

THIS + THAT

Black rice pudding, compressed pineapple, coconut + cardamom custard, salted coconut nectar, sesame nougatine VEGAN / GLUTEN FREE	16.0
Yoghurt panna cotta, strawberries, hempnola, strawberry gum turkish delight GLUTEN FREE	16.0
Matcha hot cake, roasted peach, cream cheese parfait, blueberries, pistachio crumble, raspberry caramel VEGETARIAN	18.0
Avocado, crushed peas, asparagus on seeded toast with mint, pistachio & preserved lemon VEGAN	16.0
+ goats curd	5.0
+ poached egg	3.0
Miso + parsley roasted mushrooms, rye crumpets, vegemite butter, fried egg VEGETARIAN	19.0
Turkish eggs, sujuk, labneh, dill, spiced butter, grilled flatbread	18.0
Leek + aged goats cheese croquettes, green tomato salsa, red pepper hollandaise, cheese crisps, poached egg, chilli salt VEGETARIAN	19.0
Old faithful: a pair of eggs cooked your way with a side of sourdough, seeded or gluten free toast VEGETARIAN	13.0

BUT WAIT ... THERE'S MORE!

Coconut chicken scotch egg, shaved cucumber + green mango, coconut curry sauce	22.0
Brunswick Ploughmans: charred flatbread, cashew feta, pickled + fresh vegetables, baba ganoush, cauliflower fritter, dolmades, olives VEGAN	18.0
+ bastourma	5.0
Mountain pepperberry + beetroot cured ocean trout carpaccio, zucchini fritter, pickled beets, creme fraiche, trout roe	21.0
Crispy duck leg, potato + spring onion waffle sandwich, chipotle infused maple syrup, fried egg GLUTEN FREE	23.0
Po'boy with beer battered prawns, corn butter, shaved fennel + cos salad, ranch dressing, house pickles	18.0
Salad of charred cos, smoked chicken, gribiche, hazelnut, parmesan, tarragon, chives GLUTEN FREE	20.0
Crisp lamb shoulder, spiced tomato baked eggplant, goats curd, dukkah, tarator GLUTEN FREE	23.0
Black vinegar glazed beef cheek, miso carrot sauce, slaw, fried kipfler potatoes GLUTEN FREE	22.0

SIDE BAR

+5.0

- Charred broccolini + chilli salt
- Roasted cherry vine tomato
- Roast rosemary field mushrooms
- Avocado
- Potato tots
- Goats curd
- Vegan sausage

+6.5

- Bacon
- Black pudding
- Sujuk

FINE PRINT

No split bills on weekends.
10% surcharge applies on weekends
15% surcharge applies on public holidays

SOCIALISING

IG codeblackcoffee
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 ALTERATIONS.

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY ALLERGIES.

GLUTEN FREE BREAD INCURS +2.0 SURCHARGE



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

Muesli + yoghurt GLUTEN FREE	6.5
Chocolate waffle + duche de leche GLUTEN FREE	6.5
Little fried chicken + tots	6.5
Egg on toast	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.

WHILST ALL DUE CARE IS TAKEN, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS

WE DO FUNCTIONS

ASK YOUR WAIT STAFF TO FIND OUT MORE

HOT

COFFEE — ROASTED AT CODE BLACK

Coffee	4.0
Large	4.5
Soy milk	+.60c
Oat milk	+.80c
Almond milk	+\$1

SINGLE ORIGIN — Ask your server for today's offering +.50c

BATCH BREW — Ask your server for today's offering 4.5

POUR OVER — 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

— 10 years aged white tea / White tea / China (earthy, creamy, delicate)	6.5
— African Sunset / Rooibos / South Africa (citrus, sweet, spicy)	6.5
— Lapsang Souchong / China (smoke, woody, pine)	6.5

NOT COFFEE — NOT TEA

Cocoa Jackson hot chocolate	6.0
+ Frangelico	+4.5
Mocha	5.0
Anushka chai latte	5.0
Dirty Chai	5.0
Brunswick Fog - Earl Grey and vanilla latte	5.0

COLD

Seasonal cold brew	5.5
Coconut cold brew	7.0
Affogato with vanilla bean ice-cream	6.5
+ Frangelico	+4.5
Espresso, strangelove tonic, fresh orange	6.0
Iced latte	5.5
Iced coffee	6.0
Iced chocolate	6.0
Iced mocha	6.0

SUBJECTIVE

IS

EXPERIENCE

ALL

OTHER DRINKS

MILK SHAKES 7.0

Chocolate / Malted vanilla / Strawberry

SMOOTHIES 9.5

— Spinach, avocado, matcha, banana, ginger, pineapple
— Mango, coconut, cardamom, pistachio
— Smoothie of the moment – Ask your server for today's offering

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

— Sour cherry, pear, apple + kaffir lime slushie 6.0
— Lemongrass + ginger sparkling iced tea 6.0
— Lychee + basil seed soda 6.5
— Blueberry + lavender shrub 7.0
— Spiced cacao, macerated plum + almond 7.0

BOTTLED DRINKS

Karma Cola Co. Lemmy Lemonade	4.5
Karma Cola Co. Gingerella	4.5
Lo Bros organic green apple kombucha	5.5
Coca Cola	4.5
Coke No Sugar	4.5

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
2019 Fairbank, Field Blend, Mount Alexander, VIC	11.0 / 48.0
2018 Chateau De Vaux, Pinot Gris, Moselle, France	11.0 / 48.0
2018 Fall from Grace, Rosatto Montepulciano, McLaren Vale, SA	10.5 / 46.0
2016 Amrit, Pinot Noir, Mornington, VIC	12.0 / 58.0

BEER + CIDER

10.0

Empire Apple Cider
Prickly Moses Ginger Beer
Frothy Lager
Cockies Pale Ale

HOUSE COCKTAILS — available from 10.30am

Mimosa – Sparkling wine, cold pressed orange juice, lillet blanc	13.0
Bloody Mary – Vodka, house spiced tomato juice, horseradish	15.0
Citrus Spritz - Limoncello, sparkling wine, soda, fresh lemon, rosemary	15.0
Chai Mule – Dark rum, chai syrup, fresh lime + orange, soda	15.0
