



Breakfast until 11:30

Toast/Crumpets - organic sourdough, quinoa-soy multigrain, Dr Marty's organic crumpets **7**

- Hope Farm spicy fruit loaf or Schwob's raisin loaf **7.5**

- Hope Farm gluten-free sourdough ^{GF} **9**

w raspberry jam, peanut butter, Nutella, Vegemite, honey or orange marmalade

Bacon & Egg Roll w sliced avo, caramelised onions, tasty cheese, tomato, herbed mayo & rocket in a flour topped milk bun. **or** **B.L.A.T** sliced avo, gourmet lettuce, short cut bacon & tomato, herbed mayo in a sesame seed bagel. **13.5**

Porridge - slow cooked rolled oats w fresh Granny Smith apple, crushed hazelnuts & Canadian maple syrup ^{VEG} **15**

Nola's Granola - homemade granola, mango yoghurt, berry compote, & poached rhubarb ^{GF} **15**

Graham from Camberwell grilled greens on a bed of house-made beans, chilli, two poached eggs & parmesan ^{VEG GF} **18.5**

Eggs Benedict - poached eggs, wilted spinach & hollandaise verde on Dr Marty's crumpets w: Swiss brown mushrooms ^{VEG} **17** / grilled chorizo **18** / smoked salmon **19**

Brioche French Toast w cinnamon coated banana fritters, berries, pistachio, mascarpone & Canadian Maple Syrup ^{VEG}, **18** Add bacon **+ 3**

Pea, Zucchini & Halloumi Fritters w avo, tomato salsa, sour cream & a poached egg ^{GF, VEG} **19**

Blac Omelette w tomato & herb relish on sourdough toast: **19**

- Bacon, baby spinach, chilli onion jam & mozzarella cheese

- Chorizo, red onion, baby spinach, Feta & Roma tomato

- Seasonal greens, Meredith goat's cheese, avo, fermented chilli ^{VEG}

Blac's Acai Bowl w berries, toasted muesli, chia seeds, coconut flakes & seasonal fruit ^{VGN, GF, DF} **17**

Classic Blac - free range eggs, Greek style sausage, Roma tomato, Swiss brown mushrooms, thick cut bacon, quinoa & corn hash brown, baby spinach & tomato relish w sourdough toast **24**

VEG = Vegetarian

VGN = Vegan

GF = Gluten Free

DF = Dairy Free

All Day Breakfast

Petite Lady Jane - a poached egg, avo, wilted spinach & herbed olive oil on a slice of quinoa & soy multigrain toast ^{VEG} **12.5**

Breaky Bruschetta - tomato salsa, Feta, rocket, shaved parmesan & poached eggs on sourdough toast ^{VEG} **18** Add crispy pancetta **+ 3**

Vegan Blac - roasted pumpkin, broccolini, snow peas, bok choy, fermented chilli, hummus, quinoa & corn hash brown ^{GF, VGN} **19** Add poached eggs ^{GF, VEG} **+ 3**

Smash & Hash - house-made quinoa & corn hash browns, avo & Swiss brown mushrooms topped w poached eggs, hollandaise verde & creamy feta ^{VEG, GF} **19.5**

Eggs - free range eggs on sourdough, quinoa & soy multigrain or crumpets ^{VEG} **11**

Extras

Hope Farm gluten-free sourdough toast, tomato & herb chutney, hollandaise verde, chipotle mayo or extra free range egg **2 / serve**

Shortcut bacon, Swiss brown mushrooms, roast Roma tomato, wilted baby spinach, house beans or quinoa & corn hash brown **4 / serve**

Pea, zucchini & halloumi fritters, smoked salmon, grilled halloumi, Greek style sausage, chorizo or avo **5 / serve**

Smaller Bites

Soup of the Day w crusty organic sourdough toast - ask for today's selection **9.9**

