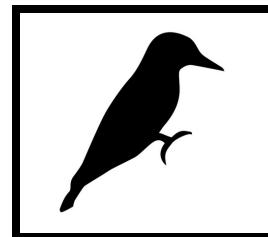


Little. WOODPECKER

CUSTOM ROAST COFFEE
REAL, FRESH, LOCAL PRODUCE
SEASONAL MENU



SPRING MENU

BREAKFAST & LUNCH

THE BAKERS TRUTH [V][VG][+GF]

Toasted organic seeded sourdough loaf, served with your choice of butter, Nuttalex butter, avocado, house made jam, or vegemite 7

TUTTI FRUTTI [V][VG]

Toasted organic fruit loaf, served with your choice of Nuttalex butter or house made jam 7

THE FIVE BOROUGHS [V][VG]

New York style toasted bagel, served with your choice of Nuttalex butter, house made jam, vegemite, cream cheese or avocado 8

JUMANJI [V]

House made banana bread served with grilled banana topped with vanilla mascarpone 15

GEPETTO [V][VG][GF]

Our hearty warm house made coconut rice pudding topped with our LWP poached pear, dusted with cinnamon & a mix of raw cacao coated nut & seed mix sprinkled on top 18

JIMINY CRICKET [V][+GF]

Slow cooked green eggs baked in a base of our house made spinach, kale, silver beet, basil, tomato, paprika, sauce topped feta cheese served with toasted organic seeded loaf 19

FIELD OF DREAMS [V][+VG][+GF]

Sautéed mushrooms marinated in rosemary & lemon, smashed avocado with feta served with toasted organic seeded loaf drizzled with our house made olive & herb oil 18

THE CARPENTER'S DAUGHTER [+GF]

Your choice of poached, scrambled or fried eggs, laid by chooks living the open range dream in Daylesford, sitting on toasted organic seeded sourdough loaf 12

AVO & HIS LEBANESE MATES [V][+VG][+GF]

Smashed avocado & feta sitting on a bed of chickpea hummus served with toasted organic seeded sourdough loaf topped with our house made nut dukkha 17

POCCAHONTES [V][VG][GF]

Organic plant based seed & nut granola sitting pretty with a side of coconut yoghurt, berries, kiwi, apple & banana topped with your choice of milk 16

JOSEPH & HIS TECHNICOLOURED DREAM COAT [V][VG]

Our house made zucchini and sweet corn fritters topped with an avocado & tomato salsa drizzled with olive oil & lemon 19

POPEYE THE SAILORMAN [V][+GF]

Spinach, Kalamata olives, tomato & feta cheese open omelette served with a side of toasted organic seeded sourdough loaf 18

VOTE FOR PEDRO [+GF]

Grilled free range chicken breast marinated in a Cajun spice with house made curly potato chips, spinach, fresh tomato, Spanish onion & a peri-peri mayo all layered inside a Japanese style milk bun served with a side of shoestring chippies & sauce 19

ALADDIN [V][+VG]

Chickpea falafel burger topped with spinach, chickpea hummus, Spanish onion, fresh tomato & sauerkraut sitting inside a black bun, served with a side of shoestring chippies & sauce 19

STAND AND DELIVER [V][VG][GF]

Our house made Buddha bowl with a fresh mix of a bean salsa, charred sweet corn, basmati rice, tomato, smashed avocado, sauerkraut, topped with crunchy corn chips 19

SIDES

Egg/falafels/feta or vegan feta/sauerkraut 3

Free range bacon/sauteed mushrooms 5

Smashed avocado 4

Shoe string chips with sauce 6

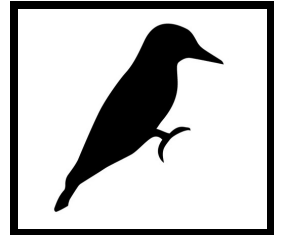
SUBTITLES

V Vegetarian VG Vegan GF Gluten free

+GF Gluten free option [add 1.50] +VG Vegan option available upon request

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@LITTLEWOODPECKERCAFE
@FB.COM/LITTLEWOODPECKERCAFE

DRINKS

JOHNNY CASH

LWP seasonal single origin. Designed to stay black

Short Black 3.80
Long Black 4
Long Mac 4
Short Mac 3.80

THE KING

LWP's house blend

Latte 4/4.5
Flat White 4/4.5
Cappucino 4/4.5
Mocha 4/4.5

TEA - PLEASE ASK YOUR WAIT STAFF

Hot Chocolate 4/4.5
Chai Latte 4/4.5
Chai Loose Leaf 4.5/5
Babychino 1.50
Soy/Almond/Decaf/Macadamia extra .50

Our milkshakes bring the boys to the yard - Fresh strawberry, chocolate, vanilla or fresh banana 6.5

The Wanderer - Our house made Vietnamese inspired iced coffee 7

Ice Ice Baby - Iced latte 5

Iced Chocolate/coffee 6.50

Hepburn Springs organic juice - Apple juice, apple wheatgrass & spirulina, pineapple, mineral water or OJ 4.50

THE STORY BEHIND OUR PRODUCE

Our coffee - Ublend coffee roasters is a private label coffee roasting service, located in Melbourne. Little Woodpeckers house blend;

Colombia PB

Region: Huila Department, Middle Zone, San Augustin
Altitude: 1500 - 1900

Notes: Heavy juicy bodied cup with notes of toffee, cooked berries and baker cocoa.

Ethiopian Limou

Region: Kaffa

Altitude: 1600 - 1800

Notes: Cup is sweet, clean and very well balanced. Flavours of black tea, lemon, honey and a hint of tea rose. The acidity has a clean, tangy stone fruit note and the finish is very long fry cocoa.

Our eggs - Located in Daylesford, Victoria. STOCKING DENSITY: Less than 8 chooks, per hectare. All this natural chook activity improves the soil, which promotes more pasture growth for longer periods of the year. Chickens feed on the pastures, a mix of annual rye grass, native grass, phalaris, coxfoot and lucerne.

Our milk - Located in Timboon, in the south west of Victoria, approximately 20 minutes from the famed 12 Apostles. The Farm is set on 832 acres of extremely fertile land. They use organic farming principles to enhance the vitality of the soil, grass and animals, which means their land is chemical, hormone and pesticide free.

Our bread - Zeally Bay Sourdough is a wholefood bakery based in Torquay turning out a range of certified organic sourdough breads. They are the first artisan sourdough bakery in Victoria to offer a fully certified range of genuine, quality, handcrafted loaves.

Free range chicken & bacon - The meat is Bio-dynamic, which means the animals have been grazed in a clean, chemical free environment. The priority is delivering quality chemical free products.