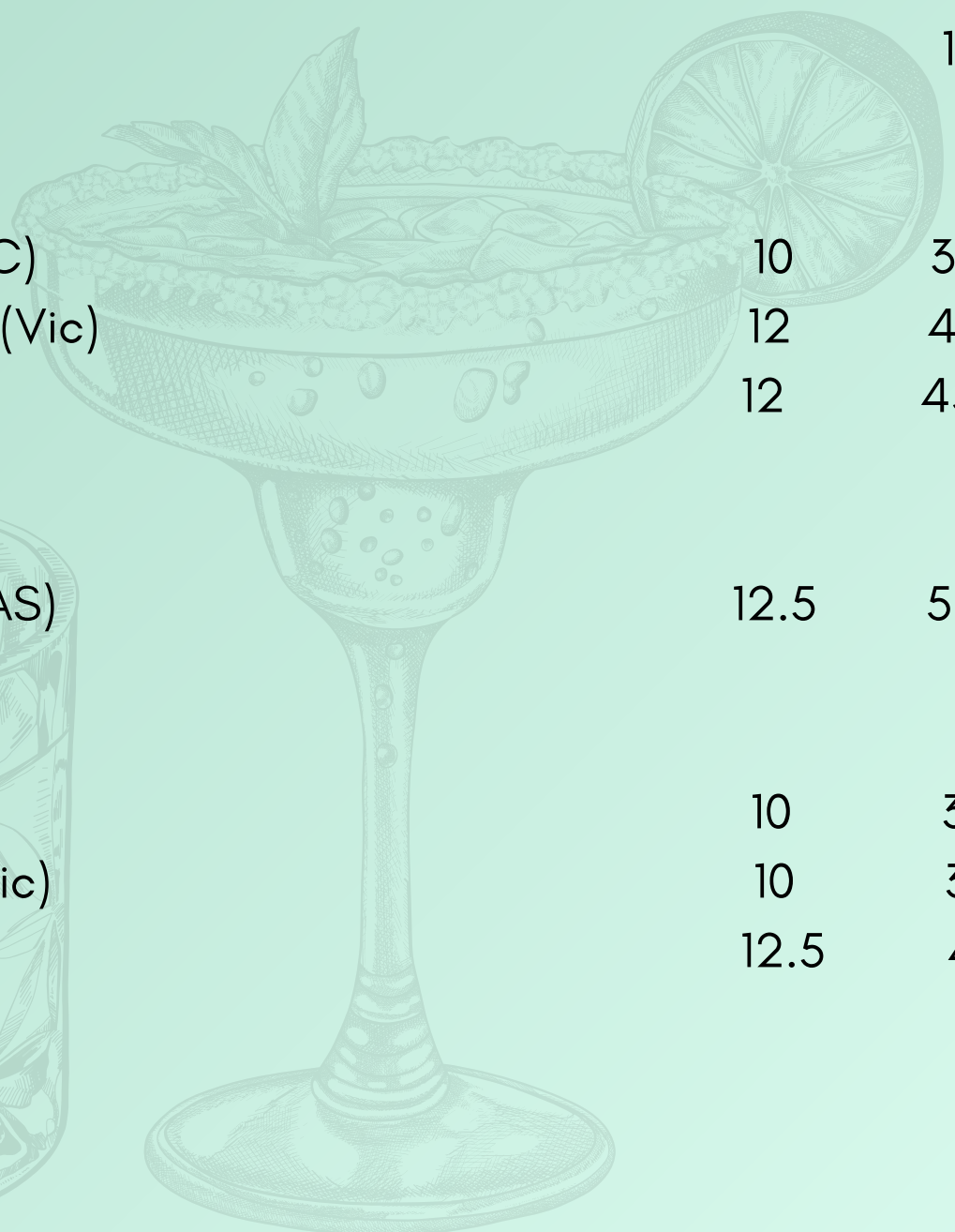
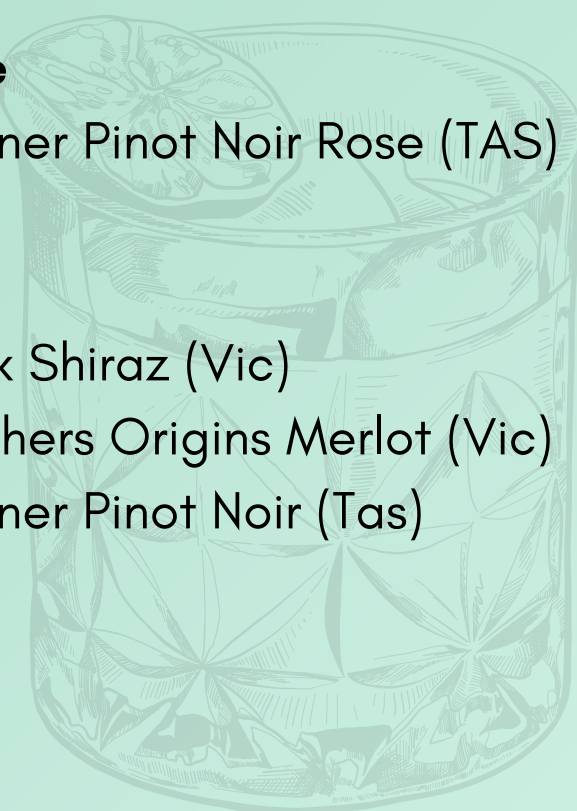
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10
 10

