

# DRINKS

## COFFEE

For all hot coffees please see our coffee menu

Iced Coffee / Mocha with vanilla ice cream	8
Iced Latte with ice cubes	7
Cold Brew	5

## NON COFFEE

Chai Hard Chai Latte with soy milk <i>House-made chai with an explosion of exotic spices, a kick of ginger &amp; local honey (VGO)</i>	5/7
Iced Chai with vanilla ice cream	8
Hot Chocolate & marshmallow	5/7
Iced Choc with vanilla ice cream	8
Salted Caramel Hot Choc & marshmallow	5/7
Turmeric Latte with almond milk	5/7

## TEA

Black English Breakfast, Earl Grey	5
Green Victorian grown Sencha	5.5
Herbal Lemongrass & Ginger, Peppermint,	5.5

## MILK OPTIONS

almond milk	+0.6
oat milk	+0.6
soy milk	+0.6

## FURTHER OPTIONS

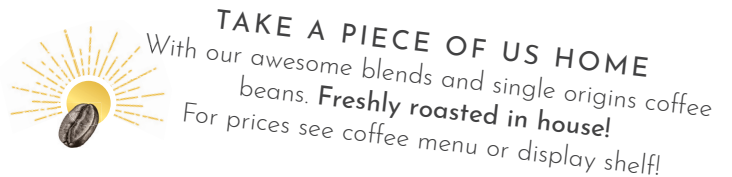
strong	+0.5
decaf	-
marshmallow	+0.3

## FRUITY

Mango Tango slushie <i>House made; Frozen mango, OJ, pineapple juice</i>	7.5/9.5
Very Berry slushie <i>House made; Frozen berries, apple juice, watermelon</i>	7.5/9.5
Noahs Juice Smoothies	5.5
Green Apple, peach, kiwi, mango, lime	
Yellow Apple, banana, lychee, mango	
Pink Apple, coconut water, banana, raspberry, lychee, guava	
Sunzest Orange juice organic	4.5/6
Apple juice organic	4.5/6

## SODA

Orange Cascara Soda <i>Cascara is made from the fruit of the coffee plant. It has a fruity, herbaceous, and hibiscus flavour.</i>	6.5
Lemonade, Lemon Lime Bitters, Kola, Sugar Free Kola	5.5
Soda Water with lemon and ice	4



# ALCOHOL

## BEER

Pale Ale on tap	10
Lager	10

## WINES

Sparkling Prosecco	12/55
Cuvée Rosé	12/55
Pinot Gris	14/58
Pinot Noir	14/58

Mimosa	12
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## COCKTAILS

Espresso Martini with our Hursty Blend	16
Aperol Spritz	15
Mojito	16
Mango Daquiri	18
Mango Tango slushie, blended smoothly with GinFinity bubblegum gin	
Gin & Tonic	14
Mary Monica Oriental Gin & Dry Tonic	14
Punchy yet smooth, citrus flavours	

# FOOD

## BREAKFAST

**Free-range Eggs on Toast** 14  
Two poached, folded or fried eggs on sourdough (GFO)

**Fruit Loaf** 11  
Two slices with butter and preserves. Either with *strawberry jam, raspberry jam, fig jam, marmalade*

**Toast with butter and preserves** 9  
Two slices of sourdough with your choice of *strawberry jam, raspberry jam, fig jam, marmalade, Vegemite or peanut butter* (GFO)

**Coconut Chia pudding** 19  
with mango puree, passionfruit, mandarin, pomegranate, poppy seed tuille (VG, GFO)

**Chilli & Cheese Eggs** 21  
with chilli, fragrant Thai chilli jam, curry leaf on house-made flatbread  
*add feta +5.5 / add avocado +6 / add bacon +6*

**Smashed Avocado** 17.8  
topped with pickled red and green chilli, pomegranate, crunchy sprouts on sourdough (GFO, VGO)  
*add poached egg +3.5 / add bacon +6*

**Chicken Benedict** 28  
Fried chicken, house-made rosti, pickled onion, fresh cos, chipotle hollandaise, poached egg (VO)

## BRUNCH

**Bibimbap** 22.5  
Wild rice and barley, crunchy sprouts, marinated bean sprouts, kimchi, pickled cucumber, carrots, nashi pear, ssamjang (Korean miso) dressing, poached egg (VGO)

**Soba noodle Bowl** 22  
with pickled carrots & cabbage, fried tofu, edamame, kimchi, marinated spinach, furikake & tahini dressing (V, VGO)

**Steak sandwich** 27  
with chimmichurri, caramelised onion, aioli, cheddar, bbq sauce, lettuce, tomato on sourdough, served with chips (GFO)

**Bang Bang Chicken** 19  
Shredded chicken, chilli, coriander, cucumber slaw, crushed peanuts, sesame, szechuan peppercorn dressing (GF)

**BLACK VICE CAFE**  
REKNOWN SPECIALTY COFFEE  
PAIRED WITH ASIAN FUSION FOOD  
SINCE 2019



## BUILD YOUR OWN

**EGG** poached / folded / fried 3.5  
**AVOCADO** half, w lemon wedge 6  
**BACON** Istra bacon 7  
**FETA** Meredith goats feta 5.5  
**FETA** Vegan feta 5  
**HALOUMI** crispy fried 6  
**SALMON** smoked Atlantic salmon 8

### HOUSE MADE

**MUSHROOMS** oven-roasted w garlic & thyme 7  
**ROSTI** house-made; crispy outside, soft inside 6  
**SPINACH** pan fried w lemon wedge 5  
**TOMATO** roasted with oregano 5

### SAUCES

**CHIPOTLE HOLLANDAISE**  
house-made; perfectly creamy & slightly spicy 3.5  
**CHILLI JAM**  
house-made; fragrant Thai & slightly hot 2

Extra slice of bread 2.5  
Gluten-Free bread 2.5

## BURGERS

**Double Beef Burger** 26.8  
with double blackjack cheddar, chipotle mayo, tomato, red onion, lettuce, pickles and chips (GFO)  
*add Istra bacon + 6*

**Cheeseburger** 19.8  
120g beef patty, mustard, tomato sauce, cheese, pickles and chips (GFO) *add Istra bacon + 6*

**Korean Fried Chicken Burger** 26.8  
Crispy fried marinated chicken thigh, with kimchi slaw, Spicy Gochujang mayo, American cheddar & chips

**Chips** with tomato sauce 12

**Sweet Potato Fries** with tomato sauce 13.5  
*add Aioli +1*

V - Vegetarian  
VG - Vegan  
GF - Gluten-Free

VO - Vegetarian Option  
VGO - Vegan Option  
GFO - Gluten-Free Option

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**FEELING CHATTY?**  
Leave a stellar review on Google!  
Your vibes make our day!

Food allergies? Please inform us! Gluten-free options available (GFO) (possible cross-contamination).  
10% surcharge on weekends, 20% on public holidays;  
1.2% on card payments. No substitutions on weekends/public holidays. Thanks for understanding!

