



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

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



BLACKWORKCROYDON

Please note a 1.1% surcharge is applied to all card payments

Milk Based Coffee 4.6

This year we are trying our hand at roasting our very own blend: 50% Brazil, 25% El Salvador and 25% PNG. Let us know what you think! Riverina Fresh Milk - Gold / Light

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

Black Coffee 4.6

Proud Mary Coffee Roastery - Seasonally rotating single origin beans
House blend available on request

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

Alterations

Bonsoy	0.5	Milk Lab Lactose Free Milk	1
Decaf	0.5	Milk Lab Coconut Milk	1
Extra Shot	0.5	Milk Lab Oat Milk	1
Milk Lab Almond Milk	1	Milk Lab Macadamia Milk	1

Specialty Coffee 6

Proud Mary Coffee Roastery

- ▮ **Cold Drip** — Prepared over 8 hours with restricted water flow to allow each drop to fully extract a light and smooth flavour
- ▮ **Cold Brew** — Coffee is left submerged in water overnight to infuse a strong and punchy flavour profile
- ▮ **Batch Brew** — Choice between two rotating beans, please ask for current locations

Barista's Breakfast 12

A showcase of our favourite coffees, served in our baristas favourite drinking method. Includes a serve of Black, Filter, and Milk-Based 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 ▮ Genmaicha Green

Chai 6.5

Our kitchen prepares their own blend of tea and spices over 3 days to create a unique and delicious house-made wet chai **Strong +\$1**

Hot Chocolate 5

House-made and prepared in two different batches to accommodate a vegan diet on request. Gluten & Dairy free. Vegan only **Strong +\$1**

Konomi Matcha Organic, Vegan, Gluten & Dairy free 5

Tumeric Latte Organic, Vegan, Gluten & Dairy free 5

Winter Specials 7

- ▮ Pumpkin Spice Latte
- ▮ Mint Hot Chocolate
- ▮ Orange Hot Chocolate

Soft Drinks Karma Cola Co. 5

- ▮ Karma Cola ▮ Gingerella Ginger Ale
- ▮ Lemmy Lemonade ▮ 'Razza' Raspberry Lemonade
- ▮ Lemmy Lime & Bitters ▮ Sugar Free Karma Cola

Soft Drinks Daylesford & Hepburn Springs 5.5

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

Bottled Juices Yarra Valley Hilltop 5.5

- ▮ Orange ▮ Apple ▮ Apple Blackcurrant

Bottled Smoothies Yarra Valley Hilltop 5.5

- ▮ Apple Apricot Mango Kiwi ▮ Apple Banana Mango ▮ Apple Guava Blackcurrant Blueberry Strawberry

Fresh Juices choose one or any combination 10

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

Milkshakes 8

Thickshakes 10

- ▮ Chocolate ▮ Banana ▮ Vanilla ▮ Strawberry
- ▮ Chocolate & Hazelnut ▮ Banana & Caramel ▮ Caramel ▮ Coffee

Iced Coffee 8

Made with ice cream & house-made coffee syrup

Iced Chocolate 8

Made with ice cream & house-made chocolate sauce

Iced Latte 4.6

Large 6

Fresh coffee served in a tall glass over milk & Ice

Frappes 8

Crushed Ice served with milk and ice cream in your choice between chocolate, coffee or mocha

BREAKFAST

Toast with Condiments **8**
With Jam & Butter — Organic Sourdough/Multigrain/Rye Wholemeal
Gluten Free +\$2

Crumpets/Croissant with Condiments **8.5**
With Jam & Butter

NY Bagel with Condiments **8.5**
With Jam & Butter — Plain/Sesame/Blueberry

Fruit Toast with Cinnamon Ricotta Whip (GFO) **9**

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

 Tofu Scramble  (VE) **18**
Pearl Cous Cous, Crispy Chilli Sauce, Fried Tofu,
Tomato, Spinach, Scallions

SIDES

House-made	2		
Mixed Berries Jam		Potato Hash	5
Tomato Relish	3	Avocado	5
Egg	3.5	Chorizo	5
Miso Hollandaise	4	Bacon	5
Halloumi	5	Fried Tofu	5
Goat Cheese	5	Sautéed Greens	6
Roasted Tomato	5	Smoked Salmon	6
Sautéed Mushroom	5	Grilled Chicken	6

DIPS **2**

 Chilli Jam	 Honey Mustard	 Vegan Garlic Aioli
 Citrus Jalapeño Dressing	 Lemon Apricot Gel	 Vegan Spicy Mayo
 Crème Fraîche	 Lemon Mayo	 Wasabi Mayo

V – VEGETARIAN VO – VEGETARIAN OPTION GFO – GLUTEN FREE OPTION

VE  – VEGAN VEO – VEGAN OPTION NF – NUT FREE

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

Although our chefs endeavour to maintain a controlled environment,
we cannot guarantee the absence of cross-contamination in our kitchen

