

## SPRING MENU 2

MON-SUN 7AM:3PM

## DRI NKS

### THE BLACK LAB COFFEE CO.

**BLACK** 4/4.7/5.7  
Espresso, Doppio, Long Black

**WHITE** 4/4.7/5.7  
Flat White, Cappuccino, Latte,  
Piccolo, Mocha, Macchiato

**SINGLE ORIGIN FILTER** 6  
Batch Brew, Chemex, V60  
Pour Over, Cold Drip

**THE DON PABLO** 11  
Single Origin Espresso, Soda,  
Double Ristretto Flat White.

**THE KANYE** 11  
Single Origin V60 Pourover,  
Maple Syrup, Cold Drip

**NITRO COLD BREW** 5/7  
Nitrogen Infused Cold Brew  
Coffee on Tap

### SPECIALTY

**CHAI LATTE** 4/4.7  
Cinnamon, Cloves, Cardamom  
& Ginger.

**TURMERIC LATTE** 5.5  
Turmeric, Ginger, Cinnamon &  
Cardamom - Coconut Milk

**MATCHA LATTE** 5.5  
Matcha Green Tea &  
Cinnamon - Coconut Milk

**BOUNTY HOT CHOCOLATE** 5.5  
Coconut Milk & Toasted  
Coconut Flakes

### LITTLE WILDLING CO. TEA

**ENGLISH BREAKFAST** 4.5

**WILD MR (EARL) GREY** 4.5

**GREEN, MINT & ROSE** 4.5

**GODDESS LEMONGRASS** 4.5

**DIRTY DANDY CHAI** 4.5

**CHAMOMILE** 4.5

**PEPPERMINT & MYRTLE** 4.5

### CLEANSE KITCHEN JUICES

**DAILY GREEN** 7.5  
Apple, Spinach, Celery, Cucumber,  
Lime, Lemon, Mint

**SUNRISE** 7.5  
Orange, Pineapple, Grapefruit,  
Ginger, Turmeric

**GLOW** 7.5  
Watermelon, Apple, Cucumber,  
Lime, Ginger

**GINGER SNAP** 7.5  
Apple, Lemon, Ginger, Coco Water

**BEET CHIA** 7.5  
Apple, Beetroot, Lemon,  
Ginger, Mint, Chia Seeds

**BLACK MAGIC** 7.5  
Alkaline Water, Activated  
Charcoal, Lemon, Coco Nectar

### MILKSHAKES

**VANILLA BEAN** 6.5

**CHOCOLATE** 6.5

**CARAMEL** 6.5

**HAZELNUT** 6.5

# FO OD

## BUILD YOUR OWN BREAKFAST

### YOUR CHOICE OF:

**SOURDOUGH  
ORGANIC DARK RYE**

**WITH 3 OF THE BELOW 17**

**WITH 4 OF THE BELOW 19**

### INGREDIENTS:

Poached, Fried or Scrambled Eggs  
Middle Bacon  
Haloumi  
Field Mushrooms  
Grilled Tomato  
Avocado  
Chorizo  
Hollandaise  
Relish - Chef's Special  
Spring Greens

## LIGHT BREAKFAST

**SOURDOUGH TOAST 7**  
WITH SPREADS

**ORGANIC FRUIT TOAST 8**  
With Butter

**FRENCH ALL-BUTTER 7.5**  
**CROISSANT**  
With Jam & Butter

## ALL DAY MENU

**AVOCADO 16**  
VEG GFO  
Avocado, Saltbush, Silverbeet,  
Pepperberry Chèvre, Sourdough  
& Bush Tomato Ash

**CHILLI SCRAMBLE 18**  
GFO  
Soft Scrambled Eggs, House Kimchi,  
Sobrasada Chorizo, Goats Cheese &  
Green Romesco on Rye

**GREENS 17**  
VEG  
Spring Greens, Pumpkin, Chilli  
Pickle, Parmesan, Slow Egg &  
Buttermilk Emulsion

**MUSHROOMS 18**  
VEG  
Roasted Field Mushrooms, Baby  
Spring Vegetables, Mushroom  
Ketchup, Rye Gremolata & Slow Egg

**BRUSCHETTA 18**  
GFO  
Heirloom Tomato, Minted Peas,  
Pepperberry Chevre, Zucchini,  
Parma Ham & Capers on Thick Cut  
Rye

**WAFFLE 20**  
VEG  
Beetroot & Chocolate Waffle,  
Nutmeg Cream, Carrot Jam, Walnut  
Snow & Chocolate Gelato

**CHEESEBURGER TOASTIE 20**  
GFO  
12-Hour Brisket, American  
Cheddar, Swiss Cheese, Special  
Sauce, Pickles, Thick Cut Sourdough  
& Buttermilk Onion Rings

V-VEGAN VEG-VEGETARIAN DF-DAIRY FREE

GF-GLUTEN FREE GFO-GLUTEN FREE OPTION