

THIS + THAT

Coconut chia pudding, blackberry, apple & puffed grains VEGAN	16.0
Dads oats porridge, dates, coffee date jam & caramelised hazelnuts VEGAN	16.0
The wild organic gluten free muesli mix with toasted nuts, seeds, grains, dried fruits & raw cacao served with coconut yoghurt & strawberries VEGAN / GLUTEN FREE	16.0
Avocado on seeded toast with kale & pepita pesto, pistachio & hazelnut dukkah & preserved lemon VEGAN	16.0
+ goats curd	5.0
+ poached egg	3.0
Carrot cake French toast, pineapple, passion fruit, mascarpone & walnuts	19.0
White anchovies & fried eggs on seeded toast, manchego, crispy kale, artichoke & green olive tapenade & tomato powder	19.0
Thick cut bacon benedict, braised beetroot, apple & horseradish on beetroot sourdough with beetroot hollandaise	22.0
Old faithful - a pair of eggs cooked your way with a side of sourdough, seeded or gluten free toast	13.0

BUT WAIT ... THERE'S MORE!

Charred marinated palm hearts & mushrooms, cauliflower & lime puree with brown rice cracker & a fried egg VEGETARIAN	19.0
Crispy duck leg, potato & spring onion waffle sandwich with chipotle infused maple syrup & a fried egg GLUTEN FREE	23.0
Spicy chicken mole, quinoa, spring onion, peanuts, coriander, chilli & lime GLUTEN FREE	21.0
Orange braised pork belly with pickled pumpkin, sriracha mayo & a fried egg on a charcoal bun	19.0
Slow cooked lamb shoulder with roasted baby carrots, babaganoush, sumac tabbouleh & poached eggs	22.0
Corn cake with provolone, spring onion, zucchini & baby corn on goats curd with smoked chilli salt & a poached egg VEGETARIAN	21.0
Roast pumpkin & broccolini with turmeric cashew cream, toasted cashews, vegan feta, buckwheat, cocoa nibs & harissa VEGAN	18.0
Buttermilk fried rockling with pickled jalapenos, green chilli mayo, cheese, cos lettuce & dill pickles on a crusty roll	17.0

SIDE BAR

+5.0

- Saute kale
- Tomatoes
- Roast mushrooms
- Avocado
- Potato tots
- Marinated feta
- Vegan sausage

+6.5

- Bacon
- Black pudding
- Chorizo

FINE PRINT

No split bills on weekends.
10% surcharge applies on weekends
15% surcharge applies on public 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
+
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 and your choice of preserves	8.0
Toasted fruit loaf with pepe saya butter and 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
Carrot cake French toast with mascarpone	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 ... OBV'S!

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

NOT COFFEE — TEA

LOOSE LEAF TEA SELECTION 4.5

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

SEASONAL TEA SELECTION

— Bai hao Yinzhen / White tea / China (delicate, floral, stonefruit)	6.5
— Yuzu kukicha / Green tea / Japan (fresh, sweet, citrus)	6.5
— Lapsang Souchong / China (smoke, woody, pine)	6.0
— Yunnan 5 years / Pu erh / China (malt, earthy, grassy)	6.5

NOT COFFEE — NOT TEA

Cocoa Jackson hot chocolate	4.5
Anushka chai latte	4.5
Dirty Chai	5.0
Brunswick Fog - Earl Grey and vanilla latte	4.5
Hot lemonade infused with cinnamon & star anise	5.0
Mulled apple cider	5.0

COLD

Cold brew	5.0
Affogato	5.0
Espresso tonic	5.5
Iced latte	5.0
Iced coffee	6.0
Iced chocolate	6.0
Iced mocha	6.0

OTHER DRINKS

MILK SHAKES 6.5

Chocolate / Malted vanilla / Strawberry

SMOOTHIES 9.5

- Date, banana, almond, maca, cacao
 - Peach, mango, pineapple, turmeric
 - Smoothie of the moment — Ask your server for today's offering + price
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JUICE

— Classic orange juice	6.0
— Straight up apple juice	6.0

COLD PRESSED JUICE

— Watermelon / pineapple / mint	8.0
— Kale / apple / capsicum / celery / cucumber / lemon	8.0

HOUSEMADE DRINKS

— Elderflower & passionfruit soda	5.0
— Cascara & ginger soda	5.0
— Kumquat & raspberry crush	5.0

BOTTLED DRINKS

Strangelove double ginger beer	4.5
Strangelove cloudy pear and cinnamon soda	
Strangelove holy grapefruit soda	
Strangelove yuzu soda	
Lo Bros organic green apple kombucha	
Lo Bros organic live fermented lemon lime & bitters	
Coca Cola	

Cape Grim still mineral water 330ml	5.0
Cape Grim sparkling mineral water 330ml	5.0
Cape Grim sparkling mineral water 880ml	7.5

SOMETHING STRONGER

WINE

NV Domain J Laurens Blanquette de Limoux Brut Languedoc, France	13.0 / 60.0
2018 Amrit, Chardonnay, Mornington, VIC	12.0 / 48.0
2016 The Lost Plot, Mourvedre Rose, Mornington, VIC	12.0 / 48.0
2017 Cotes du Giennois, Pinot Noir, Loire Valley	9.5 / 45.0
2016 Fairbank, Syrah, Mount Alexander, VIC <small>ORGANIC</small>	13.0 / 60.0

BEER + CIDER

10.0

Mountain Goat Pale Ale
Cricketers Arms Lager
Bonamy's Apple Cider

OPEN ALL HOURS COCKTAILS

Horseradish Bloody Mary / Celery salt /// Virgin Mary	14.0 /// 8.0
Gin / Red Vermouth / Blood orange marmalade / Orange juice	14.5
Nigori sake / Cold brew / Maple syrup / Bitters	14.0

NOT SAID

OF THIS

DISSENT

THE