10 35
 12 45
 12 45

12.5 50

10 35
 10 36
 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

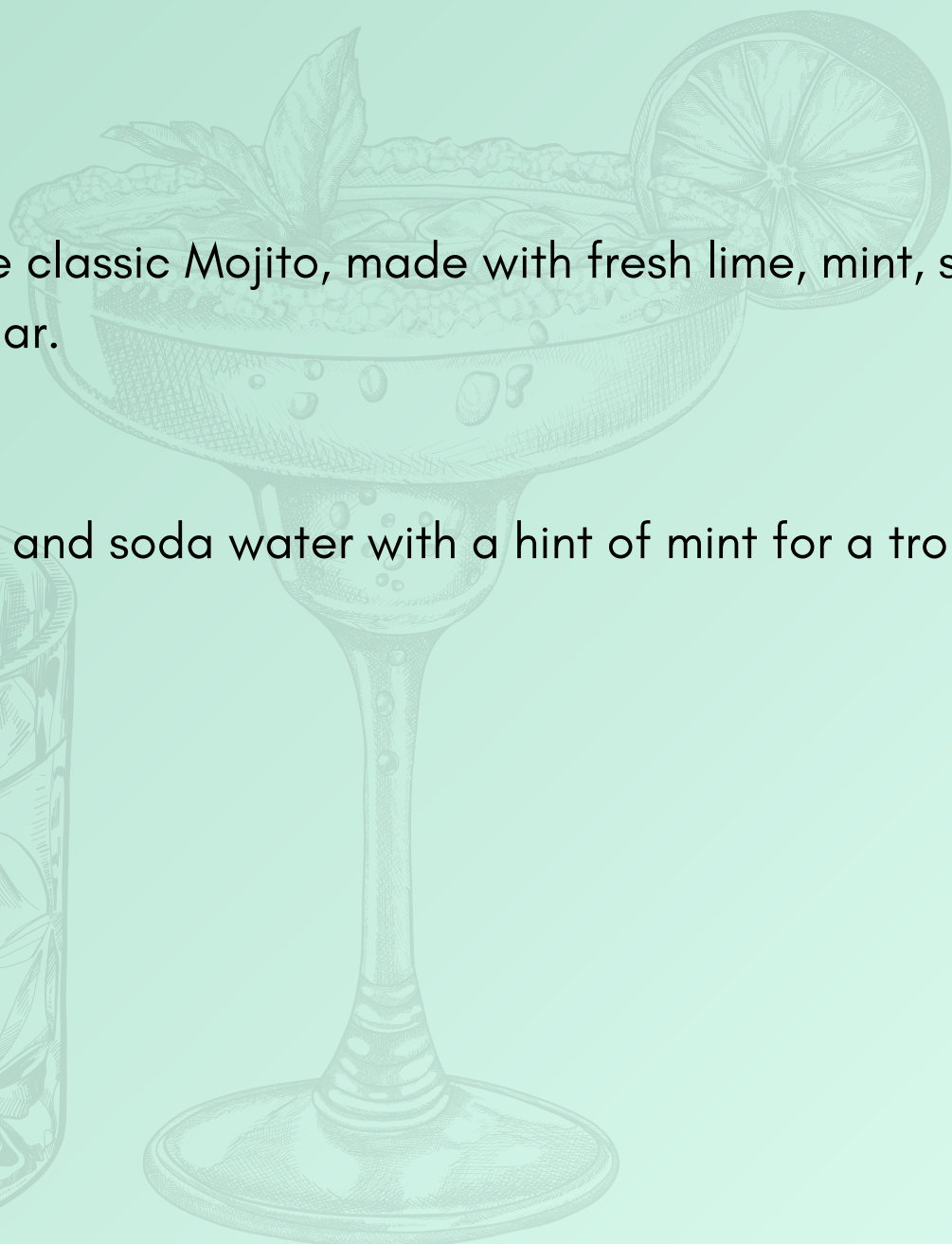
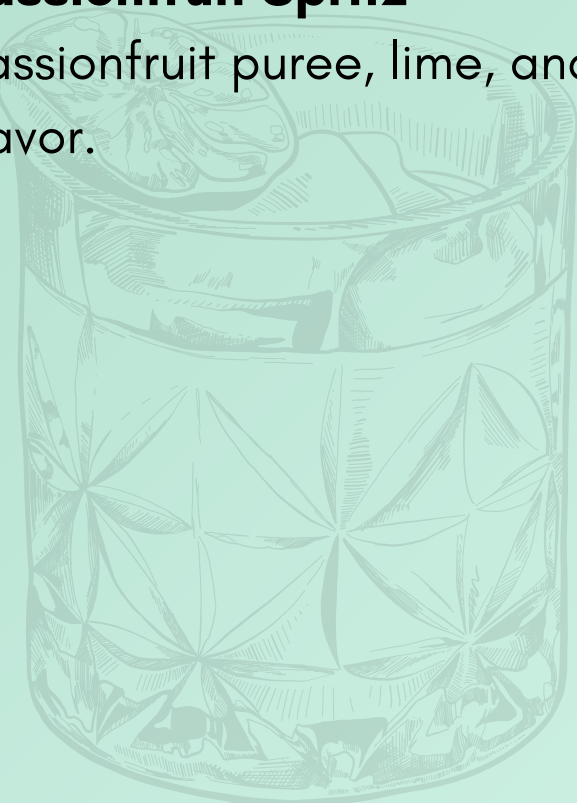
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A refreshing twist on the classic Mojito, made with fresh lime, mint, soda water, and a hint of sugar.

Passionfruit Spritz

8

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



VEGAN MENU



ALL DAY BREAKFAST

V SOURDOUGH white, light rye, whole grain , GF(+0.5) or cherry& raisin with condiments	6.5
COCONUT CHIA PUDDING fresh fruits, coconut snow almonds, Berry compote and coconut chips,maple	18
V M L A T mushroom, lettuce, smashed avocado tomato, BBQ sauce on flat bread	18
V AVOCADO BRUSCHETTA smashed avo Heirloom tomato, pickled onion, burnt lemon and rustic crumb	17
VEGAN BREAKFAST mushrooms, avocado salsa, roasted tomato pickled beetroot, hash brown and sourdough	23
EXTRA	
Hash brown/, Smashed avocado, roasted tomato, mushroom	3.0/5.0

