

ALL DAY MENU



M-SAT 7-2PM
SUN 7:30-2PM

BASICS

RYE OR CROISSANT WITH CONDIMENTS (GFO, VEGAN-O) 7.5

Choice of Toasted Deli Rye or Plain Croissant with Butter/Nuttelex & Vegemite, Honey or Housemade Jam

HAM & CHEESE CROISSANT 12

Toasted Plain Croissant with Gotzinger Smoked Ham & Swiss Cheese

EGGS ON TOAST (GFO, V) 14.5

Choice of Two Free Range Eggs served with Toasted Deli Rye & Housemade Tomato Relish

Make it Scrambled Eggs +1 🍳 (Add Bacon +6)

SPECIALTY

UNCLE BUCK (GF, VEGAN-O) 18

Buckwheat & Sunflower porridge, Soy Milk, Caramelised Banana, Rhubarb, Apple, Toasted Pepitas with a choice of Honey or Maple Syrup

HOT FUNK (GFO, VEGAN-O) 19.5

Fermented Chilli Scrambled Eggs/Tofu with Pickled Daikon & Carrot, Mint, & Coriander served on Toasted Croissant/Deli Rye

THE ONION IN THE RYE (GFO, VEGAN) 19.5

Avocado, Housemade Caramelised Onion, Housemade Dukkah, Pickled Red Onion, Fresh Tomato & Radish served on Toasted Deli Rye

🍳 (Add Haloumi +5.5)

NACHO IMPOSTER (GF, V) 21.5

Housemade Deep-Fried Corn Fritters served with Sour Cream, Housemade Tomato Relish, Smashed Avocado, Fresh Tomato, Pickled Red Onion, & Parmesan

🍳 (Add Bacon +6 or Poached Egg +2.5)

XO XO (GFO, VEGAN) 23.5

Housemade 'Panko' Field Mushroom, Housemade Miso Carrot Lentil Hummus, Vegan Wholly Crumpet Loaf, Housemade Mushroom 'XO' Sauce, Broccoli, Spicy Aioli, Herb Emulsion, & Fried Eschallots 🍳 (Add Poached Egg +2.5)

FALA-FULL (GF, VEGAN) 23.5

Housemade Sweet Potato Falafel, Housemade Muhammara, Housemade Miso Tahini Dressing served with Avocado, Pickled Onion, Quinoa, Roasted Sweet Potato, Currants, Cherry tomato, Fresh Herbs

DONUT THINK TWICE (GF, V) 24.5

Housemade Cinnamon Donut Waffle, Housemade Salted Caramel, Housemade Vanilla Condensed Milk Ice Cream, Poached Apple, Pecans & Seasonal Fruit

SIMPLY THE ZEST (GF, V) 24.5

Housemade Orange Poppyseed Hotcakes, Housemade Ginger Crumb, Lemon Fro-yo, Housemade Orange Ginger Caramel, Citrus, & Fruit

KORMA CHAMELEON (GF) 25.5

Housemade Chicken Korma, Raita, Roasted Cashews, Herbs, served with Jasmine Rice

EGGS BAHNNY (GFO) 26.5

Vietnamese Pulled Pork, Poached Eggs with Thai Basil Hollandaise, Lettuce, Pickled Carrot & Daikon, Fresh Cucumber, Coriander served on Toasted Plain Croissant

DOG'S BREAKFAST (GFO, VEGAN-O) 29.5

Toasted Deli Rye, Housemade Tomato Relish, Sauteed Broccoli, House Beans with a choice of:

CARNIVORE: Gotzinger Bacon & Chorizo, Pandelyssi Haloumi, & Scrambled Eggs

OR

HERBIVORE (VEGAN): Scrambled Tofu, Avocado, Housemade Beetroot Chutney, Housemade 'Panko' Mushroom, & Housemade Falafel

BURGERS

BAE ROLL (GFO) 19

Gotzinger Bacon, Scrambled Eggs, Swiss Cheese, & Housemade Tomato Relish served in Hokkaido Milk Bun

HELLO ME ROLL (GFO, V) 18

Haloumi, Avocado, Hash Brown, & Housemade Beetroot Chutney served in Hokkaido Milk Bun

FUN-GUY ROLL (GFO, V) 19

Housemade 'Panko' Field Mushroom, Swiss Cheese, Truffle Aioli, 'XO' Sauce, Lettuce served in Hokkaido Milk Bun

