

coffee

coffee tasting plate	
<i>espresso (single origin), piccolo (blend), cold drip (filter roast)</i>	\$9
espresso <i>short black</i>	\$3.20
doppio / piccolo / short macchiato	\$3.50
flat white / cappuccino / latte	\$4
long black / long macchiato <i>traditional or modern</i>	\$4
hot chocolate / white chocolate	\$4
mocha / chai latte / dirty chai / affogato	\$4.50

extras

babycino	\$1
mug	\$1
extra shot	.50c
decaf	.50c
alternate milks <i>bonsoy / lactose free / almond / coconut</i>	.50c
syrups <i>white chocolate / chai / caramel / vanilla</i>	.50c
<i>butterscotch / hazelnut / peppermint / irish cream</i>	

specialty brews

syphon / pour over / aeropress / cold drip	\$5.50
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tea pot

silk pyramid tea bags (pot for one)	\$4.50
<i>english breakfast / earl grey / peppermint / chamomile / chai</i>	
<i>jasmine green / sencha green / forest berry / lemongrass and ginger</i>	

elixir bottled cold brew

black / milk	\$5.50
alternate milk	\$6

chilled

iced latte / long black (over ice)	\$5.50
iced coffee / chocolate / mocha (cream & ice cream)	\$6.50
milkshakes \$5.50 / frappes \$6	
<i>coffee / chocolate / mocha / white chocolate / chai / caramel / vanilla</i>	
<i>hazelnut / peppermint / butterscotch / strawberry / irish cream</i>	
elixir still water	\$2.50
san benedetto sparkling water	250ml \$4 / 500ml \$6
bundaberg soft drinks	\$4
kombucha	\$5.50
coco joy coconut water	\$4
coke / coke zero	\$4.20
noah juices	\$5
nudie apple juice	\$4

fresh juices

orange	\$6
the tropic <i>water melon / pineapple / apple / mint</i>	\$7.50
get up & go <i>carrot / celery / apple / ginger / beetroot</i>	\$7.50

smoothies

paradise <i>apple juice / mango / raspberries / mint</i>	\$7.50
honey bee <i>banana / honey / chai & milk of your choice</i>	\$7.50



#elixircoffee

ph / 07 3356 5652

HQ espresso lounge

Monday to Friday 6.30am–5.00pm / kitchen 7am–3.30pm
Saturday 6.30am–3pm / kitchen 7am–2pm
Sunday & Public holidays closed

please order at counter

elixir
coffee

Menu

SIT
RELAX
EAT
DRINK
TALK
ENJOY

all day menu | please order at counter

toast (2 slices) \$6.50

sourdough / multigrain sourdough / croissant
 w/ vegemite, berry jam, peanut butter, honey, nutella
 gluten free bread \$1.50

organic fruit & nut loaf \$7.50

w/ whipped mascarpone and macerated berries

breaky roll on toasted turkish \$8.90

with bacon, egg, green tomato relish or bbq sauce
 add cheese \$1.50 / add avocado \$5 / add halloumi \$5

cinnamon croissant \$14.90

w/ whipped mascarpone, strawberries, maple syrup and
 vanilla bean ice cream

smashed avocado and sourdough (1 slice) \$8.50

seasoned avocado smash on your selection of toast
 topped with lemon & herb marinated fetta
 add bacon \$5 / add poached eggs \$4.50 / add halloumi \$5
 (2 slices) \$15.50

free range eggs \$10.50

poached, scrambled or fried w/ a green tomato relish
 and your choice of toast
 add bacon \$5 / add halloumi \$5 / add avocado \$5

maple and cinnamon granola jars \$13.50

w/ coffee pannacotta, summer fruits, coconut yoghurt,
 seeded praline and orange jelly (GF) VEGAN

amazon acai bowl \$14.50

topped w/ summer fruits, pepitas, granola, and shaved
 coconut (GF) VEGAN

not so healthy pancakes \$16.50

chocolate pancakes w/ vanilla bean ice cream, banana,
 house made butterscotch sauce, finished w/ caramel
 popcorn, crispy wafer cone & strawberries

panko & parmesan crumbed sweet potato cakes \$17.50

w/ fresh spinach, poached eggs, paprika hollandaise &
 crispy prosciutto

sesame butter mushrooms \$15.90

w/ fresh spinach, shanklish cheese, garlic puree & pomegranate
 reduction finished w/ kale chips on multigrain sourdough (V)
 add poached eggs \$4.50

beetroot hummus & seeded avocado \$16.50

topped w/ herbed fetta & a dukkha poached egg on multigrain
 sourdough
 add bacon \$5 / add poached eggs \$4.50

quinoa, chickpea flour & zucchini fritters \$18.50

w/ avocado & tomato salsa, green tomato relish & dukkha
 choice of bacon or halloumi (GF)
 with smoked salmon \$19.50
 add poached eggs \$4.50

elixir super breakfast \$23.50

your selection of toast & eggs served w/ bacon, chorizo
 chipolatas, sesame butter mushrooms, fresh spinach, roma
 tomato & a sweet potato cake finished w/ our chilli capsicum
 jam

paleo breakfast \$14.50

your selection of eggs w/ seasoned avocado, bacon
 & roma tomato (GF)

elixir bliss bowl \$16.50

a combination of chimmichurri quinoa, pickled cabbage,
 pickled pumpkin, crispy chickpeas, green beans, cherry
 tomatoes, seeded avocado, finished w/ a poached egg & dukkha
 (V) (GF) VEGAN option available

grilled barramundi tacos \$16.50

w/ a mango salsa slaw, finished w/ seasoned avocado,
 picco di gallo & herbed yoghurt

roasted eggplant & herbed quinoa salad \$16.50

w/ spinach, cranberries, cherry tomatoes, toasted almonds &
 shanklish cheese finished w/ a green goddess dressing
 (V) (GF) VEGAN option available

spiced pumpkin & halloumi open burger \$14.90

toasted turkish roll w/ paprika & star anise roasted pumpkin
 w/ spinach, semi-dried tomato, beetroot hummus & drizzled
 w/ green goddess dressing (V) (GF)

no bull burger \$16.50

toasted brioche bun layered w/ our house made burger,
 bacon, tomato, arugula finished w/ whipped blue cheese &
 green tomato relish

filthy bird burger \$16.00

toasted turkish bun w/ portuguese spiced chicken breast,
 chorizo, tomatillo salsa, manchego cheese & kale corn slaw

– all burgers served with a herb slaw dressed in a
 light citrus vinaigrette

sides

halloumi / avocado / chicken / bacon / chorizo \$5
 smoked salmon \$5.50
 ham / mushrooms / roma tomato / eggs \$4.50
 spinach / fetta \$3.50

for kids (under 12)

chocolate pancake \$6.50
 with ice cream and maple syrup
junior one bacon, one egg, toast \$7.50
eggs on toast \$7.00
toasted ham & cheese sandwich \$6.50

GF options & VEGAN options available

(V) VEGETARIAN (GF) GLUTEN FREE