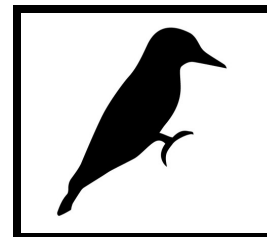


# Little. WOODPECKER

CUSTOM ROAST COFFEE  
REAL, FRESH, LOCAL PRODUCE  
SEASONAL MENU



@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

Vegan 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

Speedy Gonzales - LWP's favorite house made summer drink 7

Ice Ice Baby - Iced latte 5.5

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.

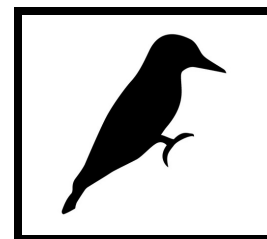
Our milk - Located in Timboon, in the south west of Victoria, approximately 20 minutes from the famed 12 Apostles. The Farm is set on 832 acres of extremely fertile land. They use organic farming principles to enhance the vitality of the soil, grass and animals, which means their land is chemical, hormone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

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SEASONAL MENU



SUMMER MENU

## BREAKFAST & LUNCH

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

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

### TUTTI FRUTTI [V][VG]

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

### THE FIVE BOROUGHS [V][VG]

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

### ZAZU [V]

House made banana bread served with a zesty mascarpone topped with a mixed berry compote 16

### THE VILLAGE PEOPLE [V][VG][GF]

Gypsy style bruschetta salad served sitting on our toasted organic seeded sourdough loaf with smashed avocado drizzled with olive oil, lemon & sumac 17

### SPICE GIRLS [V][+GF]

Fluffy chilli scrambled eggs folded in with feta & fresh coriander served with our zaatar coated Lebanese crisp flat bread 18

### BOYZ N THE HOOD [V][+VG][+GF]

A duo of sautéed mushrooms marinated in chili, rosemary & lemon, served with smashed avocado & feta sitting on our toasted organic seeded sourdough loaf drizzled with our house made olive & herb oil 19

### 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 13

### 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

### THE JUNGLE BOOK [V][VG][GF]

LWP's summer acai bowl served with an organic superfood nut & hemp seed granola, berries, banana, kiwi & orange topped with a handmade raw cacao bar 18

### CHILDREN OF THE CORN [V][VG]

Our house made sweet corn, zucchini & sweet potato fritters topped with an avocado & tomato salsa drizzled with olive oil & lemon 18

### PETER RABBIT [V][+GF][+VG]

A salad mix of lentils, quinoa, baby carrot, feta, almonds, baby spinach & roasted sweet potato with a pomegranate and orange dressing served with a side of zaatar coated Lebanese crisp flat bread 19

### VOTE FOR PEDRO [+GF]

Grilled free range chicken breast marinated in a Cajun spice with spinach, fresh tomato, Spanish onion & a peri-peri mayo all layered inside a sweetened black bun served with a side of shoestring chippies & sauce 19

### ALADDIN [V][VG][+GF]

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

### LA BAMBA [V][VG][GF]

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

### SIDES

Egg/falafels/feta or vegan feta/sauerkraut 3

Free range bacon 5

Smashed avocado/sauteed mushrooms 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

Please advise staff of any allergies