

ALL DAY MENU



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

On Public Holidays we Rest

BASICS

🍴 Recommended sides

GF=Gluten Free

V=Vegetarian

O=Option

RYE OR CROISSANT WITH CONDIMENTS (GFO, VEGAN-O) 9.5

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

HAM & CHEESE CROISSANT 14

Toasted Plain Croissant with Gotzinger Smoked Ham & Swiss Cheese

BENNY (GFO, V) 19.5

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

EGGS ON TOAST (GFO, VEGAN-O) 17.5

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

🍴 (Add Bacon +6.5)

🍴 (Make it Scrambled Eggs* or VEGAN Tofu +1)

*Contains Dairy

SPECIALTY

GRR-NOLA (GF, VEGAN) 20

Coconut Yoghurt, Granola, Seasonal Fruit, Toasted Cashew Nuts, & Coconut Chips

CHIMMY CHIMMY BANG BANG (GFO, VEGAN-O) 22

Housemade Chimichurri with choice of Scrambled Eggs or Tofu with Coconut Salsa, Fresh Herbs served on Toasted Deli Rye

WHEN IN ROMESCO (GFO, VEGAN) 22

Smashed Avocado, Roast Tomato, Heirloom Cherry Tomatoes, Housemade Romesco Sauce, Dukkah, Basil served on Toasted Deli Rye

🍴 (Add Goats Cheese +3)

NACHO IMPOSTER (GF, V) 24

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

🍴 (Add Bacon +6.5 or Poached Egg +3)

VEGETABALLZ (GFO, VEGAN) 24

Sweet Potato Falafel, Vegan Aioli, Tomato Relish, Tomato & Onion Salsa, Spiced Cashews, & Zaatar Served on Cos Lettuce

XO XO (GFO, VEGAN) 25

Deep Fried 'Panko' Field Mushroom, Miso Carrot Lentil Hummus, Vegan 'Wholly' Crumpet, Mushroom 'XO' Sauce, Broccolini, Spicy Aioli, & Fried Eschallots 🍴 (Add Poached Egg +3)

DONUT THINK TWICE (GF, V) 25

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

CURE THE BLUES (GF, V) 25

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

GREEN EGGS, NO HAM (GFO, V) 25

Omelette served with Housemade Edamame Puree, Sautéed Edamame, Asparagus & Broccolini, Parmesan, & Schichimi on Toasted Deli Rye

🍴 (Add Ham +4.5)

BARK-RITO (GFO) 26.5

Chipotle Grilled Chicken, Smashed Avocado, Grilled Corn, Tomato Salsa, Pickled Jalapeno, Black Beans, Tomatillo Sauce, Spiced Ailoi, & Rice, Served in a Tortilla

PUGTATO (GF) 30

Sweet Potato Fritters served with Zesty Sour Cream, Avocado, (l) Atlantic Smoked Salmon, Poached Eggs, Hollandaise & Sweet Paprika

DOG'S BREAKFAST (GFO, VEGAN-O) 31.5

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

CARNIVORE: Smoked Bacon & Chipolatas, Pandelyssi Haloumi, & Poached Eggs

OR

HERBIVORE (VEGAN): Scrambled Tofu, Avocado, Tomato, 'Panko' Mushroom, & Falafel with Aioli

BURGERS

BREKKY ROLL (GFO) 20

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

HELLO ME ROLL (GFO, V) 20

Haloumi, Avocado, Hash Brown, Chilli Jam, & Sliced Tomato served on Milk Bun

CHICK-CHIL-A ROLL (GFO) 22

Deep-Fried Buttermilk Chicken Thigh, Burger Sauce, Chili Jam, Lettuce, Pickled Cucumber served on Milk Bun

LITTLE PUGLETS

PUPPY'S BREKKY (GF) 13

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

SUB-WOOFLE (GF, V) 13

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

NIBBLES

SAUTEED BROCCOLINI (VEGAN, GF) 14.5

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

SERVE OF FALAFEL (VEGAN, GF) 14.5

Sweet Potato Falafel served with Tomato Relish & Vegan Aioli

SIDES

Hash Brown 3

Free Range Poached / Fried Egg 3

Hollandaise 3

Avocado / House Beans 5.5

Panko Field Mushroom / Haloumi / Chipolatas 6

Smoked Bacon 6.5

Scrambled Tofu / Free Range Eggs 7

Buttermilk Fried Chicken / (l) Atlantic Smoked Salmon 9

WE ONLY USE EGGS FROM HAPPY HENS

Please Inform our Staff if you Suffer from any Allergies
All Garnishes are Edible

  @littleblackpugcafe



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

Espresso on House Blend

HOT	ICED
Cup (1 Shot*) 5.6	Small Glass (2 Shot*) 6.6
Mug (2 Shot*) 6.6	Large Glass (3 Shot*) 7.6

**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 6.1	Small Glass 7.1
Mug 7.1	Large Glass 8.1

OTHER DRINKS

"Yuen Yeung" Black Tea, Double Espresso Hot/Iced 7.4
with Condensed Milk on side

Chai Latte Hot 5.3 | 6.3 Iced 6.3 | 7.3

Chocolate Hot 5.3 | 6.3 Iced 6.3 | 7.3

Sweet Japanese Matcha Latte Hot 6 | 7 Iced 7 | 8

Housemade Turmeric Latte Hot 5.3 | 6.3 Iced 6.3 | 7.3

Seasonal Iced Tea Iced 6.3 | 7.3

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 5.5

Brewed on Milk +2

Our Selection of Loose Leaf Teas

English Breakfast
Earl Grey
Green Sencha
Chamomile
Peppermint
Chai

THICKSHAKES (GF)

REAL STRAWBERRY 11.9
Strawberry | Strawberry Coulis | Milk | Ice Cream | Whipped Cream

SALTED CARAMEL 11.9
Salted Caramel | Milk | Ice Cream | Whipped Cream | Caramelised White Chocolate

CHOCOLATE 11.9
Chocolate Sauce | Milk | Ice Cream | Whipped Cream | Gluten Free Brownie Bits

SMOOTHIES (GF, VE)

MORNING SUNRISE 11.9
Strawberry | Mango | Strawberry Coulis | Orange Juice

REDDY SET GO 11.9
Strawberry | Watermelon | Apple Juice

STAYCATION 11.9
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



@littleblackpugcafe