BEEFY BOY ROLL (GFO) 19

Braised Beef Brisket, Swiss Cheese, Lettuce, Sriracha Mayo served in Hokkaido Milk Bun

LITTLE PUGLETS

PUPPY'S BREKKY (GF) 12

Dinner Roll, Gotzinger Bacon, Scrambled Egg, & Tomato Sauce

SUB-WOOFLE (GF, V) 10

Housemade Cinnamon Donut Mini Waffle, Vanilla Ice Cream, Maple Syrup & Seasonal Fruit

NIBBLES

SAUTEED BROCCOLINI (VEGAN, GF) 12

Sauteed Broccoli served with Vegan 'Oyster' Sauce and Fried Eschallots

SERVE OF FALAFEL (VEGAN, GF) 12.5

Housemade Sweet Potato Falafel served with Housemade Muhammara

SIDES

Hash Brown 2

Thai Basil Hollandaise 3

Free Range Poached/Fried Egg 2.5

Avocado / House Beans 5

Panko Field Mushroom / Haloumi 5.5

Smoked Bacon / Chorizo 6

Scrambled Tofu / Free Range Eggs 6 (Add Chilli +3)

Vietnamese Pulled Pork 8

ALL CARD transactions incur 1% cost of acceptance surcharge

Please inform our staff if you suffer from any allergies

All garnishes are edible

On public holidays we rest

GF = Gluten Free | V = Vegetarian | O = Option





M-SAT 7-2PM
SUN 7:30-2PM

COFFEE - ESPRESSO

Espresso on House Blend

HOT	ICED
Cup (1 Shot*) 4.7	Small Glass (2 Shot*) 5.7
Mug (2 Shot*) 5.7	Large Glass (3 Shot*) 6.7

*Our black coffees come with an extra shot
Make it on Single Origin or Decaf +1

COFFEE - FILTER

All our filter coffee is made on rotating Single Origin

HOT	ICED
Cup 5	Small Glass 6
Mug 6	Large Glass 7

OTHER DRINKS

"Yuen Yeung" Black Tea, Double Espresso with Condensed Milk on side	Hot/Iced	6.5
Chai Latte	Hot 4.5 5.5	Iced 5.5 6.5
Chocolate	Hot 4.5 5.5	Iced 5.5 6.5
Matcha Latte	Hot 5.5 6.5	Iced 6.5 7.5
Housemade Turmeric Latte	Hot 4.5 5.5	Iced 5.5 6.5
Seasonal Iced Tea		Iced 5.5 6.5

EXTRAS

- Ice Cream +1
- Pouring Cream +0.7
- Lactose Free, Soy, Coconut, Almond & Oat Milk +0.8
- Whipped Cream, Mocha, Extra Shot +0.5
- Hazelnut, Caramel & Vanilla Syrup +0.5

TOBY'S ESTATE LOOSE LEAF TEA

Pot with unlimited Hot Water Refills 5
Brewed on milk +2
Our selection of loose leaf teas

- English Breakfast
- Earl Grey
- Green Sencha
- Chamomile
- Peppermint
- Chai

THICKSHAKES (GF)

REAL STRAWBERRY 10
Strawberry | Strawberry Coulis | Milk | Ice Cream | Whipped Cream

HOUSEMADE SALTED CARAMEL 10
Salted Caramel | Milk | Ice Cream | Whipped Cream | Caramelised White Chocolate

CHOCOLATE 10
Chocolate Sauce | Milk | Ice Cream | Whipped Cream | Brownie Bits

SMOOTHIES (GF, VE)

MORNING SUNRISE 10
Strawberry | Mango | Strawberry Coulis | Orange Juice

REDDY SET GO 10
Strawberry | Watermelon | Apple Juice

STAYCATION 10
Banana | Mango | Passionfruit | Orange Juice

BOTTLED & CANNED DRINKS

Ask the friendly staff about our rotating selection of bottled & canned drinks

DOG TREATS

MEATBALL 3.5
Grain Free Beef & Vegetable

WARM PUGGY-CINO 2
Frothy Lactose Free Milk

SOME OF OUR LOCAL SUPPLIERS



FOOD EDGE
DISTRIBUTION

Big Michael's
FRUIT & VEGETABLES



@littleblackpugcafe