



BRUNSWICK

MENU

TIME IS A SANDWICH



OPEN NOW!

7 AM - 5 PM
8 DAYS A WEEK

MADE FOR HUMANS - ON THE EDGE OF MYSTERY - IF YOU HAVE ANY ANSWERS WE WILL BE HAPPY TO PROVIDE FULL ANSWERS



HOT LIQUID

COFFEE - ROASTED AT CODE BLACK

Coffee	5.0
Large	5.5
Extra shot	+5.0
Soy milk	+7.0
Oat milk	+8.0
Almond milk	+1.0
Freeze distilled milk (until sold out)	+2.0

SINGLE ORIGIN

Ask your server for today's offering + price

BATCH BREW

Ask your server for today's offering + price

POUR OVER

Ask your server for today's offering + price

CODE BLACK SIGNATURE FLIGHTS

Single origin espresso / Seasonal blend latte / house batch brew	15.5
3056 espresso / Ex-Wife latte / house batch brew	15.0



YOU ARE HUNGRY



NOT COFFEE - TEA

LOOSE LEAF TEA SELECTION

English Breakfast, Earl Grey, Peppermint, Green, Lemongrass + Ginger, Chamomile, Chai 5.5

SEASONAL TEA SELECTION

Lapsang Souchong (pine, smoke, woody) 6.5
Mango, moringa + lemongrass (floral, spicy, citrus) 6.5

NOT COFFEE - NOT TEA

Cocoa Jackson hot chocolate	6.0
Mocha	6.0
Chai latte	6.0
Dirty chai	6.5
Brunswick Fog - Earl Grey + vanilla latte	6.0
Matcha latte	6.0

FLIP THIS MENU OVER FOR SOMETHING A LITTLE COOLER...

Mouhalabieh milk pudding, house nut granola + poached cherries V / VGO / CD / CN	18.0	Ramen crumbed chicken sandwich, kimchi mayo, spring onion + heirloom lettuce on shokupan CD	27.0
Ricotta hotcake, peanut butter ice cream, fresh berries, white chocolate cremeux, peanut butter crumble, maple syrup V / CN / CD	25.0	Niçoise salad with Fremantle octopus escabeche, nduja aioli + red endive GF	30.0
Avocado toast on grain, marinated cucumbers, shanklish, toasted seeds + mint V / VGO / CD / GFO + cured salmon	21.0 +8.0	Old faithful - 2 eggs on buttered sourdough or grain toast, poached, fried or scrambled with cream + chives V / GFO / CD	14.0
Brekkie burger, pork sausage, dry cured bacon, hash brown, fried egg, provolone, house ketchup + aioli on toasted milk bun CD	25.0		
Cheddar cornbread, garlic butter mushrooms, chimmi churri, poached egg + parmigiano V / CD + streaky bacon	27.0 +7.0		
Chilli scramble, shitake mushroom XO, glazed pork belly, Asian herbs + prawn crackers GF / CD	28.0		
Eggs Benedict, slow cooked Berkshire pork shoulder, rye crumpet, poached eggs, Bearnaise sauce, pickled apple CD	28.0		
5 spice confit duck, potato + spring onion waffle, fried egg, chilli maple syrup + herb salad GF / CD	29.0		
Smoked Ora King salmon, mujadara, crispy onions, labneh, chilli biwaz CD / GF	30.0		
French lentil salad with summer vegetables, cashew hummus, fresh herbs + cranberries VG / GF / CN + grilled chicken breast	23.0 +9.0		

SIDES TO GO WITH ALL THE MEALS

Streaky bacon	7.0	Marinated feta	6.0
Glazed pork belly	8.0	Mushrooms + thyme butter	6.0
Cured king salmon	9.5	Charred broccolini + dukkah	6.0
Grilled chicken breast	9.0	Hash brown + aioli	6.0
Avocado + lemon oil	5.0		

V = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION AVAILABLE / CN = CONTAINS NUTS
CD = CONTAINS DAIRY / VGO = VEGAN OPTION AVAILABLE

Food for young folk

KIDS HOTCAKE + BERRIES + MAPLE SYRUP \$11

OR EGG ON TOAST \$8

TRY THREEOHFIVESIX NOW

CODEBLACKCOFFEE.COM.AU
@CODEBLACKCOFFEE

PLEASE ASK YOUR SERVER ABOUT TODAY'S SELECTION OF CAKES!