House-made Quiche / Pie / Sausage Roll w House Relish - ask for today's selection **9.5** Add a side of thick cut chips or side salad **+ 5**

Bowl of:

Thick Cut Chips **8** / Beer Battered Onion Rings **9.5**

Ask us about event/corporate catering and functions in our unique Reading Room upstairs at Blac

Lunch from 11:30

Pad Thai - stir-fired rice noodles, bean shoots, snow peas, spring onion, chilli, Coriander & roasted peanuts w pad Thai sauce & fresh lime ^{VGN, GF} **16**
Add grilled chicken **+ 3** / prawn **+ 5**

Southern Thai Green Curry - braised chicken w coconut, fried shallots, spring onions coriander & turmeric rice ^{GF, DF} **19**

Falafel Souvlaki w flat pitta, pumpkin hummus, chickpea falafel, Greek salad, Kohlrabi, tzatziki & lemon ^{VEG} **18.5**

Soba Noodles - grilled chicken tenderloins w broccolini, snow peas, green peas, mint, Asian dressing & fresh lime ^{DF} **21**

Blac Pizza - base w tomato basil sugo;
 - roast pumpkin, rocket, Meredith goat's cheese, caramelised red onions & pine nuts ^{VEG} **17**
 - smoked leg ham, mushrooms, artichoke, asparagus & Swiss cheese **18**
 - fior di latte cheese, fresh basil ^{VEG} **16**

Zucchini Salad w roast pumpkin, pumpkin puree, basil, mint, dill, chilli & feta ^{VEG, GF} **17**
Add grilled chicken **+ 3** / smoked salmon **+ 5**

Penne Pasta Carbonara - grilled chicken & bacon in a creamy mushroom sauce w shaved parmesan & parsley **19**

Blac Salad - quinoa, brown lentils, currants, blanched almonds, sunflower seeds, roast pepitas, baby spinach, pomegranate, beetroot & broccolini w a lemon dressing ^{VGN, GF} **18**
Add grilled chicken **+ 3** / smoked salmon **+ 5**

Salt & Pepper Calamari w garden salad, lemon & herb vinaigrette, homemade tartare sauce, lemon wedge & thick cut chips **22**

Crispy Buttermilk Chicken Burger w cos lettuce, pickles, tomato & house sauce in a brioche bun w thick cut chips **18.5**

Open Steak Sandwich - medium rare 180g grilled sirloin, rocket, tomato, caramelised onion, basil pesto & Blac house sauce on toasted baguette w thick cut chips **24**

The Charles - a burger of chorizo, grilled halloumi, tomato, baby spinach & chilli onion jam in a brioche bun w thick cut chips & chipotle mayo **18**

VEG = Vegetarian **VGN = Vegan** **GF = Gluten Free** **DF = Dairy Free**

Drinks

Espresso Coffee
4.3^S / 4.8^L

Tea **4**
 English Breakfast, Earl Grey, honeydew green, chamomile, lemongrass & ginger, peppermint or chai

Chai or Turmeric Latte, Moccha **4.8**

Hot Chocolate **4.5**

Iced Coffee / Chocolate **6**

Milkshakes - chocolate / vanilla / strawberry / caramel / banana **6.5**

Freshly Squeezed Juices - orange / pineapple / watermelon / mixed **7**

Smoothies - banana / mixed berry **7.5**

Soft Drinks

San Pellegrino - Limonata / Rossa / Chinotto **4**
 San Pellegrino - sparkling water **4 / 5.5**
 Emma & Toms Juice - see our fridge for selection **4.5**
 Coke / Sprite / Fanta / Lift **4.5**
 Lemon Lime Bitters **5**

Extras

Caramel, vanilla or chocolate syrup, decaf **0.5**
 Bonsoy soy milk, Minor Figures oat milk or Milk Lab almond milk **1**

Wine / Beer / Cider - ask for our current wine list

Ask us about event/corporate catering and functions in our unique *Reading Room* upstairs at Blac