

YOUR ALL DAY FAVOURITES



Black Elk

E S P R E S S O

ALL DAY

SPRING SUMMER MENU

Welcome to Black Elk. All-day breakfasts, colourful brunch favourites and lunches worth lingering over. Settle in, find your favourite and make yourself at home.

FOOD + DRINKS / EXPLORE INSIDE

Explore online

Book online for your next visit
or follow our socials.

SCAN TO CONNECT





All day breakfast + brunch

Breakfast and lunch are available all day. Explore lunch favourites on the next page.

BLACK ELK FAVOURITES

Eggs Your Way **V** **GFO** 15

two eggs: poached, scrambled or fried, served with buttered brown miche sourdough.

add avocado +4.9 / bacon +7.5 / beef patty +6.5 / hash brown +3.5

Pair with a regular flat white 4.9

B & E Roll **GFO** 13

fried egg, bacon & your choice of sauce in a brioche roll.

add avocado +4.9 / beef sausage patty +6.5 / hash brown +3.5 / small signature fries +6.5

Pair with a regular flat white 4.9

Avo-Lutely **V** **GFO** **N** 26

two poached eggs, sumac smashed avo, cherry tomatoes, feta, spiced pumpkin hummus, pickled radish, pesto & dukkah, with two slices of brown miche sourdough.

add mushrooms +4.9 / halloumi +7 / house-cured salmon +8

Pair with a regular flat white 4.9

Caprese Toast **V** **GFO** 24

whipped ricotta, basil pesto, rocket, Italian vinaigrette, sliced tomato, molten mozzarella, crispy fried egg, pickled onions, parmesan & chives on white sourdough.

add avocado +4.9 / bacon +7.5 / grilled chicken +7.5

Pair with a regular latte 4.9

O.G Bene **V** **GFO** 23

two poached eggs, wilted spinach, asparagus & burnt-butter hollandaise on golden toasted brioche.

add bacon +7.5 / halloumi +7 / house-cured salmon +8 / hash brown +3.5

Pair with a regular cappuccino 4.9

BIG BREAKFASTS & SHARING

B.E.B **GFO** 31

two eggs your way, bacon, beef chipolatas, halloumi, hash brown, garlic-thyme mushrooms, cherry tomatoes, feta, mixed leaves with Italian vinaigrette, avocado & labneh, served with brown miche sourdough.

add extra egg +3.5 / hollandaise +3.5

Pair with a regular cappuccino 4.9

V.E.B **V** 31

two eggs your way, house-made corn & zucchini fritters, halloumi, garlic-thyme mushrooms, avocado, hummus, cucumber, cherry tomatoes, feta & mixed leaves with Italian vinaigrette, served with toasted sourdough.

add extra egg +3.5 / house-cured salmon +8

Pair with a regular latte 4.9

Elk Platter 66

FOR SHARING FOR TWO

four eggs your way, halloumi, bacon, beef chipolatas, hash brown, garlic-thyme mushrooms, avocado, house-made corn & zucchini fritters, cherry tomatoes, cucumber, beef chorizo, mixed leaves with Italian vinaigrette, tomato relish, chimichurri & labneh, with toasted focaccia.

Pair with two regular lattes 4.9 each

BRUNCH PLATES

Ocean Scramble 29

crispy prawn mousse, chilli scrambled eggs, avocado salsa, sriracha & Kewpie mayo, toasted sesame seeds, fried onions, pickled onions & fresh chives on buttery brioche.

add avocado +4.9 / halloumi +7 / hash brown +3.5

Pair with an iced latte 8

Brisky Real Good 30

chipotle-glazed brisket, two poached eggs, kale, corn, pico de gallo, chilli-lime mayo, feta, pickled onions, fried shallots, chives & burnt-butter hollandaise on a shallot waffle.

add avocado +4.9 / mushrooms +4.9

Pair with an iced latte 8

Baa-Baa Rosti 29

slow-cooked chipotle-glazed lamb, two poached eggs, sumac smashed avocado, wilted spinach, feta, burnt-butter hollandaise, chives & fresh herbs on golden potato rosti.

