



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

Kombucha Happy Hippie 5

- ▮ Passionfruit ▮ Raspberry ▮ Ginger ▮ Watermelon

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 ▮ Lemon ▮ Celery ▮ Kale

Milkshake 6.5

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

BREAKFAST

Toast with Condiments **8**
(Toast option: Sourdough/Multigrain/Rye Wholemeal)

Eggs Your Way
Fried Egg/Poached Egg **12**
Scrambled Egg **13**

 **Tofu Scramble (VE, GFO)** **15**
with Vegan Mozzarella & Tamari Seed

Crumpets/Croissant 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

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

 **Granola Bowl (VE, GF)** **18**
House Granola, Seasonal Fruits, Chocolate Yoghurt,
Raw Peanut Butter Sauce, Berries Coconut Smoothie

Smashed Avocado (V, GFO, VEO) **19**
Smashed Avocado, Toast, Beetroot Hummus, Spicy Edamame
Salsa, Pistachio Dukkah, Balsamic Gel, Feta Mousse
Add Poached Egg \$2.5

Brekkie Roll (GFO) **19**
Pork Sausage Patties, Shredded Maple Bacon, Scrambled Egg,
BBQ Sauce, Tasty Cheese, Relish, Potato Popcorn

Chili Prawn Scramble (GFO) **23**
Pita Bread, Chilli Prawn, House Chilli Jam, Scrambled Eggs,
Spicy Herbs Mayonnaise, Herbs Butter Oat Crunch,
Lime Chili Puff, Crispy Lime Leaves


Blueberry Pancake (VEO) **21**
Blueberry, Salted Caramel Ice-Cream, Banana, Peanut
Butter Sauce, Dark Chocolate Crumb, Lemon Apricot Gel

Pulled Beef Benedict (GFO) **23**
Slow Cooked Beef Brisket, Cirtus Hollandaise Sauce,
Freezer Mandarin, Beetroot Chips, Grated Parmesan
Cheese, Poached Eggs, Bread Block

Cured Salmon (GFO) **24**
Herbs Croutons, House Cured Salmon, Onion Pickle,
Dill Lemon Oil, Avocado Mousse, Apricot Gel, Cherry Tomato,
Asparagus, Salmon Caviar Roe, Freezer Dried Lime Finger

 **The Green (VE)** **23**
Green Pea & Edamame Tofu Fritter, Red Capsicum Relish,
Mixed Greens, Cilantro Cheese Sauce

SNACKS

 **Cauliflower Fritters (VE)** **11**

Waffle Chips (VEO) **11**

Beer Battered Chips (GFO, VEO) **11**

 **Eggplant Chips (VE)** **11**


LUNCH


Fried Chicken Bao **22**
Buttermilk Fried Chicken, Coriander, Sesame Dressing, Onion
Radish Pickle, Gochujang Sauce, Heirloom Carrot Slaw, Sesame

Sticky Pork Belly Burger (GFO) **23**
Milk Bun, Fried Pork Belly, Beetroot Onion Jam, Hoisin Glaze,
Herb Chimichurri, Cabbage Apple Slaw, Chilli Mayonnaise, Chips

Calamari Taco (GFO) **23**
Spicy Fried Calamari, Avocado, Tartare Sauce, Mango Slaw,
Jalapeño Dressing, Coriander, Lemon Wedges

Spinach Ricotta Gnocchi (V, GF) **24**
House Spinach Ricotta Potato Gnocchi, Mixed Mushroom, Medley
Tomato, Pine Nut, Basil Capsicum Sauce, Buffalo Mozzarella

 **Super Bowl (VE, GF)** **19**
Quinoa, Grilled Corn, Pomegranate, Black Bean, Crispy
Chickpeas, Shredded Kale, Roasted Cauliflower, Almond Feta,
Roasted Sweet Potato Hummus, Jalapeno Lime Vinaigrette

 **Chilled Noddle Bowl (VE)** **19**
Soba Noodle, Edamame, Carrot Slaw, Ginger Pickle,
Shredded Inari, Crispy Tofu, Spring Onion, Tamari Seeds,
Crispy Leek, Yuzu Sesame Dressing, Wasabi Mayonnaise

FOR THE LITTLE ONE

Sweet S'more Wrap **12**
Chocolate, Marshmallow, Strawberry, Banana,
Chocolate Dressing, Vanilla Ice-cream

Egg & Bacon **12**
Milk Bun, Maple Bacon, Scrambled Egg, Tomato Sauce

Fish & Chips **13**
Battered Flathead, Chips, Tomato Sauce