

**THE BLACK LAB
COFFEE CO.**

| | |
|-------------------|------------------|
| BLACK | 4/4.7/5.7 |
| WHITE | |
| BATCH BREW | 5.0 |
| V60 FILTER | 6.0 |
| COLD DRIP | 6.0 |

FLIGHTS

THE DON PABLO

Single Origin Espresso, Double Ristretto Flat White, Soda Water

THE KANYE

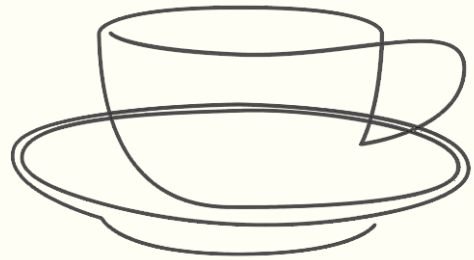
Single Origin Filter, Cold Drip, Maple Syrup

SPECIALTY

| | |
|--------------------------|------------|
| MATCHA | 5.5 |
| TURMERIC | |
| BOUNTY | |
| CHAI POWDER / TEA | 5.0 |

**MALT
MILKSHAKES**

| | |
|---|------------|
| VANILLA / CARAMEL / CHOCOLATE / HAZELNUT | 6.5 |
|---|------------|



COFFEE & DRINKS

7 AM - 3 PM MON - SUN

TEA

4.5

ENGLISH BREAKFAST

WILD MR. EARL GREY

GREEN, MINT, ROSE

I AM A GODDESS

I NEED A MOMENT

PEPPERMINT, LEMON

MYRTLE & LAVENDER

JUICE

8

ENDLESS SUMMER

LEMON, GREEN APPLE, PINEAPPLE & CAYENNE PEPPER

LITTLE GREEN

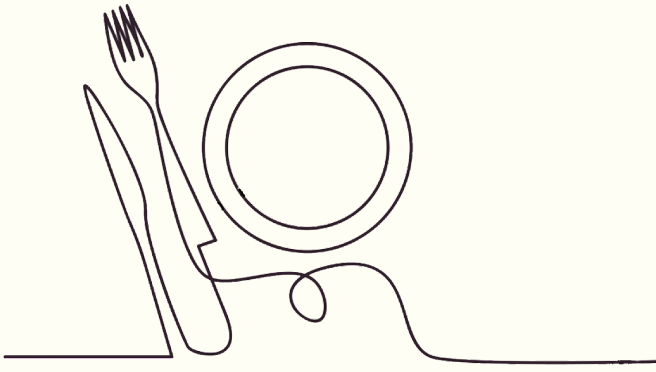
KALE, CUCUMBER, CELERY, LEMON, PEAR, SPINACH & SPIRULINA

BLOOD BANK

BEETROOT, GINGER, CUCUMBER, LIME & GREEN APPLE

RUBY TUESDAY

WATERMELON, PINK LADY APPLE, PEAR, RHUBARB & LIME



FOOD

7 AM - 3 PM MON - SUN
KITCHEN CLOSSES 2 PM

BUILD-YOUR-OWN \$17

1. YOUR CHOICE OF

- SOURDOUGH
- ORGANIC DARK RYE
- GLUTEN FREE

2. WITH 3 OF THE BELOW

- POACHED, FRIED OR SCRAMBLED EGGS
- KAISERFLEISCH
- BLACK PUDDING
- MIDDLE BACON
- HALOUMI
- FUNGHI
- SLICED AVOCADO
- GOATS CHEESE
- TOMATOES
- BOWL OF CHIPS
- SAUCES

LIGHT BREAKFAST

| | |
|------------------------------|-----------|
| SOURDOUGH TOAST WITH SPREADS | \$11 |
| ORGANIC FRUIT TOAST | \$8 |
| FRENCH ALL BUTTER CROISSANT | \$5/\$7.5 |
| BREKKY ROLL/WRAP | \$12 |

MACADAMIA & LYCHEE SAGO \$14
 VEG GF
 CORIANDER LABNEH, PASSIONFRUIT
 CURD & YOGHURT SHARDS

COLOURED HEIRLOOM BRUSCHETTA \$15
 VEG GFO
 PINK PEPPERCORN WHIPPED RICOTTA,
 LEMON MYRTLE GEL, BASIL, SMOKED SEA
 SALT, CRISP SOURDOUGH

AVOCADO \$16
 VEG VO GFO
 YUZU SALT, TOMATO GEL, GOATS CHEESE
 ROASTED WALNUT DUKKAH, MICRO
 CORIANDER SERVED ON SOURDOUGH

LEMON MERENGUE WAFFLES \$17
 VEG
 WHITE CHOCOLATE MARSHMALLOW,
 HOUSE PRESERVED LEMON, MANUKA &
 SESAME ICE CREAM, DAVIDSON PLUM &
 BISCUIT CRUMB

CHILLI SCRAMBLE \$18
 VEG-O
 SOFT SCRAMBLED EGGS, FERMENTED
 CHILLI, GOATS CHEESE, BLACK PUDDING
 CRUMB & JALAPENO DUST

ORIENTAL MUSHROOMS \$19
 GFO VEG-O
 FRIED ENOKI, CONFIT GARLIC, PARSLEY
 BUTTER, SLOW EGG, ROSTI NEST ON AGED
 GRANA PADANO VELOUTE

BLACK BENNY \$19
 GFO
 THICK CUT KEISERFLEISCH, TRUFFLED
 ASPARAGUS, 2 SOFT POACHED EGGS,
 BLACK HOUSE HOLLANDAISE & SALSA
 VERDE SERVED ON SOURDOUGH

CROCODILE TACOS \$20
 GF
 FINGER LIME, LENTIL SPROUTS, MANGO
 CHILLI PICKLE, CORIANDER YOGHURT &
 BURNT ONION

FRIED CHICKEN BURGER \$20
 HOUSE FRIED CHICKEN, BLACK BUN,
 SMOKED CHEDDAR, SPECIAL SAUCE,
 BACON CHILLI JAM & WAFFLE FRIES