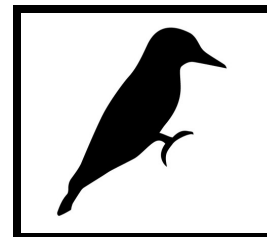


Little. WOODPECKER

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
Vegan option on request

Speedy Gonzales - LWP's favorite summer coffee based drink with your choice of milk 7

Ice Ice Baby - Iced latte 5.5

Iced Chocolate/iced coffee 6.50

Vegan option on request

Hepburn Springs organic bottled juice - Apple juice, 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;
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.

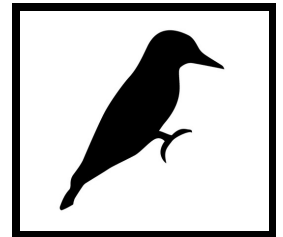
Our milk - Located in Timboon, in the south west of Victoria, approximately 20 minutes from the famed 12 Apostles. The Farm is set on 832 acres of extremely fertile land. They use organic farming principles to enhance the vitality of the soil, grass and animals, which means their land is chemical, hormone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

Little. WOODPECKER

CUSTOM ROAST COFFEE
REAL, FRESH, LOCAL PRODUCE
SEASONAL MENU



WINTER MENU

BREAKFAST & LUNCH

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

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

TUTTI FRUTTI [V][VG]

Toasted organic fruit loaf, served with your choice of butter, 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

MR. BEAN [V]

House made vanilla bean porridge served with grilled banana 17

GYPSY KINGS [V][VG][+GF]

Gypsy style tomato, minted pea & basil bruschetta salad sitting on our toasted organic seeded sourdough loaf drizzled with olive oil, home made basil pesto, lemon & sumac 17

CHILI PEPPERS [V][+GF]

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

ALICE IN WONDERLAND [V][VG][+GF]

Sautéed field mushrooms marinated in rosemary filled with a house made walnut, kale & basil mince sitting on our toasted organic seeded sourdough loaf drizzled with beetroot hummus 19

THE CARPENTER'S DAUGHTER [V][+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]

Carrot and pomegranate molasses hummus, quinoa & cherry tomatoes served with a zaatar coated lebanese crisp bread sprinkled with our house made nut dukkha 17

CASPER [V][VG][GF]

Our house made coconut milk chia pudding served with a side of wild hemp granola topped with a saffron poached pear & a mixed berry compote 18

PATCH ADAMS [V][VG]

Our house made quinoa, zucchini & sweet potato fritters topped with tomato relish & a minted pea & basil salsa drizzled with olive oil & lemon sitting on a bed of beetroot hummus 18

THE TRAVOLTA [V][+GF][+VG]

A salad mix of quinoa & lentils, coriander, pumpkin seeds, roasted almonds, baby capers & currants with a yoghurt & honey dressing served with a side of zaatar coated Lebanese crisp flat bread 18

TARZAN [V][VG][+GF]

Middle Eastern style salad with wild rocket, cucumber, spring onion, roasted capsicum, tomato, fresh seasonal herbs, topped with falafels & a crisp flat bread drizzled with olive oil, lemon juice & sumac 18

KEEPING UP WITH THE BAHARIANS [V][VG]

House made quinoa, zucchini & sweet potato patty topped with wild rocket, roasted peppers, Spanish onion, tomato & a beetroot hummus sitting inside a sweetened black bun, served with a side of shoestring chippies & sauce 19

FONZIE [+GF]

Grilled free range chicken breast marinated in thyme & lemon with mushroom & swiss, wild rocket, Spanish onion, roasted peppers & a tomato relish all layered inside a black bun served with a side of shoestring chippies & sauce 20

SIDES

Free roaming egg/falafels/relish/feta or vegan feta 3

Sauteed mushrooms 4

Free range bacon/crushed avocado 5

Free range chicken 6

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