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VEGAN MENU



LUNCH

Available from 11:00

V MUSHROOM SALAD grilled mushroom, lentil, chick pea 19
mixed leaves and cherry tomatoes, Sherry vinaigrette,
crisp kale and char grilled lemon

V BEETROOT SALAD BOWL with quinoa, baby beetroot 19
kale crisp char grilled lemon, Swiss chard, pine nuts,
crisp kale and orange dressing

V MUSHROOM & AVOCADO OPEN SANDWICH 21
olives, organic nuts, balsamic glaze and toasted sourdough

VEGAN SANDWICH ROASTED MUSHROOM 21
smashed avocado, lettuce, tomato & chilli jam on rye
with kipfler potatoes

KIPFLER POTATOES 11

SWEET POTATOES CHIPS 11



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VEGETARIAN MENU

ALL DAY BREAKFAST

SOURDOUGH white, light rye, whole grain, GF(+0.5) or cherry& raisin with condiments /with cheese, tomato melt +1.5	6.5
CROISSANTS toasted w house made jam	7
vanilla mascarpone, maple syrup, pistachio & fresh berries	16
BANANA BREAD with whipped butter	8
COCONUT CHIA PUDDING fresh fruits, coconut snow, almonds maple, berry compote, and coconut chips	18
BRIOCHE FRENCH TOAST vanilla mascarpone, maple syrup pistachio snow, berry compote & fresh berries	20
ACAI BOWL with granola, roasted nuts, vanilla yoghurt berry compote & fresh fruits	19
M L A T mushroom, lettuce, smashed avocado tomato, aioli on flat bread	18
H L A T Haloumi, lettuce, smashed avocado tomato, aioli on flat bread	18
AVOCADO BRUSCHETTA smashed avo, labneh burnt lemon and rustic crumb With a poached egg +3	17
WILD MUSHROOM BRUSCHETTA garlic, thyme, honey&ricotta basil pesto, truffle oil, manchego mushroom powder and a poached egg	20



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VEGETARIAN MENU



SOURDOUGH & EGGS (our fried egg is sunny side up)	
THE BASIC eggs your way with a choice of sourdough	13
VEGETARIAN BREAKFAST eggs, mushrooms smashed avocado, halloumi, roasted tomato	23
VEGE BENEDICT poached eggs, orange hollandaise Choice of 1: mushroom/ halloumi	20
RICOTTA PANCAKES caramelised banana, popcorns Honey and whipped butter	22
CORN FRITTERS poached egg, avocado salsa & tomato relish Choice of 1: mushroom/ halloumi	21
VEGE BREAKFAST BURGER fried egg, smashed avocado, lettuce, Cheese, tomato & chili jam on brioche Choice of 1: mushroom/ haloumi	19
EXTRA Hash brown, 1Egg (scramble +\$1) /Smashed avocado, roasted tomato, mushroom, halloumi	3.0/5.0





VEGETARIAN MENU

LUNCH

Available from 11:00

MUSHROOM SALAD grilled mushroom, lentil, chickpea, 19
mixed leaves and cherry tomatoes, Sherry vinaigrette,
crisp kale and char grilled lemon

BEETROOT SALAD BOWL with quinoa, baby beetroot 19
kale crisp, feta, parmesan, char grilled lemon,
Swiss chard, pine nuts, crisp kale, and orange dressing

MUSHROOM & AVOCADO OPEN SANDWICH 22
grilled with poached egg, fetta, olive, organic nuts
balsamic glaze and toasted sourdough

MUSHROOM PASTA egg spaghetti 25
with chili, garlic, preserved lemon cherry tomatoes
rocket, rustic crumb, parmesan

CHIPS 8

SWEET POTATOES CHIPS 11

KIPFLER POTATOES 11



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