

# MENU

Menu available Monday to Friday from 6:30am till 2.00pm & Saturday 7:00am until 1:45pm.  
Savoury, Pastries and Cake cabinet items available from open until close.  
Please quote table number upon ordering at counter.

**V: VEGETARIAN**    **DF: DAIRY FREE**  
**VG: VEGAN**        **GF: GLUTEN FRIENDLY**  
(please note, we are not a celiac kitchen)

## EGGS ON TOAST 16

Poached / Fried / Scrambled  
Sourdough toast, Pepe Saya cultured butter (gfo)

smoked maple bacon (gf) + 6.5 / ham off the bone + 5.5 / local avocado + 5 / poached egg + 2.5 / halloumi + 6  
smoked salmon + 6.5 / truffle mushrooms + 5 / grilled roma tomato + 4 / hash brown (gf) + 2.5  
sautéed spinach + 4

## EGGS BENNY

Thick slice of sourdough toast, 2 poached eggs, baby spinach, apple & mild jalapeno chutney, house made hollandaise (gfo)

Smoked maple bacon (gf) (gf) / Ham off the bone    **25.5**

Smoked salmon    **27**

Halloumi & avocado (v)    **27**

local avocado + 5 / halloumi + 6 / truffle mushrooms + 5 / grilled roma tomato + 4

## AVO YOUR WAY

**Elixir smash** - 2 slices of sourdough toast, smashed avo, charred corn salsa, micro greens, lemon (gfo) (vg) (df)    **20**

**Persian smash** - Thick slice of wholegrain sourdough toast, smashed avo, beetroot puree, Persian feta, radish, fried onion, poached egg (v) (vgo) (gfo)    **21.5**

smoked maple bacon (gf) + 6.5 / ham off the bone + 5.5 / halloumi + 6 / smoked salmon + 6.5 /  
truffle mushrooms + 5 / grilled roma tomato + 4 / hash brown (gf) + 2.5 / local avocado + 5 / poached egg + 2.5

## BREAKY BURGER 23

Smoked maple bacon (gf), sunny side egg, monterey jack cheese, hash brown, apple & mild jalapeno chutney, caramelised onion, spinach, aioli, toasted brioche bun (gfo)

## TIRAMISU WAFFLES 20

House made buttermilk waffle, vanilla mascarpone, chocolate espresso mouse, spiced coffee syrup, chocolate crumbs (v)

## APPLE CRUMBLE PORRIDGE 19

Chia and oat porridge, apple and blueberry compote, brown sugar crumble, coconut yoghurt, maple (vg) (df)

## TRUFFLE MUSHROOMS 21.5

Sauteed medley of mushrooms, thick slice of sourdough, confit garlic puree, poached egg, finished with nutritional yeast flakes and white truffle oil (v) (vgo) (df) (gfo)

smoked maple bacon (gf) + 6.5 / local avocado + 5 / halloumi + 6 / smoked salmon + 6.5  
grilled roma tomato + 4

## AÇAÍ BOWL 19.5

Organic Açaí sorbet, vegan granola, seasonal fruits, toasted coconut (v) (df) (vg) (gf)

peanut butter + 2

## TOAST WITH CONDIMENTS 10

2 slices of sourdough, or gluten free toast, Pepe Saya cultured butter and your choice of - honey, house made strawberry jam, peanut butter, vegemite or 2 slices of fruit and nut toast with Pepe Saya cultured butter, house made strawberry jam

## HALLOUMI STACK 25

Crispy polenta and parmesan cake, ham off the bone, grilled zucchini, carrot puree, roast pumpkin, halloumi, baby spinach, pesto, basil oil (gf)  
(vegetarian option - replace ham with truffle mushrooms)

sous vide chicken breast + 6

## FRITTERS 22.5

Corn and zucchini fritters, pearl cous cous and cucumber salsa fresca, creme fraiche, avocado, persian feta, fresh lime and micro greens

halloumi + 6 / smoked salmon + 6.5 / poached egg + 2.5 / ham off the bone + 5.5 / smoked maple bacon (gf) + 6.5  
grilled roma tomato + 4