SUBSCRIBE AND SAVE

SIGN UP FOR A SUBSCRIPTION TO
GET OUR BEANS INTO YOUR

HOME ^{OR} OFFICE!
WITH
FREE DELIVERY!

SCAN THIS FOR MORE INFO



ILLUSION

PLEASURE

BOOZE

AVAILABLE FROM 11AM

WINE

NV Dal Zotto Pucino Prosecco, King Valley VIC	13.0 / 52.0
2021 Innocent Bystander Pinot Gris, Yarra Valley, VIC	12.0 / 48.0
2019 Batard Langelier 'Didascalie' Muscadet, Loire Valley FR	14.0 / 56.0
2021 Figuiere Mediterranee Rosé, Provence FR	16.0 / 64.0
2020 La Madrina Nero D'avola, McLaren Vale SA	16.0 / 64.0

BEER + CIDER

Rekorderlig Strawberry-lime cider (4%) SWEDEN	10.5
Balter XPA (5%) QLD	11.0
GOAT Very Enjoyable Beer (4.2%) VIC	8.0
Mountain Goat Billy the Mid Session Ale (3.5%), VIC	7.0

HOUSE COCKTAILS

Coffee Boulvadiere	21.0
Code Black Coffee Liqueur, cold brew, bourbon, sweet vermouth, maple + bitters	
Watermelon Refresher	17.0
Tanqueray Gin, watermelon, lime, maple + soda	
Bellini-mosa	17.0
Aperol, sparkling wine, peach, orange + bitters	
The Bloody Marg	18.0
Tanqueray Gin, Flor Apera, housemade botanical spices, lemon + tomato	

YOU ARE NOT A CAMEL

FINE PRINT

No split bills on weekends
10% surcharge applies on weekends
15% surcharge applies on public holidays

Please ask your server about vegan, gluten free + dairy free options.
Please inform your server if you have any allergies.
How you see is what you get.
A thousand years ago in the future.

AT THE
THRESHOLD
OF
DARKNESS
WE CAN
SEE
THE FUTURE

- ALLAN, YESTERDAY.

COLD LIQUID

COLD COFFEE

Cold filter coffee	6.5
Dirty coffee with freeze distilled milk	8.5
Iced long black	5.5
Iced latte	7.0
Iced coffee	9.0
Iced mocha	10.0
Code Black Einspanner	7.5
Affogato with housemade ice cream of the day	8.5

MILKSHAKES

Chocolate / Malted vanilla / Boysenberry	9.0
+ Make it THICK!	+3.0

SMOOTHIES

Cold filter coffee, banana, chocolate, maple + soy	13.0
Mixed berries, banana, peanut butter, maple, vegan protein powder + oat	14.0
Date, banana, toasted pecan, cinnamon + oat	14.0
Spinach, avocado, pineapple, mango, mint, maple + coconut water	14.0

OTHER COLD DRINKS

Seasonal iced tea	8.5
Iced chocolate	8.0
Iced chai latte	6.5
Lemon, ginger, pineapple + mint fizz	7.5

COLD PRESSED JUICES 250ml

Classic orange juice	6.0
Straight up apple juice	6.0
Kale, celery, apple, lemon + ginger	9.0
Watermelon, apple + mint	9.0
Beetroot, carrot, orange + apple	9.0
Carrot, orange, pineapple + ginger	9.0

BOTTLED DRINKS

Kreol Sparkling	7.0
Mango Lime / Passionfruit Orange	
Heal Thy Sparkling Prebiotic Soda	7.0
Passionfruit, peach+berries / Lemongrass, lime+ginger	
Strangelove	6.0
Very Mandarin / Yuzu from Japan	
Kreol Queen Peach + Daintree Black Tea	7.0
Coca-Cola / Coca-Cola No Sugar	5.0
Antipodes sparkling mineral water 500ml / 1000ml	6.0 / 11.0

PLEASANT
THOUGHTS
ABOUT THE
FUTURE