FOOD MENU

ALL-DAY BREAKFAST, BRUNCH & LUNCH

MONDAY-FRIDAY: 7AM-3:30PM
SATURDAY 9AM-1:30PM
PUBLIC HOLIDAY CLOSED

EGGS ON TOAST | GF, V 14
Poached, Scramble or Fried on toast with house-made relish (toast: ciabata | sourdough | gluten free)

PEANUT BUTTER ON TOAST | V 12.5
Spread of peanut butter on sourdough topped with banana & toasted coconut & cinnamon sugar

HOUSE-MADE GRANOLA | GF, V 19.5
Yogurt, seasonal fresh fruit, toasted coconut & almond and berry compote

CREAMY MUSHROOM ON TOAST | GF, V 20.5
Garnished with toasted almond, pickle red onion, garden herbs, truffle olive oil
Add: Egg(s) (1) for $4 or (2) for $8

THE CLASSIC CUSTOM OMELETTE 26.5
Fluffy three-egg omelette served with tomato relish and your choice of three fillings: streaky bacon, smokey ham, cheese, tomato, mushrooms, onion, and spinach - Served with ciabatta/sourdough/GF toast

EGGS BENEDICT ON TOAST OR HOUSE HASH | GF
Poached eggs on ciabatta toast | OR | homemade hash brown served with hollandaise sauce, with your choice of:

Salmon	**25**	**Salmon**	**26**
Bacon	**24**	**Bacon**	**25**
Spinach	**23**	**Spinach**	**24**

SWEET WAFFLE 24
Topped with grilled bacon, banana, berry compote, toasted coconut shredded, maple syrup, and French Vanilla ice-cream

THE GRILL
Bacon, poached eggs, creamy mushroom, kransky sausage, sauté spinach, house-hash, and ciabatta w/ hollandaise

Full Grill 30
½ Grill 25

THE VEGE GRILL | V
Poached eggs, creamy mushroom, sauté spinach, grilled tomato, halloumi, house-hash, and ciabatta w/ hollandaise

Full Vege 30
½ Vege 25

FRIES
Small 8.5
Large 11.5

KUMARA FRIES
Medium 13.5

WEDGES
Small 10.5
Large 13.5
Add Bacon & Cheese Sourcream: 9

CRISPY SALT & PEPPER SQUID - 18
w/ aioli, sweet chili, and lemon

Bacon	7	**Mushroom**	7	**Avocado**	7	**Halloumi**	7
Salmon	8	**Spinach**	7	**Sausage**	7	**Hash Brown**	5

PORK BELLY SALAD | GF 24
Crispy pork belly served with green salad, pickle red cabbage, feta, almonds, apple

TAMARIND TOFU SALAD | V 22
Mixture of mushroom, bean sprout, red pepper, green salad, crispy noodle, tofu & herbs with tamarind dressing

PULL PORK SANDWICH 25
Grilled Swiss & Cheddar Cheese served with BBQ Pulled Pork & fries

ORIGINAL STACK BEEF BURGER 28
A towering gourmet beef burger stacked high with a thick beef patty, bacon, cheddar cheese, fresh lettuce, tomato, pickles, red onion and house mustard | Served with fries

THE BLACK DORIS DELUXE CHICKEN BURGER 29
Crispy buttermilk fried chicken tossed in a mild house-made chilli mustard, sweet chutney, paired with crunchy slaw, fresh lettuce, and pickles | Served with fries

VIETNAMESE DISHES

VIETNAMESE PLATTER
Plate with spring roll, chicken roti wrap, dumpling, summer roll (Prawn/Chicken/Avo), served with side of salad

Platter for 1 22
Platter for 2 40

VIETNAMESE GRILLED MEAT & EGGS ON RICE 25
Our classic Viet-dish featuring tender grilled meat of choice and a crispy fried egg served over a bed of fragrant steamed rice, fresh greens, zesty pickled daikon, and our traditional sweet & tangy fish sauce dressing.

