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THE
KETTLE
BLACK

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BREAKFAST COCKTAILS

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KB SPRITZ - \$16

WASABI BLOODY MARY - \$17

MIMOSA - \$14

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WINE

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SPARKLING

PAUL LOUIS BRUT BLANC DE BLANC
FRANCE - \$12 / \$60

WHITE WINE

2017 MAHI SAUVIGNON BLANC
MARLBOROUGH, NZ - \$12.5 / \$60

2017 AT RICHARDSON PINOT GRIS
GRAMPIANS, VIC - \$13 / \$65

ROSÉ

2018 MEDHURST ROSÉ
YARRA VALLEY, VIC - \$12 / \$60

RED WINE

2017 LEVANTINE HILL PINOT NOIR
YARRA VALLEY, VIC - \$14 / \$68

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BEER & CIDER

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MOON DOG LAGER,
ABBOTSFORD, VIC - \$9.5

STONE & WOOD PACIFIC ALE
BYRON BAY, NSW - \$12

APPLE THIEF PINK LADY CIDER
WONDALGA, NSW - \$12

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COFFEE

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BLACK - \$4.2

MILK - \$4.2

SINGLE ORIGIN COFFEE / FILTER
- REFER TO BOARD -

ADD SOY - \$0.5

ADD ALMOND MILK - \$1

HOT CHOCOLATE - \$4.2

MOCHA - \$4.5

ICED CHOCOLATE / COFFEE / MOCHA - \$8

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TEA

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ENGLISH BREAKFAST
EARL GREY
JASMINE
WHITE PEONY
LEMONGRASS & GINGER
PEPPERMINT
- \$4.5 -

GULBARN INDIGENOUS TEA
HANDPICKED BY THE ALAWA PEOPLE OF
THE NORTHERN TERRITORY
- \$6 -

CHAI - \$5
ICED CHAI - \$5.5

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COLD DRINKS

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COLD PRESSED JUICE

ORANGE - \$7.5

CUCUMBER, APPLE, KALE, CELERY, SILVERBEET, LEMON - \$8

BEETROOT, APPLE, CARROT, CELERY, GINGER, LEMON - \$8

WATERMELON, APPLE, LEMON - \$8

CARROT, APPLE, PINEAPPLE, GINGER, LEMON - \$8

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MORE DRINKS

KOMBUCHA: LEMON & COCONUT / POMEGRANATE - \$6.5

SPARKLING WATER 700ML - \$5

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FOOD

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TOAST

SOURDOUGH OR MULTIGRAIN,
HOUSE-CHURNED BUTTER, SEASONAL PRESERVES
- \$8 -

GF BREAD OR FRUIT TOAST + \$1

APPLE & CINNAMON BIRCHER MUESLI

BUFFALO YOGHURT, WALNUT CRUMBLE, ROAST APPLE,
APPLE CRISPS
- \$17 -

COCONUT SET CHIA

MACERATED BERRIES, BLACK SESAME BRITTLE, SHISO
VG, DF, GF
- \$18.5 -

BANANA WAFFLE

SMOKED MAPLE, WHIPPED PEANUT BUTTER, PRALINE,
BANANA MILK ICE CREAM
- \$21 -

THE PINK HOTCAKE

BLUEBERRY & RICOTTA HOTCAKE, DOUBLE CREAM,
MAPLE, SEASONAL BERRIES, SEEDS & GRAINS
- \$24 -

SEASONAL AVOCADO

GOAT'S FETA, AVOCADO CREAM, CITRUS DRESSING,
POACHED EGG ON SOURDOUGH
V, VGO, GFO, DFO
- \$19.5 -
+ BACON \$6
+ SLOW COOKED SALMON \$8

CHILLI SCRAMBLED EGGS

MOOLOOLABA CRAB, CRUSTACEAN OIL,
SEA SPRAY ON SOURDOUGH
DF, GFO
- \$23.5 -

BACON BENEDICT

POACHED EGGS, SMOKED BACON, BÉARNAISE,
BABY ONIONS, TOMATO RELISH ON SOURDOUGH GFO
- \$22 -

SEASONAL LOCAL MUSHROOMS

SALSA VERDE, STRACCIATELLA, VINCOTTO,
HAZELNUTS ON SOURDOUGH
V, VGO, GFO
- \$20.5 -
+ CHORIZO \$6

WARM KALE & BROCCOLI SALAD

SEASONAL GREENS, CAULIFLOWER, ALMOND HUMMUS,
AVOCADO, POACHED EGG, SALTED SEEDS
V, GF, DF, VGO
- \$20.5 -
+ GOAT'S FETA \$4.5

EGGS YOUR WAY ON TOAST

POACHED, SCRAMBLED OR FRIED
DF, GFO
- \$12 -

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V-VEGETARIAN

VG-VEGAN | VGO-VEGAN OPTION

GF-GLUTEN FREE | GFO-GLUTEN FREE OPTION

DF-DAIRY FREE | DFO-DAIRY FREE OPTION

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SLOW COOKED SMOKED SALMON

SALT BAKED BEETROOT, WHIPPED FETA,
POACHED EGGS, PICKLES ON RYE
DFO
- \$23 -

BUTTERMILK FRIED CHICKEN

KALE & CASHEW SLAW, SRIRACHA MAYONNAISE,
PICKLED CHILLI ON BRIOCHE BUN
- \$23 -
+ BACON \$6

VEGGIE BOWL

ROAST PUMPKIN, GRILLED BROCCOLINI,
SHAVED ZUCCHINI & PEAS, BROWN RICE, TOASTED
SESAME & PUMPKIN SEEDS, GREEN GODDESS DRESSING
VG, GF, DF
- \$20.5 -
+ POACHED CHICKEN \$6.5
+ HALLOUMI \$5

GRILLED BARRAMUNDI BURGER

FRESH HERBS, LETTUCE, PICKLED CARROT & RADISH,
LIME KEWPIE, CHARCOAL SHALLOTS, CHILLI JAM
ON THE KETTLE BLACK BUN
- \$23 -

ROASTED LAMB SHOULDER SALAD

EGGPLANT PURÉE, SHAVED FENNEL, CUCUMBER,
POMEGRANATE, CURRANTS, MACADAMIA DUKKAH, MINT &
PARSLEY OIL, HOUSE MADE YOGURT FLATBREAD
GFO
- \$24 -

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SIDES

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EGG / TOAST
- \$3 -

BÉARNAISE / MAPLE / DOUBLE CREAM
- \$3 -

GOAT'S FETA / STRACCIATELLA
- \$4.5 -

AVOCADO / MUSHROOMS / HALLOUMI
- \$5 -

BACON / CHORIZO / BROCCOLINI
- \$6 -

POACHED CHICKEN
- \$6.5 -

SLOW COOKED SMOKED SALMON
- \$8 -

TOMATO RELISH
- \$2.5 -

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WE'RE GOING PINK FOR ALL OF OCTOBER TO SUPPORT
BREAST CANCER AWARENESS MONTH.

ORDER #THEPINKHOTCAKE AND
10% OF PROCEEDS WILL BE DONATED TO
THE THINK PINK FOUNDATION.

CONNECT & SHARE
@KETTLEBLACKCAFE @DARLINGGROUP