## MACRO BOWL 23

Sous vide chicken breast, sumac roasted sweet potato, brown rice and quinoa, beetroot hummus, pickled cucumber and onion, sugarloaf slaw, edamame, seeded dukkha (df)  
(vegetarian option - replace chicken breast with halloumi)

+ truffle mushrooms 5

## STEAK SANDWICH 27

black angus sous vide rib fillet, provolone cheese, caramelised onion, chimichurri, tomato, rocket, aioli, on focaccia with a side of rustic fries and aioli (gfo)

+ fried egg 2.5

## KOREAN CHICKEN BURGER 25

Secret recipe fried chicken glazed in Korean red sauce, sugarloaf slaw, kewpie, American cheese, pickles, on a brioche bun with a side of Southwest fries and aioli (gluten friendly option)

smoked maple bacon (gf) + 6.5

## BOWL OF RUSTIC FRIES (GF) WITH AIOLI OR TOMATO SAUCE (GF) 11

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## KIDS MEALS & DRINKS (UNDER 10YRS)

- kids scrambled egg & bacon on white sourdough (gfo) 11.5
- kids local avocado on white sourdough (gfo) 9
- kids waffle, strawberries, vanilla ice cream, maple syrup 11
- kids chicken breast nuggets and chips with tomato sauce (gf) 11
- kids milk - caramel, chocolate, strawberry, vanilla 4
- babycino 2.5

## SIDES

- smoked maple bacon (gf) + 6.5 / ham off the bone + 5.5 / sous vide chicken breast + 6
- smoked salmon + 6.5 / local avocado + 5 / poached egg + 2.5 / halloumi + 6 / truffle mushrooms + 5
- grilled roma tomato + 4 / hash brown (gf) + 2.5 / sautéed spinach + 4

## HOT DRINKS

- batch brew / pour over** 5.9  
rotating single origin filter roast
- espresso** 4  
blend of the week or rotating single origin
- doppio / short macchiato** 4.5  
blend of the week or rotating single origin
- piccolo / long macchiato** 4.7
- magic** 5
- cappuccino / flat white / latte** 5.2
- long black** 5.2  
blend of the week or rotating single origin

**hot chocolate / white hot chocolate / affogato / mocha / chai / dirty chai** 5.8

**ceremonial matcha latte** 6.5

**extras**  
decaf + 1 / extra shot + 0.7  
bon soy, oat, almond, lactose free, macadamia + 1  
mug + 1

**syrups** 0.7  
vanilla, caramel, hazelnut

**tea loose leaf (pot for 1)** 5.5  
english breakfast, chai, chamomile, earl grey,  
sencha green, jasmine green, lemongrass & ginger

## COLD DRINKS

**cold brew / cold drip** 5.9  
rotating single origin

**ice latte / ice long black / ice chocolate / ice mocha / ice chai** 6.8  
tall glass over ice

**ceremonial ice matcha** 8  
tall glass over ice

**ceremonial ice dirty matcha** 8.5  
one shot of coffee - tall glass over ice

**ceremonial ice strawberry matcha** 9  
tall glass over ice

**ice coffee / ice chocolate / ice mocha** 8.6  
with cream & ice cream

**milkshake** 9  
caramel, chocolate, coffee, hazelnut, mocha,  
strawberry, vanilla, chai

**thickshake** 9.7  
caramel, chocolate, coffee, hazelnut, mocha,  
strawberry, vanilla, chai

**frappe** 8.7  
caramel, chocolate, coffee, hazelnut, mocha,  
strawberry, vanilla, chai

**iced teas & soda** 5.9  
lemon zest, tropical kiss, sneaky peach,  
mango magic

**fresh juice** 8.7  
apple or orange or watermelon & mint

**get up & go** 9.7  
apple, beetroot, carrot, celery, ginger

**sunshine smoothie** 9.7  
pineapple, mango, mint, coconut milk

**paradise smoothie** 9.7  
apple juice, mango, raspberries, mint

**honey bee smoothie** 9.7  
banana, chai, honey, milk of your choice

**italian sparkling water**  
250ml / 4.5 500ml / 7

**coke / coke no sugar** 5

**bundaberg ginger beer / lemonade** 5.2

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**ELIXIR**  
COFFEE ROASTERS