



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

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



BLACKWORKCROYDON

Milk Based Coffee 4.6

Proud Mary Roastery — Humbler Blend
Riverina Fresh - Gold / Light

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

Black Coffee 4.4

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

- ▮ Short Black ▮ Short Macchiato ▮ Doppio
- ▮ Long Black ▮ Long 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	0.5

Specialty Coffees 6

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** — Choice between two rotating beans, please ask for current locations

Barista's Breakfast 12

A combination of the baristas preferred coffee.
Includes a serve of Black, Milk Based, and Filtered coffee

Tea The Tea Collective 5

- ▮ Organic English Breakfast ▮ Pure Peppermint
- ▮ Earl Grey 'Blue Flower' ▮ Lullaby Sleep Tea
- ▮ Organic Sencha ▮ Cold & Flu Elixir
- ▮ Ginger Zing

Chai 6.5

House made chai tea leaves soaked overnight to create a rich, creamy & lightly spiced latte. Best served in Full Cream, Skinny, or Soy

Hot Chocolate 5

House made and prepared in two different batches to accomodate a vegan diet on request. Gluten Free, VE Only — Dairy Free

Konomi Matcha Organic, Vegan & Gluten free 5

Tumeric Latte Organic, Vegan & Gluten free 5

Soft Drinks Karma Cola Co. 5

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

Soft Drinks Daylesford & Hepburn Springs 5

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

Juices Daylesford & Hepburn Springs 5.5

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

Fresh Juices choose one or any combination 9

- ▮ Orange ▮ Apple ▮ Pear ▮ Pineapple ▮ Watermelon
- ▮ Carrot ▮ Ginger ▮ Lemon ▮ Celery ▮ Kale

Kombucha Happy Hippie 5

- ▮ Passionfruit Dream ▮ Ginger Hemp
- ▮ Watermelon ▮ Raspberry Fusion

Milkshake 6.5

- ▮ Chocolate & Hazelnut ▮ Vanilla
Plain chocolate is available
- ▮ Banana & Caramel ▮ Strawberry
Plain banana/caramel is available

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 4.6

Fresh coffee served in a tall glass with milk & Ice

Frappes 6

Crushed Ice served with milk & your choice between chocolate & coffee

BREAKFAST

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

Eggs Your Way with Organic Sourdough
Fried Egg/Poached Egg **12**
Scrambled Egg **13**

 **Tofu Scramble (VE, GFO)** **16**
with Vegan Mozzarella & Tamari Seed

Crumpets/Croissant with Condiments **8.5**

NY Bagel with Condiments **8.5**
(Blueberry/Plain/Sesame)

Fruit Toast with Cinnamon Ricotta Whip **8**

SIDES

		Halloumi	5
Egg	3	Potato Hash	5
Tomato Relish	3.5	Roasted Tomato	5
Danish Feta	3.5	Sautéed Mushroom	5
Hollandaise	4	Sautéed Greens	6
Avocado	5	Smoked Salmon	6
Bacon	5	Vegan Halloumi	6.5

FOR THE LITTLE ONE

Kid's Pancake **10**
Pancakes, Maple Syrup, Strawberry & Ice-cream

Kid's Toasties **7**
White Bread, Ham & Cheese


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

Kid's Crumpet **13**
Crumpet, Ice-Cream & Strawberry

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

Fried Chicken & Chips **14**
Fried Chicken Tenderloins, Chips, Tomato Sauce

ALL DAY BREAKFAST

 **Warm Porridge (VE, GF)** **18**
Coconut Black Rice, Roasted Rhubarb, Goji Berry, Raspberry Gel, Spiced Walnut Crumb

Smashed Avocado (V, GFO, VEO) **20**
Smashed Avocado, Toast, Beetroot Hummus, Herbed Cherry Tomato, Pistachio Dukkah, Balsamic Gel, Feta Mousse
Add Poached Egg \$3


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


Chilli Prawn Scramble (GFO) **23**
Chilli Prawn, House Chilli Jam, Scrambled Eggs, Spicy Herbs Mayonnaise, Herbs Butter Oat Crunch, Toasted Bread, Crispy Lime Leaf Deep-Fried Prawn.

Blueberry Pancake (VEO) 15 mins wait time **19**
Blueberry, Mixed Berry, Dark Chocolate Crumb, Lemon Raspberry Gel, Whipped Cream
Add Ice Cream \$4

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

Eggplant Shakshuka (V, VEO, GFO) **22**
Herbs Buttered Pita, Chargrilled Eggplant, Egg, Danish Feta, Pistachio Dukkah
Add Bacon \$5 / Add Mushroom \$5 / Add Lamb Ribs \$6

 **Vegan Big Breakfast (VE, GFO)** **24**
Toast, Grilled Tomato, Roasted Mushroom, Falafels, Avocado, Sautéed Greens, Capsicum Relish

 **Falafels & Friends (VE)** **19**
Sesame Falafels, Red Capsicum Relish, Lettuce, Cucumber, Tomato, Tamari Seed, Cilantro Tahini 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.


LUNCH


Fried Chicken Burger **22**
Buttermilk Fried Chicken Tenderloin Fillet, Lettuce, Tomato, Tasty Cheese, Herbs Mayonnaise, Chips

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

 **Vegan Burger (VE)** **24**
Toasted Potato Bun, Vegan Pattie, Plant Base Cheddar Cheese, Heirloom Carrot Slaw, Vegan Mayo, Beer Battered Chips

Sweet Potato Gnocchi (V, GFO) **24**
House Sweet Potato Gnocchi, Medley Tomato, Mixed Mushroom, Pine Nut, Creamy Basil Pesto Sauce, Snow Parmesan

 **Super Bowl (VE, GF)** **19**
Quinoa, Grilled Corn, Dried Cranberries, Chickpeas, Shredded Kale, Roasted Cauliflower, Almond Feta, Roasted Sweet Potato Hummus, Jalapeño Lime Vinaigrette

 **Warm Noodle Bowl (VE)** **19**
Soba Noodle, Edamame, Carrot Slaw, Ginger Pickle, Shredded Inari, Crispy Tofu, Yuzu Sesame Dressing, Wasabi Mayonnaise

Bone Broth Soup (GF) **25**
Slow Cooked Beef Bone Broth, Marble 8 Wagyu Brisket, Pan Grilled Pumpkin, Zucchini, Cauliflower, Broccoli, Spiced Pine Nut

Grilled Salmon (GF) **24**
Grilled Atlantic Salmon, Stir Fried Broccoli, Asparagus, Pumpkin, Homemade Maple Teriyaki Sauce, Lemon Wedges, Hickory Smoke


Wagyu Steak Sandwich (GFO) **26**
Wagyu Brisket, Lettuce, Tomato, Bacon, Tomato Relish, Tasty Cheese, Smoked BBQ Sauce, Served with Beer Battered Chip

SNACKS

Zucchini & Corn Fritters (V) **12**

Waffle Chips (VEO) **12**

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

 **Sweet Potato Chips (VE)** **11**