We reserve the right to decline alterations on weekends & busy periods

ALL DAY BREAKFAST

 Black Rice Porridge (VE, GFO, NFO) **22**
Black Rice Porridge, Seasonal Fruits, Ginger Beer Caviar, Almond,
Soy Milk-Ginger Dressing & Crystal Pear Slice

Brekkie Bagel (GFO, NF) **22**
Plain Bagel, Beef Sausage Pattie, Bacon, Fried Egg, Potato Hash,
Wild Roquette, Tasty Cheese, Tomato Relish & Honey Mustard Sauce

 Shakshuka (VE, GFO) **23**
Toast, Tomato & Caspicum Sago, Mixed Vegetable Tempura,
Vegan Feta, Dukkah
Add Egg +\$3.5, Chorizo +\$5

Smashed Avocado (V, VEO, GFO) **23**
Toast, Smashed Avocado, Cherry Tomato, Purple Sweet Potato
Hummus, Goat Cheese Crumbs, Pomegranate, Edamame,
Pistachio Crumbs & Balsamic Glaze
Add Egg +\$3.5, Smoked Salmon +\$6

Miso Eggs Benedict (GFO, NF) **24**
Poached Eggs, Ginger Pork, Cabbage Slaw, Brioche, Miso Hollandaise,
Freeze Dried Mandarin, Ground Shiso & Micro Herbs
Change to Smoked Salmon +\$2

 Vegan Big Breakfast (VE, V, GFO) **24**
Multigrain Toast, Sautéed Mushroom, Smashed Avocado, Fried Tofu,
Sautéed Greens, Edamame, Sesame Lavash & Soy Béchamel

French Toast (V) **24**
Brioche, Brûlée Cream, Paillette Feuilletine, Coffee Jelly,
Chocolate Crumbs, Strawberries, Blueberries, Mint,
Ginger Beer Caviar, Dry Caramel Crumbs & Meringue

The Feast (NF, GFO) **28**
Toast, Egg, Grilled Bacon, Chorizo, Halloumi, Roasted Tomato,
Sautéed Mushroom, Smashed Avocado, Potato Hash,
Beetroot Gel & Tomato Relish
Add Smoked Salmon +\$6

FOR THE LITTLE ONE

Fish & Chips (NF) **13**
Fried Battered Flathead, Chips & Tomato Sauce

Mini Chicken Burger **14**
Grilled Chicken, Lettuce, Fresh Tomato, Tomato Sauce, Served with Fruits

 Kid's Crepe (VE, GFO) **14**
French Crepe, Strawberry, Banana, Fairy Floss, Freeze Dried Berries,
Vanilla Ice Cream & Nutella Drizzle

ALL DAY LUNCH

 Super Bowl (VE, GFO, NFO) **22**
Three Colour Quinoa, Cauliflower, Grilled Corn, Kale, Purple Sweet
Potato Hummus, Japanese Sweet Potato Crisp, Roasted Almond,
Jalapeño Dressing

Add Grilled Chicken \$6, Fried Tofu \$5

Pulled Pork Cheesy Taco (GFO) **24**
Pulled Pork, Mozzarella Cheese, Panko Fried Avocado, Tomato Salsa,
Grilled Corn, Smoked Paprika, Crème Fraîche, Coriander & Micro Herbs

Chicken Katsu (GFO, NF) **24**
Wheel Croissant, Panko Fried Chicken, Katsu Sauce, Cabbage Slaw,
Apple and Egg Salad, Scallion, Pickled Ginger & Wasabi Mayo

 Vegan Mushroom Frittata (VE, GFO, NF) **25**
Tofu Mix, Soy Béchamel, Spinach, Cherry Tomato, Portobello Mushroom,
Fried Enoki Mushroom, Vegan Cheese, Served with Toast

Chilli Prawn Scramble  (GFO, NF) **25**
Chilli Prawn, Roti, Scrambled Eggs, Crispy Panko Prawn,
House Chilli Jam, Crème Fraîche, Ginger Beer Caviar,
Toasted Coconut, Fresh Chilli & Coriander

Creamy Tomato Radiatori **26**
Radiatori, Creamy Pumpkin-Tomato Sauce, Cherry Tomato,
Grilled Chicken, Prosciutto Crumbs, Basil, Bocconcini
& Parmesan Cheese

Wagyu Bao **29**
House Braised 8+ Wagyu, Fried Bao, Onsen Egg, Caramelized Onion,
Cabbage Slaw, Scallion, Sesame Seed & House Chilli Jam

Grilled Barramundi **29**
Grilled Barramundi, Matcha Coconut Sauce, Broccoli, Asparagus,
Beans, Grilled Pearl Onion, Lace Tuile, Served with Toast

SNACKS

Beer Battered Chips (GFO, VEO) with Lemon Mayo **12**

 Onion Rings (VE) with Vegan Aioli **13**

 Lotus Chips (VE) with Vegan Spicy Mayo **13**

Waffle Chips (VEO) with Lemon Mayo **13**

 Cauli Buffalo Wings  (VE, NF) with Buffalo Hot Sauce **13**

Zucchini & Corn Fritters (V) with Side Salad & Tomato Relish **14**