

THE BLACKBURN CAFE

Breakfast

THE DAILY TOAST Sourdough, preserves (GFO)	\$9.5
FRUIT TOAST W cinnamon butter	\$8.5
EGGS YO WAY Eggs on sourdough(GFO, DFO)	\$13.5
SMASHED AVO Harissa feta, pepitas, radish, beetroot yuzu tahini (GFO)	\$22
CHILLI SCRAMBLED EGGS Chilli oil, ricotta, fried kale (GFO)	\$24.5
CHICKEN & AVO Poached chicken, Swiss, lemon mayo,avo, lettuce (GFO)	\$18.5
SMOKED SALMON Cream cheese, fried capers, Spanish onion, chives, dill	\$18
CLASSIC HCT Sourdough or crossiant, ham, tomato, tasty cheese	\$13.5
B.L.A.T Bacon,lettuce, avo, tomato, aioli	\$19.5
THE PASTRAMI ROYALE Pastrami, cheddar, kraut, pickles, thousand island	\$17.9
TRIPLE CHEESE MELT Leicester cheese, cheddar, gruyere	\$16.5

Brunch

BLACKNBURN WAGYU BURGER House wagyu patty, bacon, tomato, Blackburn sauce, chips	\$28.8
KOREAN CHICKEN BURGER Fried chicken, slaw, sriracha mayo, gochujang glaze, chips	\$26.5
12 HR LAMB SOUVLAKI Braised lamb, harissa feta, lettuce, chips	\$31.5
SWT CHILLI CHICKEN WRAP Chicken snitzel, onion, spinach	\$16.5
BEETROOT HARISSA BURGER House veg patty, harrissa feta, lettuce, chips	\$24.9
GREEN GODDESS BOWL Greens, sweet corn, alfalfa, mix seed pepitas, goddess dressing	\$26
POKE BOWL Brown rice, edamame, corn, pickled cabbage,kaiso, avo, Blackburn sauce	\$21.9
CHICKEN SOBA NOODLE Peanut miso, soy, bok choy, edamame, poached chicken	\$24
BLACK RUSSIAN TOMATO & STRACCIATELLA Basil, seasonal fruit, raspberry vinigarette	\$19
EGG & BACON ROLL Cheese, bbq, aioli	\$13.5

RASPBERRY CHIA PUDDING \$14.5

Raspberry coulis, coconut, fruits

PISTACHIO COCONUT GRANOLA \$16.5

Vanilla yoghurt, seasonal berries, fruits

SIDES

Smoked Salmon	\$6.2
Chicken	\$6.2
Feta	\$6.2
Halloumi	\$6
Avocado	\$4.2
Bacon rasher	\$4.2
Egg	\$3.5
Supercrunch chips	\$6

****Please inform our team of any allergies or dietary requirements, we take great care in preparation but unable to guarantee completely allergen-free.****

10% Sunday surcharge | 15% Public holiday surcharge

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