

coffee		
one plus one		6.50
<i>one espresso on featured single origin</i>		
<i>one flat white on featured blend</i>		
espresso on featured blend or single origin		3.30
doppio piccolo short macchiato		3.60
flat white cappuccino latte		4
long black long macchiato <i>traditional or modern</i>		4
hot chocolate white hot chocolate		4
mocha chai latte dirty chai affogato		4.50

extras		
babycino	1.50	mug 1
extra shot	.50	decaf .50
alternate milks <i>bonsoy milk lab lactose free milk lab almond macamilk</i>		.60
syrups <i>caramel vanilla hazelnut chai</i>		.60

specialty brews <i>made on featured single origin</i>		5.50
<i>pour over aeropress cold drip batch brew</i>		

tea pot loose leaf tea (pot for one)		4.50
<i>english breakfast earl grey peppermint chamomile chai jasmine green sencha green lemongrass and ginger</i>		

elixir bottled cold brew		5.50
black milk		

chilled		
iced latte long black		5.50
<i>over ice on featured single origin</i>		
iced coffee chocolate mocha		6.60
<i>with cream & ice cream</i>		

milkshakes 6	thickshakes 7.5	frappes 6.50
<i>coffee chocolate mocha chai caramel vanilla hazelnut strawberry</i>		

nu still water		2.70
san pellegrino sparkling water	250ml 4 500ml 6	
bundaberg soft drinks <i>ginger beer traditonal lemonade</i>		5
mojo crafted kombucha <i>ginger passionfruit</i>		6
coke coke no sugar 330ml glass bottle		4.50
hrvst st juices <i>various flavours</i>		6

fresh juices		
orange apple watermelon & mint		6.50
the tropic <i>watermelon 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>		8
honey bee <i>banana honey chai milk of your choice</i>		8
nana nutter <i>banana peanut butter cacao powder dates milk of your choice</i>		9

elixir
coffee

Menu

PLEASE
ORDER AT
FRONT
COUNTER

  #elixircoffee

ph (07) 3356 5652

HQ espresso lounge

Monday to Friday 6:30am – 5pm | Kitchen 7am – 3:30pm

Saturday 6:30am – 3pm | Kitchen 7am – 2pm

Closed Sunday & Public Holidays

Toast 2 slices of white or multi-grain sourdough, fruit & nut toast or a croissant with your choice of our house made berry jam, peanut butter, honey, vegemite or nutella. (V) (GF option available)	6.50
House Made Banana Bread toasted with butter.	5
Breaky Roll fried egg, bacon & your choice of our house made capsicum chili jam, green tomato relish, bbq or tomato sauce on a toasted turkish roll. add cheese 1.50 add avocado 3 (GF option available)	9.50
Eggs Your Way poached, fried or scrambled eggs with sourdough toast. add blistered truss tomatoes 4 add avocado 5 add bacon 5 add halloumi 5 (V) (GF option available)	10.90
Avocado On Toast avocado on 2 slices of sourdough toast with persian feta, lemon & dukkah. 1 slice 8.90 (V) (GF & VG options available) (Contains SEEDS & NUTS)	15.50
Paleo Plate eggs your way, bacon, blistered balsamic truss tomatoes & seeded avocado. (GF) (Contains SEEDS)	14.90
Eggs Benedict bacon or halloumi, poached eggs, fresh spinach topped with hollandaise sauce on sourdough toast. with smoked salmon 17.90 (GF & VG options available)	16.90
Beetroot Hummus beetroot hummus, roasted sweet potato & fresh spinach, topped with a poached egg, persian feta, dukkah & sprouts on sourdough toast. (V/GF) (VG option available) (Contains SEEDS & NUTS)	15.50
Roasted Cauliflower, Quinoa & Herb Fritters house made cauliflower, quinoa & herb fritters with our house made apple & fennel relish, paprika labne & blistered truss tomatoes, finished with a poached egg & watercress. add bacon 5 add halloumi 5 (GF)	16.90
Big Breakfast eggs your way, bacon, beef chipolatas, rosemary garlic mushrooms, blistered truss tomatoes, halloumi & our house made capsicum chili jam with sourdough toast.	24
Breaky Board avocado on sourdough toast & a serve of coconut yoghurt topped with our house made spiced granola. (V) (GF option available) (Contains SEEDS & NUTS)	12.50
Açaí Bowl açai blended with banana, topped with our house made granola, coconut flakes, seasonal fruits, chia seeds & pepitas. (GF) (VG) (Contains SEEDS & NUTS)	14.90
Elixir Loaded Açaí Bowl açai blended with peanut butter, raw cacao & banana, topped with berry jelly, chocolate shards, strawberries & caramel popcorn. (GF) (VG option available) (Contains SEEDS & NUTS)	15.90
The Ricotta Hotcake topped with lemon curd, seasonal fruits, sweetened greek yoghurt, crushed seeds & nuts, smashed meringue & a drizzle of earl grey syrup. (V) (Contains SEEDS & NUTS)	16.90
Tiramisu French Toast french toasted brioche with whipped mascarpone & elixir coffee-choc crème finished with our elixir coffee infused maple syrup, smashed meringue, raspberries & chocolate shards. (V)	16.90
Ricotta & Honey Mushroom Bruschetta lemon & basil ricotta with manuka honey mushrooms, blistered truss tomatoes, & watercress with pomegranate reduction on sourdough toast. (V) (GF option available)	16.50

