

FOOD 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 YOUR WAY / 15

poached, fried or scrambled eggs on sourdough (gfo)

free range bacon (gf) + 6 / ham off the bone + 5.5 / local avocado + 5 / poached egg + 2.5 / halloumi + 6
smoked salmon + 6.5 / roasted field mushrooms + 4.5 / roasted vine tomatoes + 4.5 / hash brown (gf) + 2.5

EGGS BENNY / 24

poached eggs, house made hollandaise on sourdough (gfo) with;
free range bacon or ham off the bone

or smoked salmon 26
or halloumi & avocado 26

local avocado + 5 / halloumi + 6

BIG BOY BREAKY / 28.5

free range bacon (gf), grilled halloumi, hash brown, roasted field mushrooms, roasted vine tomatoes,
poached eggs, beetroot chutney served on sourdough (gfo) (df)

ELIXIR SMASH / 19.5

Local avocado mixed with garlic oil, red onion, charred corn & fresh herbs served on sourdough (v) (vg) (gfo)

free range bacon (gf) + 6 / ham off the bone + 5.5 / halloumi + 6 / smoked salmon + 6.5
roasted field mushrooms + 4.5 / roasted vine tomatoes + 4.5 / hash brown (gf) + 2.5 poached egg + 2.5
local avocado + 5

BREAKY BURGER / 22

free range bacon (gf), fried egg, hash brown, American aged cheddar, baby spinach, house made tomato
chutney and smokey bbq sauce all on a toasted brioche (gf bun optional)

local avocado + 5

GARDEN OF AVO / 24

smashed local avocado, persian fetta, poached egg, seeded dukkha, beetroot puree, pickled vegetables &
crispy onion rings on a slice of thick seeded sourdough (v) (vgo) (gfo)

free range bacon (gf) + 6 / halloumi + 6 / smoked salmon + 6.5 / roasted field mushrooms + 4.5
roasted vine tomatoes + 4.5

TIRAMISU WAFFLES / 22

house made waffles, mascarpone, chantilly cream, house made Elixir Coffee infused syrup, chocolate crumb

SMOKE'N CHORIZO HASH / 24

smoked mild spanish chorizo & potato hash cake, sautéed baby spinach, grilled ham off the bone, poached
egg, finished with sumac dusted hollandaise

halloumi + 6 / local avocado + 5 / roasted field mushrooms + 4.5 / roasted vine tomatoes + 4.5

AÇAÍ BOWL / 18.5

açaí berry, vegan granola, fresh seasonal fruits, coconut flakes (v) (df) (vg) (gf)

peanut butter + 1.5

TOAST WITH CONDIMENTS / 9.5

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

HALLOUMI STACK / 24

grilled halloumi, free range bacon (gf), roasted and grilled zucchini, pumpkin, sautéed baby spinach, house
made crispy polenta cake, sweet potato & carrot puree, drizzled with pesto & basil oil (gf)
(vegetarian option - replace bacon with roasted field mushrooms)

grilled chicken breast + 6

MEDITERANIAN FRITTERS / 23

sweet corn and zucchini fritters, israeli pearl cous cous salad with fresh herbs, tzaziki, pickled radish,
marinated fetta, avocado

halloumi + 6 / smoked salmon + 6.5 / poached egg + 2.5

NOURISH BOWL / 24

grilled halloumi, local avocado, labneh, brown rice and quinoa, house slaw, edamame, beetroot hummus,
house pickled radish and cucumber, finished with seeded dukkah & crispy onion chips (gfo) (dfo) (v)

grilled chicken breast + 6

THAI CHICKEN SALAD / 22

fresh Asian style slaw salad, red sauerkraut, pulled chicken breast, house made honey and soy dressing,
topped with crispy onion (gf)

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HONEY GLAZED CHICKEN BURGER / 23

honey glazed grilled free range chicken breast, crunchy oak lettuce, pickled red onion, smokey bbq sauce, kewpie mayo, on a brioche bun with a side of rustic fries and aioli (gfo)

free range bacon + 6 / local avocado + 5

STEAK SANDWICH / 25

queensland grass fed rib fillet, american aged cheddar, beetroot relish, lettuce, onion, sliced tomato, bourbon bbq sauce on turkish bread (gfo) with a side of rustic fries and aioli

QUESADILLAS / 22

smoked bbq chicken quesadillas filled with tomato, baby spinach, red onion, american cheese, fresh herb corn salsa, house made labneh, avocado puree, finished with a light drizzle of sriracha sauce

side of rustic fries and aioli + 5

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

KIDS MEALS & DRINKS (UNDER 10YRS)

kids scrambled egg & free range bacon on white sourdough (gfo) / 11

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

free range bacon (gf) + 6 / ham off the bone + 5.5 / grilled chicken breast + 6 / smoked salmon + 6.5

local avocado + 5 / poached egg + 2.5 / halloumi + 6 / roasted field mushrooms + 4.5 / roasted vine

tomatoes + 4.5 / hash brown (gf) + 2.5 / sautéed spinach + 4

HOT DRINKS

batch brew / pour over / 5.8
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 / 4.7

cappuccino / flat white / latte / 5.0

long black / long macchiato / 5.0
blend of the week or rotating single origin

COLD DRINKS

cold brew / cold drip / 5.8
rotating single origin

ice latte / ice long black / ice chocolate / ice mocha / ice chai / ice matcha / 6.7
tall glass over ice

ice coffee / ice chocolate / ice mocha / 8.5
with cream & ice cream

iced teas & soda / 5.7
lemon zest, tropical kiss, sneaky peach, mango magic

milkshake / 8.5
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla

thickshake / 9.5
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla

frappe / 8.5
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla

hot chocolate / white hot chocolate / affogato / mocha / chai / dirty chai / matcha / 5.6

extras
decaf +0.7 / extra shot +0.5
bon soy, oat, almond, lactose free, macadamia +0.7
mug +1

syrops / 0.7
vanilla, caramel, hazelnut

tea loose leaf (pot for 1) / 5.2
english breakfast, chai, chamomile, earl grey, sencha green, jasmine green, lemongrass & ginger

fresh juice / 8.5
apple or orange or watermelon & mint

get up & go / 9.5
apple, beetroot, carrot, celery, ginger

sunshine smoothie / 9.5
pineapple, mango, mint, coconut milk

paradise smoothie / 9.5
apple juice, mango, raspberries, mint

honey bee smoothie / 9.5
banana, chai, honey, milk of your choice
add double shot of coffee + 2

san pellegrino sparkling water
250ml / 4.5 500ml / 7

coke / coke no sugar / 4.9

bundaberg ginger beer / lemonade / 5