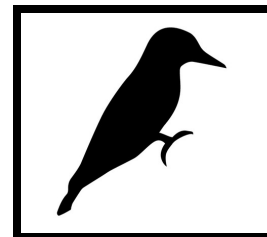


Little. WOODPECKER

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
Cappuccino 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

Kombucha 5

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.

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BREAKFAST & LUNCH

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

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

TUTTI FRUITTI [V][VG]

Toasted organic fruit loaf, served with your choice of either butter, Nuttelex butter or homemade jam 7

THE FIVE BOROUGHS [V][VG]

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

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

Gypsy style tomato & basil bruschetta salad sitting on toasted organic seeded sourdough loaf drizzled with our house made basil pesto & dusted with sumac 18

BETTY BOOP [V]

Red velvet hotcake served with a mixed berry compote topped with vanilla bean coconut ice cream 17

POCHAHONTAS [V][VG][GF]

Mushrooms marinated in sage leaves with sauteed kale & avocado sitting on our house made potato rosti drizzled with our house made basil pesto 19

THE CARPENTERS 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]

Crushed avocado, feta, quinoa, our house made carrot & cumin hummus served with a Lebanese zaatar flat bread sprinkled with our house made nut dukkha 19

GEPETO [V][VG][GF]

Coconut milk rice pudding served with our house made crunchy nut granola topped with a poached pear & sprinkled with cinnamon 18

CHILI PEPPERS [V][+GF]

Fluffy chilli scrambled eggs folded in with feta, sweet corn, fresh coriander served with toasted organic seeded sourdough loaf with a side of sriracha sauce 18

BARCELONA NIGHTS [V][+VG][+GF]

Slow cooked eggs baked in a base of our house made tomato & paprika sauce with mixed beans topped with chilli flakes & feta served with toasted organic seeded sourdough toast 18

PATCH ADAMS [V][VG]

Our house made quinoa, corn & lentil fritters on bed of carrot & cumin hummus, topped with tomato & basil salsa drizzled with our house made lemon dressing 18

ALADDIN [V][VG][+GF]

Middle Eastern style salad with wild roquette, cucumber, spring onion, tomato, fresh seasonal herbs, topped with falafels, served with Lebanese zaatar flat bread drizzled with olive oil, lemon juice & sumac 18

CHACHI [V][VG][+GF]

Our house made smokey bbq black bean & quinoa burger with wild roquette, tomato, spanish onion, topped with carrot & cumin hummus all layered inside a sweetened beetroot bun, served with a side of shoestring chips & sauce 20

FONZIE [+GF]

Grilled free range chicken breast marinated in Moroccan spices topped with wild roquette, Spanish onion, tomato topped with our house made carrot & cumin hummus all layered inside a sweetened beetroot bun, served with a side of shoestring chips & sauce 20

SIDES

Free roaming eggs/kale/vegan feta 3
Sauteed mushrooms/potato rosti/falafels 4
Free range bacon/avocado/plant-based halloumi 5
Free range chicken breast 6
Shoestring 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