Grilled Pork
Pork Belly
Chicken

BUN THIT NUONG 25
A vibrant mix of grilled meat of choice, crisp salad, and rice vermicelli. Loaded with textural contrast from roasted peanuts and golden fried spring rolls, served alongside house-made pickled daikon and carrots, and our zesty Vietnamese dressing

Grilled Pork
Pork Belly
Chicken

VIETNAMESE BEEF PHO | GFO 23
Topped with sliced beef, house-made beef meatball, bean sprout and spring onions

HOUSE-MADE CHICKEN & CHIVES DUMPLING
Pan fried chicken & chive fillings.
Served w/ house-made soy sauce.

Set of 6 18
Set of 10 28

HOUSE-MADE CRISPY SPRING ROLL
Deep-fried pork fillings. Served w/ sweet chilli sauce, and side salads.

Set of 6 21
Set of 10 31

RESERVATION
04-471-2766 OR info@blackdoris.nz
Mon-Fri: 7 AM - 3:30 PM
Sat: 9 AM - 1:30 PM
24 Lady Elizabeth Lane, Pipitea 6011 - PwC Building Centre

DRINK MENU

BLACK DORIS CAFE

ALL-DAY BREAKFAST, BRUNCH & LUNCH



BLACK

Short Black / Short Macchiato	5
Long Black / Long Machiato	5
Americano	5
Vienna	6

WHITE



Piccolo	5
	Sml / Reg / Large
	6 / 6.5 / 7
Flat White	
Latte	
Sweet Matcha Latte	
Cappuccino	
Hot Chocolate	
Sweet Chai / Spiced Chai	
Mochaccino	7 / 7.5 / 8
White Chocolate Mocha	

CEREMONIAL GRADE - JAPANESE BEVERAGES

	Reg / Large
Ceremonial Grade Matcha Latte	8.5 / 9
Strawberry Matcha Latte	9 / 10
Kaga Hōjicha - Roasted Green Tea	8.5 / 9
Sakura - Floral Cherry Blossom	8.5 / 9



Iced Ceremonial Grade Matcha	11
Iced Strawberry Matcha	12
Iced Blueberry Matcha	12
Iced Matcha w/ Salted Vanilla Cold Foam	12

ICED DRINKS

Iced Americano	6.5
Iced Latte / Iced Matcha / Iced Chai	8
Iced Chocolate / Iced Mocha	9.5
Iced White Mocha	9.5
**Topping with Ice-cream	1

FRAPPE

Coffee / Matcha / Strawberry	10

TEA

Tea for 1 / Tea for 2	5 / 10
Breakfast, Earl Grey, Green, Peppermint, Chamomile, Spiced Chai, Spicy Berry, and Lemon & Ginger	

AUTHENTIC VIETNAMESE COFFEE

Classic Hot-Phin Filter Vietnamese Coffee with Condensed Milk	7.5
Vietnamese Iced Salted Coffee (cà phê muối)	9

JUICES

Orange Juices	6.5
Karma - Apple Blackcurrant	7
Karma - OrangeMangoApple	7

KOMBUCHA

Raspberry Lemonade	7
Ginger Lemon	7

SOFT DRINKS



Ginger Beer / Diet Ginger Beer	6.5
Lemon Lime Bitters	6.5
Traditional Lemonade	6.5
Coke Classic	5
Coke Zero	5
Coke Diet	5
Sprite	5
Karma - Cola	7
Karma - Ginger Ale	7
Karma - Razza Raspberry Lemonade	7

Sparkling Water	7.5
Bottle of Water	6.5

SMOOTHIES

Flavours:	9.5
Mango	
Mixed-Berries	
Banana Tropical	

MILK & FAVOURITED SHOT

Milk: Oat, Almond, Coconut, Soy	1
Syrup: Caramel, Vanilla, Hazelnut, Maple	0.9
Extra Shot / Double Shot	0.9 / 1.8

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