

THIS + THAT

Coconut chia pudding, passion fruit, meringue & blueberry	15.5
Dads Oats porridge with apple jam, buckwheat crumble & apple	13.0
The Wild organic gluten free muesli mix with toasted nuts, seeds, grains, dried fruits & raw cacao. served with coyo labneh, oranges & strawberries	16.0
Avocado on seeded toast with kale & pepita pesto, pistachio & hazelnut dukkah & preserved lemon	16.0
+ goats curd	5.0
+ poached egg	3.0
Brioche French toast, strawberry jam, cashews, mascarpone & strawberries	18.0
Portobello mushrooms, two poached eggs, rainbow chard, sumac, chickpeas & crispy mushrooms	19.0
Shakshuka - eggs baked in spiced tomato sauce with eggplant, red capsicum & za'atar bread	19.0
+ chorizo	6.0
Crispy duck leg, potato & spring onion waffle sandwich with chipotle infused maple syrup & a fried egg	22.0
Old faithful – a pair of eggs cooked your way with a side of sourdough, seeded or gluten free toast	12.0

BUT WAIT ... THERE'S MORE!

Spanner crab omelette, tomato, fennel, orange, mint, chilli & linpop toast	23.0
Beetroot and hazelnut salad – roast beetroot, beetroot & hazelnut romesco, vegan feta & kale	18.0
Poke bowl - quinoa, broccolini, sweet potato, edamame, avocado, carrot & pepitas with ginger, miso & sesame dressing & a boiled egg	18.0
+ chicken	6.0
Roast salmon fillet, baked kipfler potatoes, sweet corn puree, peas & chimichurri	22.0
Tamarind glazed beef cheek, bitter leaves, yoghurt, pistachio & green apple	22.0
Salad of roast chicken & shiitake mushrooms with green beans, hazelnuts & black truffle dressing	22.0
Thick-cut bacon, tomato, lettuce, fried egg, chipotle mayo on a brioche roll	19.0
Buffalo cauliflower burger with blue cheese sauce, celery & parsley on a black brioche bun	15.0

SIDE BAR

+5.0

- Saute kale
- Tomatoes
- Roast portobello mushrooms
- Avocado
- Potato tots
- Marinated feta

+6.0

- Istra bacon
- Rodriguez black pudding
- Chorizo
- Roast chicken breast

FINE PRINT

No split bills on weekends.
15% surcharge applies
on public hairs & holidays

SOCIALISING

IG codeblackcofffee
FB codeblackcoffeeroasters
W codeblackcoffee.com.au

WE ARE OPEN

7AM-5PM
8 DAYS A WEEK

PLEASE ASK
YOUR SERVER
ABOUT VEGAN,
GLUTEN FREE
AND
DAIRY FREE OPTIONS.

PLEASE INFORM YOUR WAITER
IF YOU HAVE
ANY ALLERGIES.
GLUTEN FREE OPTIONS +2.0



TOASTED

Toasted sourdough, seeded or gluten free with pepe saya butter & your choice of preserves	8.0
Spiced raisin sourdough toast with pepe saya butter & your choice of preserves	8.5

YOUNG ONES ACTUAL YOUNG PEOPLE UNDER 12 YEARS OLD ONLY

Cheesy waffle	6.5
Chia pudding	6.5
Egg on toast	6.5
Brioche French toast & strawberry jam	6.5
Muesli	6.5

TO AFFORD YOU THE QUALITY SERVICE YOU DESERVE. CHANGES TO THE MENU
ARE NOT PERMITTED DURING BUSY PERIODS. NOR ON WEEKENDS AND PUBLIC HOLIDAYS.

WE DO FUNCTIONS

ASK YOUR WAIT STAFF TO FIND OUT MORE

HOT

COFFEE — ROASTED AT CODE BLACK ... OF COURSE!

Coffee	4.0
Large	4.5
Soy milk	+ 60c
Almond milk	+\$1

FILTER — Ask your server for today's offering + price 6.0

SINGLE ORIGIN — Ask your server for today's offering + price

Cocoa Jackson hot chocolate	4.0
Chai latte	4.5
Dirty Chai	5.0
Hot lemonade infused with cinnamon & star anise	5.0

NOT COFFEE — TEA

LOOSE LEAF TEA SELECTION 4.5

English Breakfast, Earl Grey, Peppermint, Green, Chai, Lemongrass & Ginger

SEASONAL TEA SELECTION

— Bai hao Yinzen / White tea / China (delicate, floral, stonefruit)	6.5
— Yuzu kukicha / Green tea / Japan (fresh, sweet, citrus)	6.5
— Milk Oolong / Oolong tea / Taiwan (creamy, buttery, caramel)	6.0
— Yunnan Golden tips / Black tea / China (sweet, spice, maple)	5.0

COLD

Cold brew	5.0
Affogato	5.0
Iced latte	5.0
Iced coffee	6.0
Iced chocolate	6.0
Iced mocha	6.0

BRUNSWICK ONLY DRINKS

Cascara & ginger soda	5.0
Leatherwood honey, lemon & basil seed soda	5.5
Iced jasmine tea	5.0

OTHER DRINKS

MILK SHAKES 6.5

Chocolate / Malted vanilla / Strawberry

SMOOTHIES 8.5

- Strawberry, pear, hibiscus and coconut
 - Spinach, avocado, banana, honey, almond milk, wheat grass
 - Smoothie of the moment — Ask your server for today's offering + price
-

JUICE

Orange or Apple	5.0
Virgin Mary	8.0

BOTTLED DRINKS

All Good organic sparkling blackcurrant	4.5
All Good sparkling blood orange	
All Good organic sparkling red grapefruit	
Lo Bros organic lemon lime & bitters	
Lo Bros organic green apple kombucha	
Six Barrel ginger ale	
Six Barrel cola	
Coca Cola	

Antipodes still mineral water 500ML	6.0
Antipodes sparkling mineral water 500ML	6.0
Antipodes sparkling mineral water 1LT	8.0

SOMETHING STRONGER

WINE

NV Domain J Laurens Blanquette de Limoux Brut Languedoc, France	13 / 60
2016 Chateau de Vaux 'Les Gryphées' Pinot Gris Blend Moselle, France / Biodynamic	12 / 50
2017 Aller Trop Loin, Nebbiolo Rosé, Heathcote VIC / Vegan	11 / 48
2016 Fall from Grace, Nero D'avola, McLaren Vale SA / Biodynamic	12.5 / 55

BEER + CIDER 10

Mountain Goat Pale Ale
Coburg Lager
Bonamy's Apple Cider

OPEN ALL HOURS COCKTAILS

Horseradish Bloody Mary / Celery salt	14
Gin / Red Vermouth / Blood orange marmalade / Orange juice	14.5
Nigori sake / Cold brew / Maple syrup / Bitters	14
Gin / Elderflower liqueur / Pear nectar / Rhubarb	15.5
Sweet Vermouth / Averna / Cold brew / Soda	15

