

ALL DAY MENU



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

BASICS

RYE OR CROISSANT WITH CONDIMENTS (GFO, VEGAN-O) 9

Choice of Toasted Gluten Free Bread (VEGAN), Deli Rye (VEGAN) or Plain Croissant with Butter/Nuttelext & Vegemite, Honey or Jam

HAM & CHEESE CROISSANT 13

Toasted Plain Croissant with Gotzinger Smoked Ham & Swiss Cheese

EGGS ON TOAST (GFO, V) 16.5

Choice of Two Poached or Fried Free Range Eggs served with Toasted Deli Rye & Tomato Relish

Make it Scrambled Eggs* +1 🌱 (Add Bacon +6) *contains dairy

BENNY (GFO, V) 18.5

Two Poached Eggs, Sauteed Spinach, Hollandaise served on Toasted Deli Rye

SPECIALTY

GRRR-NOLA (GF, VEGAN) 19.5

Coyo Coconut Yoghurt, Granola, Seasonal Fruit, Toasted Cashews, & Coconut Flakes

CHIMI CHIMI BANG BANG (GFO, VEGAN-O) 20.5

Chimichurri with choice of a of Scrambled Eggs or Tofu with Coconut Salsa & Coriander served on Toasted Croissant or Deli Rye

AVO-MAME (GFO, VEGAN) 20.5

Avocado, Edamame Puree, Schichimi, Dukkah, Grapes, Lemon served on Toasted Deli Rye 🌱 (Add Haloumi +5.5)

NACHO IMPOSTER (GF, V) 23.5

Deep-Fried Corn Fritters served with Sour Cream, Tomato Relish, Smashed Avocado, Fresh Tomato, Pickled Red Onion, & Parmesan 🌱 (Add Bacon +6 or Poached Egg +2.5)

VEGETABALLZ (GFO) 23.5

Cauliflower, Beetroot & Potato Kofta, Vegan Aioli, Tomato Relish, Tomato & Onion Salsa, Spiced Cashews, Zaatar Served on Toasted Naan

XO XO (GFO, VEGAN) 24.5

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

DONUT THINK TWICE (GF, V) 24.5

Cinnamon Donut Waffle served with Salted Caramel, Salted Caramel Ice Cream, Caramelised Apple, Toasted Pecans, & Seasonal Fruit

CURE THE BLUES (GF, V) 24.5

Blueberry Hotcakes served with Passionfruit Lemon Curd, Berry Compote, Seasonal Fruit, Scotch Fingers Crumb & Vanilla Ice Cream

PAW SALAD (GF, VEO) 25

Grilled Lemongrass Chicken Thigh served with a salad of Papaya, Carrot, Cherry Tomato, Green Bean & Roasted Cashew with a Tamarind Dressing

BARK-RITO BOWL (GF) 27.5

Spiced Shredded Chicken Breast, Tomatillo Salsa Verde, Guacamole, Blackbean, Corn, Cos Lettuce, & Jasmine Rice 🌱 (Add Sour Cream +2)

DOG'S BREAKFAST (GFO, VEGAN-O) 30.5

Toasted Deli Rye, Tomato Relish, Sauteed Broccolini, & House Beans with a choice of:

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

OR

HERBIVORE (VEGAN): Scrambled Tofu, Avocado, Mango Chutney, 'Panko' Mushroom, & Kofta with Aioli

BURGERS

BREKKY ROLL (GFO) 19.5

Gotzinger Bacon, Fried Egg, Swiss Cheese, Hash Brown, Lettuce, & Smokey BBQ served on Hokkaido Milk Bun

HELLO ME ROLL (GFO, V) 19.5

Haloumi, Avocado, Hash Brown, & Mango Chutney served on Hokkaido Milk Bun

SALMON BEAGLE (GFO) 18

Cold Smoked Salmon, Pickled Red Onion, Wasabi Mayo, Lettuce, Served on Toasted Bagel

LITTLE PUGLETS

PUPPY'S BREKKY (GF) 12.5

Gluten Free Bread, Gotzinger Bacon, Scrambled Egg, & Tomato Sauce

SUB-WOOFLE (GF, V) 12

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

NIBBLES

SAUTEED BROCCOLINI (VEGAN, GF) 13

Sauteed Broccolini served with Vegan 'Oyster' Sauce & Fried Eschallots

SERVE OF KOFTA (VEGAN, GF) 13

Cauliflower, Beetroot & Potato Kofta served with Tomato Relish & Vegan Aioli

SIDES

Hash Brown 2.5

Free Range Poached/Fried Egg 2.5

Hollandaise 3

Avocado / House Beans 5

Panko Field Mushroom / Haloumi 5.5

Smoked Bacon / Chorizo 6

Scrambled Tofu / Free Range Eggs 6

Smoked Salmon 8.5

Grilled Shredded Chicken 9

ALL CARD transactions incur a 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

  @littleblackpugcafe



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

COFFEE - ESPRESSO

Espresso on House Blend

HOT	ICED
Cup (1 Shot*) 5.3	Small Glass (2 Shot*) 6.3
Mug (2 Shot*) 6.3	Large Glass (3 Shot*) 7.3

*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 5.8	Small Glass 6.8
Mug 6.8	Large Glass 7.8

OTHER DRINKS

"Yuen Yeung" Black Tea, Double Espresso Hot/Iced 7.3
with Condensed Milk on side

Chai Latte	Hot 5 6	Iced 6 7
Chocolate	Hot 5 6	Iced 6 7
Matcha Latte	Hot 5.7 6.7	Iced 6.7 7.7
Housemade Turmeric Latte	Hot 5 6	Iced 6 7
Seasonal Iced Tea		Iced 6 7

EXTRAS

Ice Cream +1
Pouring Cream, Whipped Cream +0.7
Lactose Free, Soy, Almond & Oat Milk +0.8
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 11.5
Strawberry | Strawberry Coulis | Milk | Ice Cream | Whipped Cream

SALTED CARAMEL 11.5
Salted Caramel | Milk | Ice Cream | Whipped Cream | Caramelised White Chocolate

CHOCOLATE 11.5
Chocolate Sauce | Milk | Ice Cream | Whipped Cream | Brownie Bits

SMOOTHIES (GF, VE)

MORNING SUNRISE 11.5
Strawberry | Mango | Strawberry Coulis | Orange Juice

REDDY SET GO 11.5
Strawberry | Watermelon | Apple Juice

STAYCATION 11.5
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



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