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<b>OAT PORRIDGE</b>	20.0
Coconut & Vanilla Oats, Rhubarb & Strawberry Compote, Fresh Strawberries & Pistachio Crumble N / PB	
<b>CROISSANT FRENCH TOAST</b>	26.0
w Textures of Strawberry, Meringue, Elderflower Strawberry Syrup & Vanilla Mascarpone	
<b>BREAKFAST BURGER</b>	22.5
Fried Egg, Bacon, Hashbrown, Avocado & Cheese w Relish & Chipotle Mayo on a Toasted Bun GFO / VO	
<b>AVO ON TOAST</b>	24.5
w Pickled Jalapenos, Fresh Herbs, Roasted Seeds & Meredith Goats Feta on Multigrain GFO / PBO	
+ Egg	+4.5
+ Hashbrown	+6.0
<b>CHILLI SCRAMBLE</b>	24.5
Lightly Folded Eggs on Toasted Sourdough w Fermented Chilli Hot Sauce, Spring Onion & Fried Shallots V / GFO	
+ Bacon	+7.0
+ Avocado	+6.0
<b>BRISKET BENEDICT</b>	28.0
Slow Cooked Barbecue Beef Brisket, Poached Eggs, Pickled Cucumber & Red Onion on Sourdough w Hollandaise GFO	
<b>CHORIZO BAKED EGGS</b>	27.5
w Feta, Soft herbs & Toasted Sourdough GFO	
<b>HANGOVER CURE</b>	28.5
w Poached Eggs, Bacon, Hashbrown, Mushrooms & Roasted Tomatoes on Toasted Sourdough GFO / VO	
+ Scrambled	+2.0
+ Tomato Relish	+3.0
+ Grilled Chorizo	+10.0
+ Grilled Halloumi	+7.0
<b>FREE RANGE EGGS ON SOURGOUGH</b>	
w butter	
2 Poached or Fried Eggs	14.5
3 Eggs Scrambled	16.5

V – VEGETARIAN / PB – PLANT BASED  
GFO – GLUTEN FREE OPTION / DF – DAIRY FREE.

## MORE THINGS

Condiments – 3.0	Bacon – 7.0
Gluten Free Toast – 3.0	Meredith Feta – 7.0
Hollandaise – 4.0	Halloumi – 7.0
Extra Egg – 4.5	Mushrooms – 7.0
Avocado – 6.0	Cured Salmon – 10.0
Hashbrowns – 6.0	Grilled Chorizo – 10.0
Roasted Tomatoes – 6.0	Bowl of Fries w Sauce – 12.0

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<b>CHICKEN WRAP</b>	27.5
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Crispy Cajun Chicken, served in a Toasted Spinach Wrap w American Cheese, Tomato, Lettuce, Avocado & Hot Honey w Fries

<b>CHICKEN BURGER</b>	28.5
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Southern Style Fried Chicken, American Cheese, Maple Bacon, Apple & Herb Slaw, Spicy Mayo on a Brioche Bun

<b>PHILLY CHEESESTEAK</b>	28.5
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Flank Steak, Swiss & American Cheese, Caramelised Onion, Capsicum & Mushroom served on Toasted Baguette w Fries  
+ Jalapeños

+4.0

<b>CURED SALMON</b>	29.0
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w Fromage Blanc, Pickled Beetroot, Soft Herbs, Capers & a Poached Egg on Toasted Multigrain  
GFO / DFO

<b>HALLOUMI SALAD</b>	26.5
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Hazelnut Dukkha Crusted Halloumi, Blood Orange, Charred Capsicum, Wild Rocket, Fennel w Raspberry & Chilli Dressing V / GF

+ Salmon +10.0

+ Chorizo +10.0

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**FINE PRINT**

We can't split atoms, but we CAN split bills (when possible)

10% surcharge on weekends

15% surcharge on public holidays

1.5% charge applies for card transactions

Not all ingredients are displayed on the menu – please notify our staff of any allergies or strong preferences

All policies in place are aligned with government guidelines & requirements

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Please ask about our vegan, gluten free + dairy free options.

