



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

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



BLACKWORKCROYDON



CHECK-IN

by scanning the QR code above

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, choose between Regular or Soy milk

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
- ▮ Raspberry Lemonade

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 ▮ Carrot ▮ Ginger

Milkshake 6.5

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

BREAKFAST

Toast/Croissant with Condiments **8**

(Toast option: Sourdough/Multigrain/Rye Wholemeal)

Eggs Your Way (GFO) **11**

(Fried Egg/Poach Egg/Scramble Egg)

Tofu Scramble (GFO) **15**

with Vegan Mozzarella, Tamari Seed

Dr Marty's Crumpets with Condiments **8**

NY Bagel with Condiments **8**

(Blueberry/Plain/Sesame)

Fruit Toast with Cinnamon Ricotta Whip **8**

SIDES

		Halloumi	5
Egg	2.5	Avocado	5
Tomato Relish	3	Bacon	5
Danish Feta	3	Potato Hash	5
Sautéed Mushroom	4	Vegan Halloumi	6
Roasted Tomato	4	Smoked Salmon	6
Citrus Hollandaise	4	Sautéed Greens	6

SNACKS

Cauliflower Fritter (VE)	11	Beer Battered Chips (GFO, VEO)	11
Waffle Chips (VEO)	11	Eggplant Chips (VE)	11

FOR THE LITTLE ONE

Lava French Toast **14**

Chocolate Sauce, Strawberry, Milo, Sweet Milky Dressing

Egg & Bacon **12**

Milk Bun, Maple Bacon, Scrambled Egg, Tomato Sauce

Fish & Chips **13**

Fried Fish, Chips, Tomato Sauce

ALL DAY BREAKFAST

Brekkie Roll (GFO) **19**

Pork Sausage Patties, Shredded Maple Bacon, Fried Egg, BBQ Sauce, Tasty Cheese, Relish, Potato Popcorn

Smashed Avocado (GFO) **20**

Toast, Avocado, Beetroot Hummus, Medley Tomatoes, Spicy Edamame Cream, Chili, Feta, Poach Egg, Pistachio Dukkah, Balsamic Gel

Chili Prawn Scramble (GFO) **22**

Croissants, Chili Prawn, House Chili Jam, Scrambled Eggs, Spicy Herbs Mayonnaise, Spicy Coconut Crunch, Lime Chili Puff

Smoke Salmon Roulade (GFO) **23**

Rye Bread, House Smoked Salmon, Egg White, Spinach, Red Onion, Dill Capers Dressing, Avocado Cream Cheese, Salmon Caviar

Pork Benny **21**

Hoisin Pork Belly, Cauliflower Potato Croquette, Apple Crisps, Citrus Hollandaise, Mandarin Powder, Poach Eggs, Herb Chimichurri

Blueberry Pancake (VEO) **20**

Blueberry, Salted Caramel Ice-Cream, Banana, Peanut Butter Sauce, Dark Chocolate Crumb, Lemon Apricot Gel

NUTRITION BOWL

Super Bowl (VE,GF) **19**

Quinoa, Grilled Corn, Cherry Tomato, Crispy Chickpeas, Shredded Kale, Roasted Cauliflower, Almond Feta, Pumpkin Hummus, Jalapeno Lime Vinaigrette

Warm Noodle Bowl (VE, GFO) **19**

Soba Noodle, Spicy Sauce, Eggplant, Tofu, Mushroom, Edamame, Red Capsicum, Spring Onion, Tamari Seeds, Crispy Leek, Sesame Dressing

Cured Salmon Bowl (GF) **23**

House Cured Salmon, Brown Rice, Cucumber, Chili Mayonnaise, Avocado, Salmon Caviar Roe, Nori, Pickle Ginger, Tamagoyaki

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.

LUNCH

Lamb Shakshuka **23**

Spiced Lamb Ribs, Eggs, Pita Bread, Danish Feta, Onion, Tomato, Roasted Capsicum, Yoghurt Dip

Fried Chicken Bao **21**

Buttermilk Fried Chicken, Coriander, Sesame Dressing, Onion Radish Pickle, Gojuchang Sauce, Heirloom Carrot Slaw, Sesame

Pulled Beef Burger (GFO) **21**

Milk Bun, Slow Cooked Beer Beef Brisket, Sweet Spices Gherkin, Tasty Cheese, Beetroot Onion Jam, BBQ Sauce, Radicchio Slaw, Chips

Spices Coconut Fish (GFO) **22**

Coconut Spices Sauce, Crispy Rockling, Golden Bao Bun, Mixed Vegetable, Lemongrass, Galangal, Peanut, Chili, Dried Shallot, Crispy Kaffir Lime Leaves

Creamy Spinach Tortellini **24**

House Spinach Tortellini, Ricotta Mushroom Filling, Duck Maryland, Bush Tomato, Pine Nut, Pecorino Grated, Creamy Pesto, Buffalo Mozzarella

VEGAN

Vegan Avocado (GFO) **20**

Toast, Avocado, Beetroot Hummus, Pomegranate, Edamame, Corn Spread, Davison Plum Dust, Almond Feta, Freezer Mandarin, Pistachio Dukkah, Balsamic Gel

Green Tofu Fritter (GFO) **21**

Zucchini, Green Pea, Edamame, Stuffed Tofu Pocket, Eggplant, Bell Pepper, Mushroom, Cauliflower, Curry, Spices Cheese Sauce

Truffle Mushroom Corn Bread (VE) **22**

House Made Corn Bread, Vegan Cheese Sauce, Mixed Wild Forest, Dried Mushroom, Nutrition Yeast, Enoki, Shimeji, Button Mushroom, Baby King Oyster Mushroom, Corn Mousse

Warm Porridge (VE, GF) **19**

Coconut Black Rice, Roasted Rhubarb, Fig, Ginger, Goji Berry Jam, Pistachio Rose Brittle, Coconut Flake

Bubble Panna Cotta (VE,GF) **18**

House Made Granola, Soy Tea Panna Cotta, Seasonal Fruits, Brown Sugar Syrup, Tapioca Pearl, Mango Coyo