

**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 LATE 5.5

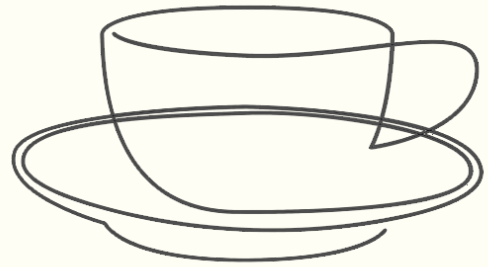
TURMERIC LATE

BOUNTY HOT CHOCOLATE

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

LEMONGRASS & GINGER

CHAMOMILE

**PEPPERMINT, LEMON MYRTLE
& LAVENDER**

HRVST ST JUICE

8

ENDLESS SUMMER

LEMON, GREEN APPLE, PINEAPPLE & CAYENNE
PEPPER

LITTLE GREEN

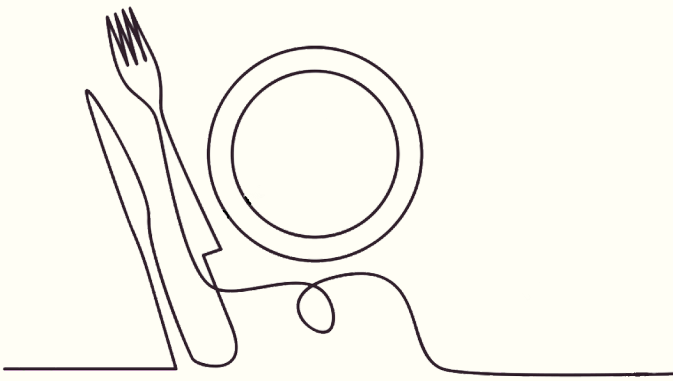
KALE, CUCUMBER, CELERY, LEMON, PEAR,
SPINACH & SPIRULINA

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
- PORK SAUSAGE
- MIDDLE BACON
- HALOUMI
- FUNGHI
- AVOCADO
- GOATS CHEESE
- TOMATOES
- BOWL OF CHIPS
- SAUCE/RELISH

LIGHT BREAKFAST

SOURDOUGH TOAST WITH SPREADS	\$11
ORGANIC FRUIT TOAST	\$8
FRENCH ALL BUTTER CROISSANT	\$5/\$7.5

3 CHEESE MACARONI \$15
VEG
3 CHEESE MAC & CHEESE, CARAWAY RYE
CRUMB, NORI & EDAMAME

PANNA COTTA \$16
VEG
ROSELLA & LEMONGRASS PANNA COTTA,
GRANOLA, PASSIONFRUIT MARSHMALLOW
& FRESH BERRIES

AVOCADO \$19
GFO
VO
VEG
BUSH TOMATO, KAKADU PLUMB, SUMAC
GOATS CHEESE, PICKLED ZUCCHINI
RIBBONS ON DARK RYE

WAFFLE \$18
VEG
WILD VANILLA & WATTLESEED WAFFLE,
NATIVE ROSELLA JAM, MACADAMIA SNOW,
SESAME ICE CREAM & PEANUT BUTTER
CRISPS

CHILLI SCRAMBLE \$21
GFO
DFO
VEG-OP
SOFT SCRAMBLED EGGS, FERMENTED
CHILLI, GOATS CHEESE, PORK & FENNEL
SAUSAGE & CRACKLING CHIPS ON RYE

MUSHROOMS \$21
VEG
MIXED FUNGHI, ENOKI, AGED PARMESAN
VELOUTE, ROSTI NEST, RED CHILLI OIL &
SLOW EGG

BLACK BENNY \$22
GFO
DFO
THICK CUT KEISERFLEISCH, TRUFFLED
ASPARAGUS, 2 SOFT POACHED EGGS,
BLACK HOUSE HOLLANDAISE & SALSA
VERDE SERVED ON SOURDOUGH

MI GORENG TOASTIE \$21
PORK BELLY MI GORENG, GRUYERE, SWISS
CHEESE & FRIED EGG, GRILLED THICK CUT
SOURDOUGH & ASIAN SLAW

CAMEL BURGER \$22
100% CAMEL PATTY, ESCHALOT JAM, HOUSE
PICKLES, WATTLE VALLEY BRIE, ENGLISH
MUSTARD, 7 HOUSE SPECIAL SAUCE WITH
WAFFLE FRIES