MENU

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

V: VEGETARIAN VG:VEGAN DF:DAIRY FREE GF:GLUTEN FREE VG:VEGAN

elixir smash 18.5

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

free range bacon (gf) + 5.5 $\,$ / ham off the bone + 5 $\,$ / haloumi + 5.5 $\,$ / smoked salmon + 6.5 roasted field mushrooms + 4.5 $\,$ / roasted vine tomatoes + 4.5 $\,$ / hash brown (gf) + 2.5 poached eggs + 4 $\,$ / local avocado + 5

garden of avo 19.5

smashed local avocado, persian fetta, poached egg, seeded dukkah, beetroot puree, pickled summer vegetable & crispy kale chips on a slice of thick seeded sourdough (v) (vgo) (gfo)

free range bacon (gf) + $5.5\,$ / poached egg + $2.5\,$ / halloumi + $5.5\,$ / smoked salmon + $6.5\,$ field mushrooms + $4.5\,$ / roasted vine tomatoes + $4.5\,$

eggs benny 19.9

poached eggs, hollandaise sauce on sourdough (gfo) with ham off the bone or free range bacon, or with smoked salmon 22 or with haloumi & roasted vine tomatoes 21 local avocado + 5 / haloumi + 5.5

eggs your way 13.9

poached, fried or scrambled eggs on sourdough

free range bacon (gf) + 5.5 / ham off the bone + 5 / local avocado + 5 / poached egg + 4 haloumi + 5.5 / smoked salmon + 6.5 / field mushrooms + 4.5 / roasted vine tomatoes + 4.5 hashbrown (gf) + 2.5

acai bowl 16.5

acai berry, granola, fresh seasonal fruits (v) (df) (vg) (gf)

peanut butter + 1.5

ELIXIR

corn and zucchini fritters 19.9

sweet corn and zucchini fritters, house made napoli baked beans, fresh avocado, poached egg, lemon & thyme ricotta, corn salsa & tomato relish (v) (gf)

haloumi + 5.5 / free range bacon (gf) + 5.5 / smoked salmon + 6.5

friends of elixir 19.5

quinoa, halloumi & potato bake, free range bacon (gf), local avocado, fresh baby spinach, whipped feta, chipotle mayonnaise, seeded dukkah

haloumi + 5.5 / smoked salmon + 6.5 / field mushrooms + 4.5 / roasted vine tomatoes +4.5 grilled chicken breast + 6 / poached eggs + 4

big boy breaky 25

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

breaky burger 18.9

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

local avocado + 5

summer pancakes 19.9

gingerbread pancakes, chantilly cream, lemon curd, seasonal fruits, hazelnut praline, butterscotch sauce and vanilla ice cream (v)

chicken blt 24

grilled free range chicken breast, free range bacon (gf), fresh oak lettuce, fresh sliced tomato, house made aioli on turkish bread with a side of rustic fries and aioli (gf bun optional)

croque monsieur 19.9

leg ham off the bone, flame torched house made béchamel sauce in toasted sourdough, served with a side of rustic fries & dressed salad (gfo)

fried eag on top +2.5

steak sandwich 24.5

side of rustic fries and aioli + 5

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

fish tacos 19.5

3 battered mooloolaba fillets on soft tortillas, fresh oak lettuce, fresh tomato and corn salsa, house made tarte sauce, topped with fresh pickled red onion & crispy shallots (v)

nourish bowl 19.5

grilled chicken breast, local avocado, labneh, brown rice and quinoa, house slaw, edamame, beetroot hummus and seeded dukkah with house pickled radish and cucumber, finished with fried kale chips (gf) (dfo) - vegetarian option (replace chicken with grilled haloumi)

gnocchi 18.5

gnocchi with house made red napoli sauce, topped with basil crisps and shaved grana padano cheese (v)

prosciutto + 4.5 / grilled chicken breast + 6 / sautéed spinach + 4

pomodoro, prosciutto and mozzarella salad 18.5

medley of fresh cherry and roma tomatoes, sliced parma prosciutto, fresh mozzarella, truffle dressed roquette, finished with house made pistou and sourdough cristini

bowl of rustic fries with aioli 9

toast with condiments 8.5

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

or 2 slices of fruit and nut toast with butter and house made berry jam

SOMETHING FOR THE LITTLE ONES

(under 10 years of age)

(under 10 years of age)	
kids scrambled egg & free range bacon (gf) on white sourdough	10
kids local avocado on white sourdough	9
kids gingerbread pancakes, strawberries, vanilla ice cream maple syrup	10
kids chicken nuggets and chips	10
kids milk carmel, chocolate, strawberry, vanilla	4.2
babycino	2.2

SIDES

free range bacon (gf) +5.5 $\,$ / ham off the bone +5 $\,$ / grilled chicken breast +6 smoked salmon +6.5 $\,$ / local avocado +5 $\,$ / poached egg +4 $\,$ / haloumi +5.5 field mushrooms +4.5 $\,$ / roasted vine tomatoes +4.5 $\,$ / hash brown (gf) + 2.5 house baked beans +5 $\,$ / prosciutto +4.5 $\,$ / sautéed spinach +4

ELIXIR

10/12 Hayward St, Stafford

elixircoffee.com.au

HOT DRINKS

batch brew / pour over rotating single origin filter roast	5.7	hot chocolate / white hot chocolate affogato / mocha / chai / dirty chai	5
espresso (blend of the week or rotating single original)	3.9 gin)	extras decaf +0.7 / extra shot +0.5 soy, oat, almond, lactose free, macadamia	0.7
doppio / short macchiato	4.3	mug	1
(blend of the week or rotating single original)	gin)	syrups	0.7
piccolo	4.3	vanilla, hazelnut, caramel	
cappuccino / flat white / latte	4.7	tea loose leaf (pot for 1)	5
long black / long macchiato (blend of the week or rotating single original)	4.7	chai, chamomile, earl grey, sencha green jasmine green, english breakfast lemongrass ginger	
(blefild of the week of foldating single on	g <i>)</i>	ichiongrass ginger	
COLD DRINKS			
cold brew / cold drip	5.7	fresh juice	

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rotating single origin		apple or orange or watermelon & mint	8
ice latte / ice long black	6.7	get up & go	9
ice chocolate / ice mocha tall glass over ice		apple, beetroot, carrot, celery, ginger	
		paradise smoothie	9
ice coffee / ice chocolate ice mocha	8	apple juice, mango, raspberries, mint	
with cream & ice cream		honey bee smoothie	9
iced teas & soda	5.7	banana, chai, honey, milk of your choice	
lemon zest, tropical kiss, sneaky peach mango magic		san pellegrino sparkling water 250ml / 500ml	4 / 6.5
milkshake	8		4.7
thickshake	9	coke / coke no sugar	4.7
		bundaberg ginger beer / lemonade	5.2
frappe	7.5		

caramel, chocolate, coffee, hazelnut, mocha,

strawberry, vanilla