



MON - FRI 7.00AM - 4.00PM
SAT - SUN 8.00AM - 4.00PM

(03) 9724 9472 | info@blackworkcafe.com.au



BLACKWORKCROYDON

Alcohol

We have paired up with the good folks from Hargreaves Hill Brewery to provide a small selection of beers, please let us know of your favourites as we expand our range!

All are served from the bottle and not available for takeaway.
Cider sourced from Pagan Cider in Tasmania!

Hargreaves Hill Beer	9	Pagan Cider Co.	11
▮ Pale Ale		▮ Apple	
▮ Dortmund Style Lager		▮ Cherisse (Cherry)	
▮ ESB (Extra Special Bitter)			
▮ IPA (India Pale Ale)			
▮ Beatnik Raspberry Sour			

Milk Based Coffee 4

Proud Mary Roastery — Humbler Blend
St Davids Dairy — Full Cream/First Lite Milk

- ▮ Latte
- ▮ Piccolo
- ▮ Cappuccino
- ▮ Mocha
- ▮ Flat White
- ▮ Magic

Black Coffee 4

Proud Mary Roastery — Rotating Single Origin Beans
House Blend Available on Request

- ▮ Long Black
- ▮ Double Espresso
- ▮ Long Macchiato
- ▮ Short Black
- ▮ Short Macchiato

Alterations			
Bonsoy	0.5	Milk Lab Almond Milk	1
Oatly	1	Milk Lab Lactose Free Milk	1
Decaf	0.5	Milk Lab Coconut Milk	1
Extra Shot	0.3		

Filter Coffees 5

Proud Mary Roastery - Rotating Light Roasted Filter Coffee

- ▮ **Cold Drip**
Semi-coarse Proud Marys Filter Roast coffee prepared over the course of a day just one drip at a time for a smooth finish
- ▮ **Cold Brew**
Coarsely ground Proud Marys Filter roast coffee left to steep in filtered water for a minimum of 8 hours
- ▮ **Batch Brew / Filter**
Semi-coarse Proud Marys Filter roast coffee prepared using nothing but hot water and gravity, no pressure needed!

Barista's Breakfast 10

A combination of what the barista has to offer, regularly served with a combination of hot and cold black coffee and a milk based coffee to give your tastebuds a rest!

Iced Coffee 6.5

Made with ice cream and housemade Coffee Syrup

Iced Chocolate 6.5

Made with ice cream and housemade chocolate sauce

Iced Latte 4

Fresh coffee served in a tall glass with milk & Ice

Frappes 6

Crushed Ice served with milk and your choice between house made chocolate or espresso

Tea Impala & Peacock 5

Caffeinated

- ▮ Brunswick Breakfast
- ▮ Gold Reserve Red
- ▮ Jasmine Pearls
- ▮ Dragon Phoenix Oolong
- ▮ Earl Grey (Blue Flower)

Herbal

- ▮ Berry
- ▮ Relaxation
- ▮ Coconut Mint
- ▮ Lemon Myrtle & Ginger
- ▮ Silver Rose

Chai 6

House made tea soaked overnight to create a rich, creamy & lightly spiced latte

Hot Chocolate 5

House made and prepared in two different batches to accomodate a vegan diet on request

Simara Blend 4.5

Alternate flavours to the everyday drink

- ▮ Butterfly
- ▮ Charcoal Chai
- ▮ Matcha Latte
- ▮ Turmeric Latte
- ▮ Blue Pea Latte

Simara Float 10

A tasting board of all the flavours that Simara brings to the table

Soft Drinks Karma Cola Co. 4.5

- ▮ Karma Cola
- ▮ Lemmy Lime & Bitters
- ▮ Lemmy Lemonade
- ▮ Gingerella Ginger Ale

Soft Drinks Daylesford & Hepburn Springs 4.5

- ▮ Sparkling Blood Orange
- ▮ Sparkling Pink Grapefruit
- ▮ Sparkling Mineral Water

Bottled Juices Daylesford & Hepburn Springs 5

- ▮ Orange
- ▮ Apple
- ▮ Pineapple
- ▮ Banana, Mango, Passionfruit

Fresh Juices choose one or any combination 8

- ▮ Orange
- ▮ Apple
- ▮ Pear
- ▮ Pineapple
- ▮ Watermelon

Milkshake 6.5

- ▮ Chocolate & Hazelnut
- ▮ Vanilla
- ▮ Banana & Caramel (can be made separately if required)
- ▮ Strawberry
- ▮ Raspberry

BREAKFAST

Eggs Your Way	10
Tofu Scramble	12
Sourdough or Multigrain with Condiments	7
Dr Marty's Crumpets with Condiments	7
Blueberry Bagel / Croissant with Condiments	8
Fruit Toast with Cinnamon Ricotta Whip	8

SIDES

Avocado	5
Free Range Egg	2.5
Bacon	5
Tomato Relish	3
Charred Greens	5
Danish Feta	3
Potato Hash	5
Sautéed Mushroom	4
Halloumi	5
Roasted Tomato	4
Smoked Chicken	5
Mustard Hollandaise	4
Smoked Salmon	6
Vegan Hollandaise	4
Vegan Halloumi	6

SNACKS

Beer Battered Chips	10
Eggplant Chips (VEO)	10
Waffle Chips (VEO)	10
Cauliflower Fritter (VEO)	10

FOR THE LITTLE ONE

Strawberry Sandwich	10
Nutella, Strawberry, Cream	
Egg Bacon Roll	10
Milk Bun, Bacon, Scrambled Egg	
Fish & Chips	10
Fried Fish, Chips, Tomato Sauce	

V – VEGETARIAN VE – VEGAN VEO – VEGAN OPTION

GF – GLUTEN FREE GFO – GLUTEN FREE OPTION

Not all items are listed on dishes.
Please advise us of any dietary requirements.

