

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 Two Slices of Gotzinger Smoked Ham & Swiss Cheese

EGGS ON TOAST (GFO, V) 14

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

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

SPECIALTY

HOT FUNK (GFO, VEGAN-O) 18.5

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

BRUSCH-TIME (GFO, VEGAN) 19.5

Smashed Avocado, Fresh Tomato, 24-hour Confit Tomato, Sun-Dried Tomato, Basil & Housemade Balsamic Glaze served on Toasted Deli Rye

NACHO IMPOSTER (GF, V) 20

Housemade 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

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

FALA-FULL (GF, VEGAN) 23

Housemade Sweet Potato Falafel, Housemade Muhammara, Housemade Miso Tahini Dressing served with Avocado, Pickled Onion, Quinoa, Roasted Sweet Potato, Currants, Cherry tomato, Mint, Coriander, & Parsley

DONUT THINK TWICE (GF, V) 24

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

SIMPLY THE ZEST (GF, V) 24

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

PUGTATO HASH (GF, VO) 24/26

Housemade Potato Hash, Avocado, Alfalfa, Capers, Lemon, Poached Eggs, & Dill Hollandaise with a choice of:

Bacon or Halloumi 24

Smoked Salmon 26

TACO' BOUT THIS (GF) 27

Slow Cooked Beef Brisket with Charred Corn Salsa, Herb Salad, Pickled Jalapeno, Chilli Aioli served on Corn Tacos (x3)

DOG'S BREAKFAST (GFO, VEGAN-O) 29

Toasted Deli Rye, Housemade Tomato Relish, Spinach, House Beans, 24-Hour Confit Tomato with a choice of:

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

OR

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

BURGERS

BAE ROLL (GFO) 18

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

HELLO ME ROLL (V, GFO) 17.5

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

NICOLAS CAJUN (GFO) 18

Housemade Cajun Charcoal Grilled Chicken, Fresh Tomato, Lettuce, & Spicy Aioli served in Hokkaido Milk Bun 🍳 (Add Bacon +6)

LITTLE PUGLETS

PUPPY'S BREKKY (GFO) 10

Mini Plain Croissant, Gotzinger Bacon, Scrambled Egg, & Tomato Sauce

SUB-WOOFLE (V, GF) 10

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

SIDES

Hash Brown, Hollandaise 2

Free Range Poached/Fried Egg 2.5

House Beans, Falafel 4

Chipolatas, Avocado, Confit Tomato 4.5

Panko Field Mushroom 5

Haloumi 5.5

Smoked Bacon 6

Scrambled Tofu/Free Range Eggs 6

Smoked Salmon 8

FUNCTIONS & CATERING

littleblackpugcafe@gmail.com

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

  @littleblackpugcafe



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

COFFEE - ESPRESSO

Espresso on House Blend

HOT
Cup (1 Shot*) 4.5
Mug (2 Shot*) 5.5

ICED
Small Glass (2 Shot*) 5.5
Large Glass (3 Shot*) 6.5

*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
Cup 5
Mug 6

ICED
Small Glass 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 9.5
Strawberry | Strawberry Coulis | Milk | Ice Cream | Whipped Cream

HOUSEMADE SALTED CARAMEL 9.5
Salted Caramel | Milk | Ice Cream | Whipped Cream | Caramelised White Chocolate

CHOCOLATE 9.5
Chocolate Sauce | Milk | Ice Cream | Whipped Cream | Brownie Bits

SMOOTHIES (GF, VE)

MORNING SUNRISE 9.5
Strawberry | Mango | Strawberry Coulis | Orange Juice

REDDY SET GO 9.5
Strawberry | Watermelon | Apple Juice

STAYCATION 9.5
Banana | Mango | Passionfruit | Orange Juice

DOG TREATS

MEATBALL 3.5
Grain Free Beef & Vegetable

WARM PUPPYCCINO 2
Frothy Lactose Free Milk

SOME OF OUR LOCAL SUPPLIERS



FOOD EDGE
DISTRIBUTION

Big Michael's
FRUIT & VEGETABLES



@littleblackpugcafe