

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 bacon (gf) + 6 / 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 / fetta + 3.5 / chorizo + 5

EGGS BENNY

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

Smoked bacon (gf) / Ham off the bone 25

Smoked salmon 27

Halloumi & avocado (v) 26

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

AVO ON TOAST 22

Thick slice of wholegrain sourdough toast, smashed avo, whipped smoked feta, seeded dukkha, watermelon radish, charred corn salsa, crispy onions, poached egg, powdered beets (v) (dfo) (gfo)

smoked bacon (gf) + 6 / 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 22

Smoked bacon (gf), sunny side egg, monterey jack cheese, hash brown, tomato relish, spinach, aioli, toasted brioche bun (gfo) (dfo)

TIRAMISU WAFFLES 21

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

SPANISH CHORIZO OMELETTE 22

Omelette served with Chorizo, capsicum, red onions finished with persian feta and a slice of Sourdough (gfo)

TRUFFLE MUSHROOMS 21

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

BIG BREAKFAST 35

Smoked bacon, chorizo, 2 poached eggs, truffle mushrooms, roasted roma tomato, halloumi, hash brown, tomato relish, 2 slices white sourdough toast with Pepe Saya cultured butter (gfo) (dfo)

veg option - replace bacon and chorizo with roast pumpkin and grilled eggplant

AÇAÍ BOWL 19.5

Organic Açai 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 23

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)

FRITTERS 22

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 bacon (gf) + 6
grilled roma tomato + 4

MACRO BOWL 22

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)

THAI CHICKEN SALAD 20

Coconut and lime poached chicken breast, green papaya, red onion, bean sprouts, carrot, cabbage, mint, coriander, toasted peanuts, chilli and mango dressing (gf)

STEAK & FRIES 32

200g Grass Fed Rib Fillet, rosemary salted fries, cowboy butter, sugarloaf slaw (gf)

+ fried egg 2.5

TRUFFLE MUSHROOM GNOCCHI 23

House made gnocchi with roasted truffle and king mushroom creamy sauce finished with fine parmesan cheese

CARBONARA FETTUCCINI 23

A rich, classic Italian pasta dish from Rome, featuring a creamy sauce made from eggs, pecorino romano cheese, guanciale, and black pepper

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

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)

KIDS MEALS & DRINKS (UNDER 10YRS)

- kids scrambled eggs & bacon on white sourdough (gfo) 12
- kids local avocado on white sourdough (gfo) 9
- kids waffle, seasonal fresh berries, 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 bacon (gf) + 6 / ham off the bone + 5.5 / sous vide chicken breast + 6
- smoked salmon + 6.5 / local avocado + 5 / feta + 3.5 / halloumi + 6 / truffle mushrooms + 5
- grilled roma tomato + 4 / hash brown (gf) + 2.5 / sautéed spinach + 4
- poached eggs + 2.5 / fried egg + 2.5 / scrambled eggs + 5.8
- gluten free toast + 2 / slice sourdough + 1.5

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
Bonsoy, 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

iced latte / iced long black / iced chocolate / iced mocha / iced chai 6.8

tall glass over ice

ceremonial iced matcha 8

tall glass over ice

ceremonial iced dirty matcha 8.5

one shot of coffee - tall glass over ice

ceremonial iced strawberry matcha 9

tall glass over ice

iced coffee / iced chocolate / iced mocha 8.7
with cream & ice cream

milkshake 9

caramel, chocolate, coffee, hazelnut, mocha,
strawberry, vanilla, chai

thickshake 9.8

caramel, chocolate, coffee, hazelnut, mocha,
strawberry, vanilla, chai

frappe 8.8

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 / 4.7 500ml / 7

coke / coke no sugar 5

bundaberg ginger beer / lemonade 5.2

ELIXIRCOFFEE.COM.AU

ELIXIR
COFFEE ROASTERS