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**MADE**  
**OF**  
**MAGIC**

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## THINGS TO DRINK

### COFFEE ROASTED AT CODE BLACK

COFFEE	5.5
LARGE	6.5
EXTRA SHOT	+0.5
SOY / ALMOND / OAT / COCONUT / LACTOSE FREE	+1.0
DECAF	+1.0
Single Origin	+1.0
Single Origin Batch Brew (please ask our server for today's offering)	7.0

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### HOT (NOT COFFEE)

TEA	6.0
English Breakfast / Earl Grey / Peppermint / Green / Lemongrass Ginger / Chamomile	
CHAI LATTE	6.5
PRANA CHAI LATTE	7.5
BOUNTY HUNTER	7.5
Coconut milk with organic cocoa powder	
NUTELLA DELIGHT	7.5
Hazelnut syrup and organic cocoa powder	
MATCHA LATTE	7.0
COCOA JACKSON HOT CHOCOLATE	7.5
Velvety smooth hot chocolate served with giant marshmallow.	

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### COLD – COFFEE 'N THINGS

COLD BREW	7.0
ICED LATTE	7.0
ICED LONG BLACK	7.0
ICED CHAI	7.5
ICED CHOCOLATE	7.5
ICED MATCHA	8.0
STRAWBERRY ICED MATCHA	12.0
MONT BLANC	9.0
A chilled, lightly sweetened cold brew topped w aerated cream, orange zest & grated nutmeg	

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## FRESH JUICES

### FRESHLY SQUEEZED JUICE

Apple / Watermelon / Orange / Mixed 10.9  
+Ginger 1.0 + 1.0

### WATERMELON ZINGER

Watermelon, Orange & Ginger on Ice 11.9

### FEELING FRESH

Strawberry, Watermelon & Apple on Ice 11.9

### MEAN GREEN MACHINE

Spinach, Cucumber, Green Apple & Ginger on Ice 11.9

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## SMOOTHIES

### BANANA BERRY BANG

Mixed Berries, Banana, Greek Yoghurt, Maple Syrup 15.0  
& Coconut Milk  
+ Protein +3.0

### TASTY & CHEEKY

Chocolate, Peanut Butter, Banana, Coconut & Almond Milk 15.0

### MATCHA MADE IN HEAVEN

Matcha, Banana, Spinach, Peanut Butter, Coconut Cream & 17.0  
Strawberry w Protein

### STRAWBERRY SKIN FOOD

Strawberry, Banana, Collagen, Coco w Protein 17.0

### MY OH MANGO

Mango, Banana, Pineapple, Almond Butter w Protein 17.0

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YOU  
ARE  
MAGIC

**MOMENTS**



**OF**

**MAGNIFICENCE**



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## MUDDLED OR MIXED?

<b>MIMOSA</b>	13.0
The simple pleasure. Orange juice & Prosecco	
<b>NEGRONI</b>	18.0
Beefeater, Campari, Sweet Vermouth	
<b>APEROL SPRITZ</b>	18.0
Aperol, Prosecco, Soda & Fresh Orange	
<b>BLOODY MARY</b>	21.0
Grey Goose, Tomato, Lemon, Spice	
<b>ESPRESSO MARTINI</b>	21.0
Sophisticated, edgy and unexpectedly strong	
<b>SPICY MARGARITA</b>	20.0
El Jimador Blanco, Cointreau, Lime, Chilli	

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## BEER

<b>PERONI RED</b>	11.0
Authentic Italian lager brewed with the finest malts for richness.	
<b>LITTLE CREATURES PALE ALE</b>	11.0
<b>ALL AMERICAN DRAUGHT</b>	10.0

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## SPARKLING

	GLASS	BOTTLE
Alpino Prosecco, Alpine Valley, VIC	10.0	42.0
La Prova Barbera Pet-Nat, Adelaide Hills, SA		50.0

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## WHITE WINE

	GLASS	BOTTLE
Montevento Pinot Grigio, Veneto, Italy	11.5	45.0
Spider Bill Chardonnay, Adelaide Hills, SA		52.0

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## RED WINE

	GLASS	BOTTLE
Guthrie Syrah, Adelaide Hills, SA		52.0
Crittenden Estate Geppeto Pinot Noir, Northern Victoria, VIC	12.0	52.0
Pandolfi Sangiovese, Emilia Romagna, Italy		50.0
La Prova Aglianico Rosato, Adelaide Hills, SA		52.0

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