Elixir Classic Club Sandwich grilled chicken, bacon, green oak lettuce & tomato with honey mayonnaise on 3 slices of white or multi-grain toast. (GF option available)	13.90
Keto Bowl fresh spinach, grilled broccolini, persian feta, seeded avocado, bacon, & marinated chicken finished with a dukkah boiled egg & our green goddess dressing. (GF) (VG option available) (Contains SEEDS & NUTS)	16.90
Honey Sesame Pumpkin Salad honey sesame roasted jap pumpkin with beetroot, fresh spinach, grilled halloumi, braised grapes & onion, finished with toasted almonds, pomegranate reduction & dukkah. add chicken 5 (GF option available) (Contains SEEDS & NUTS)	15.50
Americano Burger house made beef patty with fresh salad, american cheese, our own pickles & mild harissa aioli on a toasted milk bun. (GF option available)	14
Pulled Pork Tacos pulled pork marinated with elixir coffee bbq sauce, topped with chipotle slaw, avocado, pico di gallo, finished with radish & fresh chili on tacos.	14.50
Pizza Bianci roasted rosemary & garlic chat potatoes on a wood fired pizza base with parmesan and mozzarella cheese, finished with olive oil & rocket. add prosciutto 5.50	15.50
Gnocchi ala Mamma butter & garlic seared gnocchi with cherry tomatoes & olives finished with carmel's sugo, shaved parmesan & basil. (V)	15.90
Pasta Fresca angel hair pasta tossed through our house made salsa verde with cherry tomatoes, spinach & prosciutto, finished with shaved pecorino.	15.90

SIDES

Peanut Butter Nutella Honey Vegemite Tomato or BBQ Sauce	.50
House Made Berry Jam House Made Capsicum Chili Jam House Made Apple & Fennel Relish	1.50
Gluten Free Bread	2
Blistered Truss Tomatoes Rosemary Garlic Mushrooms	4
Egg 2 Eggs <i>poached or fried</i>	2.50 4.50
Bacon Beef Chipolatas Halloumi Avocado	5
Chicken	5.50
Smoked Salmon	6

FOR KIDS (UNDER 12)

Junior Toast 2 slices of white buttered toast with your choice of our house made jam, peanut butter, vegemite, honey or nutella.	5.50
Junior Brekky eggs your way, bacon & white buttered toast.	8
Piccolo Pancake ricotta pancake with ice cream, banana & honey.	8
Lil'Monkey Fruit & Yoghurt coconut yoghurt with banana, strawberries & blueberries.	8.50
Ham & Cheese Toastie ham & cheese toasted sandwich on white or multi-grain bread.	7.50
Cheese Please angel hair pasta with ooey gooey melted mozzarella.	8.50
Flavoured Kid's Milk chocolate strawberry vanilla caramel <i>alternate milks</i> bonsoy lactose free almond macadamia .60	3.90
Kid's Fresh Juice apple orange	4