

Please Order and Pay at
the Counter

elixir
coffee

Kitchen Hours
Monday - Friday
7:00am - 3:30pm
Saturday
7:00am - 2:00pm

All Day Menu

TOAST

6.5

2 slices with your choice of spreads: Vegemite - Peanut Butter - Triple Berry Jam - Fig and Ginger Jam - Nutella White Italiano - Multigrain Sourdough - Croissant (Gluten Free Bread + 1.5) **V**

ORGANIC FRUIT & NUT LOAF

7.5

with Mascarpone - Honey and Ground Cinnamon **V**

BACON AND EGG ROLL

8.5

with BBQ or Tomato Sauce
Add: Swiss Cheese 1.5 - Haloumi 5 - Avocado 5

EGGS YOUR WAY

10

Poached - Scrambled - Fried on Multigrain Sourdough
Add: Streaky Bacon 4.5 - Haloumi 5 - Avocado 5

PALEO PLATE

14.5

Poached Eggs - Bacon - Roasted Tomato - Smashed Avocado **GF**
Add: Toast 1.5 slice - Mushrooms 4 - Haloumi 5

SMASHED AVO ON TOAST

1 slice 8.5
2 slices 13

Smashed Avocado Served on Multigrain Sourdough w Feta and Smoked Paprika Salt **V**
Add: Streaky Bacon 4.5 - Haloumi 5

EGGS FLORENTINE

14

Poached Eggs - Fresh Spinach - Hollandaise - White Italiano **V**
Benedict Add:
Ham 4 - Streaky Bacon 4.5 - Salmon 5
Avocado 5 - Haloumi 5

ROAR BREAKFAST

22

Poached Eggs - Breakfast Sausage - Bacon - Haloumi - Wilted Spinach - Grilled Mushroom - Pita Bread

BREAKY BURGER

15.5

Fried Egg - Breakfast Sausage - Swiss Cheese - Bacon - BBQ Onion Jam - Tomato Relish - Brioche Bun

THE TOM & AVO

13.9

Smashed Avocado - Beetroot Feta Puree - Rocket - Heirloom Tomatoes - Pepita Dukkah - Chia Seeds - Multigrain Sourdough **V**
Add: Poached Eggs 3.5 - Haloumi 5

BREAKFAST ITALIA

15.5

Grilled Parmesan Polenta - Poached Eggs - Crispy Prosciutto - Rocket - Salsa Rossa **GF**

V - Vegetarian DF - Dairy Free GF - Gluten Friendly

Please note we are not a gluten free kitchen, traces of gluten may be present.

Sweets - Savouries - Gourmet Sandwiches in cabinet at the counter

GRANOLA BOWL

13.9

Coconut and Lime Panacotta - Seasonal Fruit - House Made Granola **GF - V**

ACAI BOWL

13.5

Made on Coconut Water with House Made Granola - Coconut - Fresh Fruit - Chia Seeds - Mint
GF - V - DF - Vegan

FAIRY WAFFLES

16

Vanilla Bean Ice Cream - Pistachio and Hazelnut Crumb - Berries - Rosewater Fairy Floss - Butterscotch Sauce **V**

BUDDHA BOWL

16.5

Quinoa - Carrot - Zucchini - Kale - Edamame - Nori - Bean Sprouts - Tofu - Miso Dressing **Vegan - V - GF**
Add: Satay Chicken Skewers 5

SMOKED SALMON FRITTERS

19

Atlantic Smoked Salmon - Zucchini Corn Fritters - Avocado Salsa - Rocket - Dukkah
Add: Poached Eggs 3.5 - Persian Feta 3

HALOUMI STACK

18

Grilled Haloumi - Mediterranean Roasted Vegetables - Home Made Kale Pesto - Bacon - Roasted Capsicum Puree - Crispy Parmesan Flakes **GF**

CAULIFLOWER NASI

17

Satay Chicken - Nasi Style Cauliflower Rice - Vegetables - Fried Egg - Crispy Shallots - Spicy Sambal Sauce

MOO LESS BURGER

14

Home Made Vegetable Cake - Gouda Cheese - Tomato - Lettuce - Beetroot Relish - Chilli Mayo - Brioche Bun **V**