ALL DAY BREAKFAST

Brekkie Roll (GFO)	18
Pork Sausage Patties, Fried Egg, BBQ Sauce, Tasty Cheese, Relish, Potato Popcorn	
Smashed Avocado (GFO)	19
Toast, Avocado, Beetroot Hummus, Corn Mousse, Pomegranate, Chili, Feta, Poach Egg, Pistachio Dukkah, Balsamic Glaze	
Chilli Prawn Scramble (GFO)	21
Croissants, Chilli Prawn, Scrambled Eggs, Herb Mayonnaise, Spicy Shredded Coconut, Lime Chili Puff, Crispy Asian Herbs	
Cured Salmon (GFO)	22
House Cured Salmon, Soft Boiled Egg, Rye Wholemeal, Avocado Cream, Cucumber Reuben, Caper Dressing, Freezer Citrus, Capsicum Nut Spread	
Beef Sausage Egg Benny	21
Beef Sausage, Bread Roll, Beetroot Onion Jam, Cabbage Slaw Pickle, Mustard Hollandaise, Sweet Potato Chips, Pecorino Grates, Gherkin, Poached Egg	
Twisted S'MORES French Toast	20
Thick Toast, Marshmallow, Chocolate Chips, Popcorn, Bacon, Citrus Honey Glaze, Orange Almond, Chocolate Mascarpone	

NUTRITION BOWL

Soba Noodle Bowl (VE, GF)	19
Soba Noodle, Edamame, Pickle Ginger, Gojuchang Tofu, Nori, Sesame Dressing, Carrot Slaw, Baby Corn, Tamari Seeds, Shichimi	
Quinoa Super Bowl (VE, GF)	19
Quinoa, Grilled Corn, Cherry Tomato, Crispy Chickpeas, Shredded Kale, Roasted Cauliflower, Almond Feta, Pumpkin Hummus, Jalapeño Lime Vinaigrette	
Beef Burrito Bowl (GF)	21
Spicy Beef Ground, Brown Rice, Tomato, Sweet Corn, Avocado, Red Onion, Grated Cheese, Black Bean, Lemon, Coriander, Yoghurt Dressing	

LUNCH

Open Moroccan Lamb	23
Braised Moroccan Lamb Shoulder, Pistachio Dukkah, Pita Bread, Yoghurt Labneh, Fattous Salad, Lime Vinaigrette Dressing	
Hawaiian Chicken Burger (GFO)	21
Grilled BBQ Chicken Tenderloin, Tasty Cheese, Pineapple Jam, Lemon Mayonnaise, Lettuce, Tomato, Red Onion, Chips	
Pork Bao	21
Pork Belly, Heirloom Carrot Slaw, Red Onion Pickle, Peanuts, Chili, Coriander, Peanut Dressing, Hoisin Sauce	
Creamy Pumpkin Gnocchi (GF)	23
Slow Braised Duck Maryland, Shiitake Mushroom, Crispy Sage, Parmesan Cheese, Leek, Butter Walnut	
Crispy Fish Taco (GFO)	21
Crispy Rockling, Tartare Sauce, Mango Salsa, Avocado, Lemon, Coriander, Cabbage Slaw, Jalapeño Dressing	

VEGAN

Panna Cotta Granola (VE, GF)	17
Passion Fruit Coconut Panna Cotta, Seasonal Fruits, Buckwheat Granola, Coyo, Almond Milk	
Barley Pudding (VE, GF)	18
Coconut Milk, Raspberry Gel, Cherry, Dragon Fruit, Goji Berries, Coconut Flake, Pecan Nut, Chia Seed	
Vegan Avocado (VE, GFO)	18
Toast, Avocado, Beetroot Hummus, Corn Mousse, Pomegranate, Chili, Almond Feta, Pistachio Dukkah, Balsamic Glaze	
Ice-cream Bao (VE)	17
Golden Bao, Mango Coconut Ice-Cream, Banana, Pretzel, Peanut Butter Sauce, Lychee Curd	
Cauliflower "Fried Rice" Salad (VE, GF)	19
Miso Grilled Eggplant, Rocket, Pepita, Bell Pepper, Yoghurt Dressing, Toasted Cashew, Tofu	
Corn Fritter (VE, GFO)	20
Edamame, Corn, Tofu Pocket, Jackfruit, Vegan Mayonnaise, Crispy Enoki, Sweet Chili Cheese Sauce	