

THIS + THAT

Coconut chia pudding, orange, mandarin & meringue VEGAN	16.0
Dads Oats porridge with rhubarb & ginger jam, toasted buckwheat & sunflower cluster VEGETARIAN	14.0
The Wild organic gluten free muesli mix with toasted nuts, seeds, grains, dried fruits & raw cacao served with coyo labneh & strawberries VEGAN / GLUTEN FREE	16.0
Avocado on charcoal sourdough toast with kale & pepita pesto, pistachio & hazelnut dukkah & preserved lemon VEGAN	16.0
+ goats curd	5.0
+ poached egg	3.0
Sweet potato waffle, spiced sweet potato & apple jam, caramel sauce, mascarpone & pecans VEGETARIAN + GLUTEN FREE	18.0
Spicy tomato & red pepper baked beans, crispy garlic polenta, grana padano, salsa verde & baguette	20.0
+ poached egg	3.0
Fried eggs on seeded toast with anchovies, manchego, crispy kale, artichoke & green olive tapenade & tomato powder	19.0
Truffled eggs benedict on charcoal sourdough with mushroom duxelles, sausage & black truffle hollandaise	21.0
Old faithful – a pair of eggs cooked your way with a side of rye sourdough, seeded or gluten free toast	12.0

BUT WAIT ... THERE'S MORE!

Crispy duck leg, potato & spring onion waffle sandwich with chipotle infused maple syrup & a fried egg GLUTEN FREE	23.0
Pastrami chicken reuben sandwich with swiss cheese, sauerkraut, pickles & russian dressing	20.0
Roast salmon fillet with broccoli, kipfler potatoes & macadamia GLUTEN FREE	22.0
Braised pork belly, cornbread, celeriac remoulade, fig ketchup, crispy capers & a poached egg GLUTEN FREE	23.0
Salad of cauliflower & pickled fennel with smoked almonds, almond hummus, parsley & a poached egg VEGETARIAN + GLUTEN FREE	19.0
Braised beef cheek with caramelised onions, brussel sprouts, dates, honey, walnuts, roquefort & radicchio GLUTEN FREE	22.0
Roast pumpkin salad, pumpkin romesco, kale, pepitas, vegan feta & crispy pumpkin VEGAN + GLUTEN FREE	18.0
Pakora burger — Crispy pakora, potato scone, mango chutney & fennel & mint sauce on a charcoal bun VEGETARIAN	16.0

SIDE BAR

+5.0

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

+6.0

- Bacon
- Black pudding
- Chorizo

FINE PRINT

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

SOCIALISING

I 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 rye sourdough, seeded or gluten free with pepe saya butter and your choice of preserves	8.0
Toasted spiced 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
Sweet potato waffle	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

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

COLD

Cold brew	5.0
Affogato	5.0
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
— Strawberry, pear, hibiscus, coconut
— Smoothie of the moment – Ask your server for today's offering + price

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 SODAS

— Cascara & ginger	5.0
— Mandarin & rosemary	5.0

BOTTLED DRINKS

Strangelove organic ginger beer 4.5

Strangelove organic blood orange & chilli

Strangelove organic bitter grapefruit

Strangelove organic smoked cola

Lo Bros organic green apple kombucha

Lo Bros organic live fermented lemon lime and bitters

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 13.0 / 60.0

2016 Domaine Mitnacht Freres, Pinot Blanc, Alsace, France **BIODYNAMIC** 12.5 / 50.0

2017 Aller Trop Loin, Nebbiolo Rosé, Heathcote VIC **VEGAN** 12.0 / 48.0

2016 Fairbank, Syrah, Mount Alexander, VIC **ORGANIC** 13.0 / 60.0

BEER + CIDER 10.0

Mountain Goat Pale Ale

Cricketers Arms Keeper's 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

