

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 & 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
Sunzest Orange juice organic	4.5/6
Apple juice organic	4.5/6
Kombucha Mango Passionfruit	5.5
Peach Iced Tea house-made	6.5

SODA

Orange Cascara Soda house-made <i>Fruity, herbaceous, and hibiscusy</i>	6.5
Lemmy Lemonade & Lemmy Lime Bitters	5.5
Karma Kola & Kola sugarfree	5.5
Soda Water with lemon and ice	4



TAKE A PIECE OF US HOME
With our awesome blends and single origins coffee
beans. **Freshly roasted in house!**
For prices see coffee menu or display shelf!

ALCOHOL

BEER

Pale Ale on tap	10
Lager on tap	10

WINES

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

Schooner

Glass / Bottle

COCKTAILS

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

FOOD

BREAKFAST

Eggs on Toast 13

Two poached, folded or fried eggs on two slices of sourdough toast with a side of butter (GFO)

Fruit Loaf 12

Two slices with butter and preserves. Either with strawberry jam, raspberry jam, fig jam, marmalade extra jam +1.5 / extra butter +1.5

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) extra jam +1.5 / extra butter +1.5

Coconut Chia pudding 21

with mango puree, fresh passionfruit, mandarin, pomegranate, poppy seed tuille (VG, GFO)

Chilli & Cheese Eggs 23

with chilli, fragrant Thai chilli jam, curry leaf on house-made flatbread
add feta +5.5 / add avocado +6 / add bacon +7

Smashed Avocado 22

topped with pickled red and green chilli, pomegranate, crunchy sprouts on sourdough (GFO, VGO)
add poached egg +4 / add bacon +7

Bacon Benedict 29

Thick cut bacon, house-made rosti, poached egg, bernaïse, beetroot relish (VO)

BRUNCH

Bibimbap 25

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

Soba noodle Bowl 24.5

with pickled carrots & cabbage, fried tofu, edamame, kimchi, marinated spinach, furikake & tahini dressing (V, VGO)

Steak sandwich 28

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

Bang Bang Chicken 22

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

BLACK VICE CAFE

RENOWN SPECIALTY COFFEE
PAIRED WITH ASIAN FUSION FOOD
SINCE 2019



BUILD YOUR OWN

EGG poached / folded / fried 4

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

BEETROOT RELISH vibrant w red vinegar 3

SAUCES

BÉARNAISE

house-made; perfectly creamy 3.5

CHILLI JAM

house-made; fragrant Thai & slightly hot 2.5

Slice of sourdough bread 2.5

Gluten-Free bread 2.5

BURGERS

Double Beef Burger 28

with double blackjack cheddar, chipotle mayo, tomato, red onion, lettuce, pickles and chips (GFO)
add Istra bacon +7

Cheeseburger 21

120g beef patty, mustard, tomato sauce, cheese, pickles and chips (GFO) add Istra bacon +7

Korean Fried Chicken Burger 27.5

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



January 2024

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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!