
THIS + THAT

Breakfast roll – bacon, fried egg, house ketchup, aioli, tomato, lettuce on ciabatta	14.0
Avocado toast, smoked cashew butter, roasted pepitas, sorrel + lemon VEGAN	19.0
Chickpea fattah, labneh, fermented chilli, poached egg, spiced burnt butter, pine nuts, crispy flatbread VEGETARIAN	18.0
Baked eggs – white beans, pancetta, onion soubise, pecorino, parsley + caper dressing, toasted schiacciatta	19.5
Potato galette, confit spanner crab, pea puree, pea salad, buttermilk, poached egg GLUTEN FREE	23.0
Ricotta + mascarpone blintzes, white chocolate cremeux, raspberry, hazelnut praline, chocolate crack VEGETARIAN	19.0
Mouhalabieh – rose milk pudding, cherry compote, baklava, carob, pistachios, rose VEGETARIAN	16.0
Charred courgettes, green rice salad, baked almond feta, almond cream, green herb dressing VEGAN	19.0
+ roasted lamb shoulder	+8.0
Seared tuna, potato, 'nduja mayo, broad beans, olive, endive, chive GLUTEN FREE	25.0
Chicken katsu sando – milk bread, spicy mayo, cos, beer battered onion rings	19.0

YOUNG ONES ACTUAL PEOPLE UNDER 12 YEARS OLD

Kids waffle, raspberry + white chocolate cremeux	7.0
Egg on toast	7.0
Kids cheese toastie	7.0

HOT DRINKS

COFFEE – ROASTED AT CODE BLACK

Coffee	4.0
Large	4.5
Extra shot	+50c
Soy milk	+60c
Oat milk	+80c
Almond milk	+\$1

SINGLE ORIGIN — Ask your server for today's offering +50c

BATCH BREW — Ask your server for today's offering + price

POUR OVER — Ask your server for today's offering + price

NOT COFFEE – TEA

LOOSE LEAF TEA SELECTION 4.5

English Breakfast, Earl Grey, Peppermint, Green, Chai, Lemongrass + Ginger

SEASONAL TEA SELECTION
— African Sunset / Roobois / South Africa (citrus, sweet, spicy) 6.5

NOT COFFEE – NOT TEA

Cocoa Jackson hot chocolate	6.0
+ Frangelico	+4.5
Mocha	5.0
Anushka chai latte	5.0
Dirty Chai	5.0

COLD DRINKS

Cold filter coffee	5.5
Cold coconut filter coffee	7
Cold filter coffee with salted maple foam	8
Affogato with vanilla bean ice-cream	6.5
+ Frangelico	+4.5
Espresso, Strangelove tonic, orange	6
Iced latte	5.5
Iced coffee	6
Iced chocolate	6
Iced Brunswick Fog - Earl Grey + vanilla latte	5.5

OTHER DRINKS

MILK SHAKES

7.0

Chocolate / Malted vanilla / White chocolate + raspberry

SMOOTHIES

9.5

- Apple, spinach, cucumber, avocado + coconut milk
 - Strawberry, blueberry, banana, yoghurt + oat milk
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JUICE

- Classic orange juice 6.0
- Straight up apple juice 6.0
- Kale / apple / capsicum / celery / cucumber / lemon 8.0

HOUSEMADE DRINKS

- Watermelon, lemon + mint infusion 6.0
 - Iced lemon myrtle + peach green tea 6.0
 - Mango, basil, jalapeno + lime slushie 7.0
 - Roasted pineapple, cinnamon + coconut crush 7.0
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BOTTLED DRINKS

Kombucha Me Apple Jasmine	5.5
Naked Life Lemon Squash	4.5
Naked Life Raspberry Lime	4.5
Coca-Cola	4.5
Coca-Cola No Sugar	4.5

Cape Grim still mineral water 330ml	5.0
Cape Grim sparkling mineral water 330ml	5.0
Cape Grim sparkling mineral water 880ml	7.5

SOMETHING STRONGER

WINE

NV Domain J Laurens Brut, Languedoc, France	13.0 / 52.0
2019 Fairbank Field Blend, VIC	12.0 / 43.0
2018 Caprice Rose, Provence, France	11.0 / 40.0
2016 Willunga 100 Tempranillo, McLaren Vale, SA	11.0 / 40.0

BEER + CIDER

Empire Apple Cider	9.0
Cockies Pale Ale	9.0
Mountain Goat Billy the Mid Session Ale	7.0

HOUSE COCKTAILS

Coffee on the Rocks - Vodka, Ex-Wife filter coffee, Montenegro	16.0
Bloody Mary - Vodka, house spiced tomato juice, horseradish	15.0
Citrus Spritz - Limoncello, sparkling wine, soda, lemon + rosemary	15.0
Mimosa - Sparkling wine, cold pressed orange juice, Lillet Blanc	13.0

FINE PRINT

No split bills on weekends
10% surcharge applies on weekends
15% surcharge applies on public holidays

SOCIALISING

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CODEBLACKCOFFEE.COM.AU

Please ask your server
about **vegan, gluten free**
+ **dairy free alterations.**

Please inform your waiter
if you have any allergies.

Gluten free bread incurs
+2.0 surcharge

THE FUTURE
WILL LEAD US
INTO THE
PRESENT