FOUR B WAGYU BURGER

16

Wagyu Beef - Bacon Bourbon BBQ Onion Sauce - American Cheddar - Tomato - Lettuce - Tomato Relish - Charcoal Brioche Bun topped with Jalapenos

LAMB SALAD

17

Medium Rare Lamb - Beetroot - Cucumber - Radish - Red Onion - Carrot - Rocket - Mint Yogurt Dressing - Spiced Dukkah
Add: Haloumi 5

EXTRAS

Haloumi - Smoked Salmon - Avocado - Garden Salad 5
Bacon - Grilled Chicken - Breakfast Sausage 4.5
Grilled Ham - Grilled Mushrooms - Roasted Tomatoes 4
Scrambled Eggs 4 - One Egg 2 - Two Eggs 3.5
Feta - Spinach 3 - Hollandaise - Tomato Relish 2.5

KIDS EATS 6.5

Waffle - Ice Cream - Nutella **V**
Ham and Cheese Wrap Toasted - Tomato Sauce
Avocado and Cherry Tomato Soldiers **V**

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Sweets - Savouries
Gourmet Sandwiches in
Cabinet at the Counter

COLD DRINKS

Iced Latte - Long Black (Over Ice)	5.5
Iced Coffee - Chocolate - Mocha with Cream & Ice Cream	6
Milkshakes	5.5
Frappes	6
Coffee - Chocolate - Mocha - White Chocolate - Chai - Caramel - Vanilla - Hazelnut - Peppermint - Butterscotch - Strawberry - Irish cream	
Buderim Ginger Beer	4.2
Tonicka Kombucha Elderflower	5.5
Feel n Seedy	5
The Good Apple Organic Sparkling	5
Coke - Coke Zero - Sprite	4.2
Elixir Still Mineral Water	3
San Benedetto Sparkling Water 250ml	4
500ml	6
Essence Coconut Water 510ml	5.5
Noah Juice:	
Apple - Peach - Kiwifruit - Lime - Mango	5
Apple - Coconut - Banana - Raspberry - Guava -Lychee	5
Apple - Mango - Guava - Blueberry - Strawberry	5
Nudie 21 Oranges or Nudie 21 Apples	4

SMOOTHIES

Paradise Smoothie	
Apple Juice - Mango - Raspberries - Mint	7.5
Honey Bee Smoothie	
Banana - Honey - Chai & Milk of your choice.	7.5

FRESH JUICES

The Tropic Juice	
Watermelon - Pineapple - Apple - Mint	7.5
Get Up & Go Juice	
Carrot - Celery - Apple - Ginger - Beetroot	7.5

COFFEE

Ristretto - Short Black	3
Doppio	3.2
Piccolo - Short Macchiato	3.3
Flat White - Cappuccino - Latte - Long Black - Long Macchiato (Traditional or Modern) -	3.9
Mocha - White Chocolate Mocha - Hot Chocolate - White Hot Chocolate - Chai Latte	4
Bounty Hot Chocolate Affogato	4.5
Babycino	1
All Mugs	4.8
Coffee Tasting Plate (Espresso - Piccolo - Cold Drip)	9

EXTRAS

Decaf - Syrups	.50
White Chocolate - Chai - Caramel - Vanilla - Hazelnut Peppermint - Butterscotch - Irish Cream	
Alternate Milks	.50
Bonsoy - Lactose Free - Almond - Coconut	
Extra Shot	.50

SPECIALTY BREWS

Syphon - Pour Over - Aeropress - Cold Drip Iced Tea of the day (see counter)	5.5 5
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TEA

Silk Pyramid Tea Bags (pot for one)	4.3
English Breakfast - Earl Grey - Peppermint - Chamomile Jasmine Green - Sencha Green - Lemongrass and Ginger Chai - Forest Berry	

Upload your favourite Elixir moments and be sure
to tag us! #elixircoffee



HQ ESPRESSO LOUNGE
Monday to Friday 7:00am-5:00pm
Kitchen 7:00am-3:30pm
Saturday 7:00am-3:00pm
Kitchen 7:00am-2:00pm
Coffee served from 6:30am
Sunday & Public Holidays CLOSED