add extra egg +3.5 / avocado +4.9 / halloumi +7

Pair with a Coco Brew 13

Fritter Seeker **V** 28

house-made corn & zucchini fritters, kale & tomato salad with ranch dressing, halloumi, two poached eggs, pumpkin hummus, sumac smashed avocado, aioli & a drizzle of hot honey.

add bacon +7.5 / house-cured salmon +8

Pair with a peach & passionfruit iced tea 8

Lamb & Loaded **GFO** 29

slow-braised lamb, tzatziki, cucumber, pickled onions, chilli oil, diced avocado, one poached egg & rosemary chat potatoes, served with toasted focaccia.

add extra egg +3.5 / halloumi +7

Pair with a regular flat white 4.9

SIDES + EXTRAS

per item

signature fries to share
with your choice of sauce 13

tomato sauce / barbeque sauce / aioli 1.2

GF toast / one egg / one hash brown / hollandaise / feta 3.5

avocado / button mushrooms 4.9

two eggs / beef patty 6.5

halloumi / two hash browns / beef sausages / beef chorizo 7

grilled chicken breast / bacon 7.5

house-cured salmon 8

DIETARY KEY

V Vegetarian

VG Vegan

GF Gluten free

VO Vegetarian option

N Contains nuts

GFO Gluten-free option

Ask about dietary options and allergies. Add-ons may change suitability. N includes peanuts/tree nuts; unmarked dishes may contain nuts.

LET US CATER FOR YOUR EVENT

Explore catering, menus & more

Scan to explore

linktr.ee/blackelk_espresso





All day lunch + favourites

Burgers, tacos, bowls and more - available all day, alongside our breakfast menu.

BURGERS

Brekkie Boom GFO 23

beef sausage patty, bacon, hash brown, soft chive eggs, cheese, roasted capsicum & tomato-chilli relish in a toasted brioche bun.

add avocado +4.9 / extra beef sausage patty +6.5 / small signature fries +6.5

Pair with a Coke, Zero or lemonade 4

Moo've Over 29

two grilled beef patties, garlic-thyme & ricotta mushroom duxelles, mushroom gravy, Swiss cheese, tempura onions, pickles, mustard mayo & butter pastry shards, with signature fries; served in a toasted brioche bun.

add fried egg +3.5 / bacon +7.5 / avocado +4.9

Pair with a Coke, Zero or lemonade 4

Hot Chick 27

southern-style crispy chicken glazed with hot honey, pear & cabbage slaw, American cheddar, pickled cucumber & ranch, with signature fries; served in a toasted brioche bun.

add avocado +4.9 / bacon +7.5

Pair with a Coke, Zero or lemonade 4

SANDWICHES + FLATBREAD

Brisk-It Up 30

slow-cooked brisket, garlic-thyme portobello mushrooms, Swiss cheese, caramelised onions, tomato chutney & parmesan snow, with signature fries; served on buttered toasted white sourdough.

add bacon +7.5 / fried egg +3.5

Pair with a peach & passionfruit iced tea 8

Pollo Piccante N 28

grilled peri-peri chicken, roasted red pepper, basil, peperonata, avocado, tomato, pesto, onions, peri-peri mayo & fried shallots, with signature fries; served on warm flatbread.

add halloumi +7 / extra chicken +7.5

Pair with a lemonade 4

TACOS

Taco Fiesta 28

tempura fish, citrus mayo, pickled carrot, avo salsa, nam jim dressing, lime & fried shallots in three soft tortillas.

Pair with a Pine Crush 13

Steak & Crunch 29

marinated steak, apple-cucumber-carrot slaw, sumac smashed avo, fresh herbs, ginger-lime dressing, lime mayo, pickled onions & crispy shallots in three soft tortillas.

Pair with a lemonade 4

PASTA

Lamb-issimo 32

linguine, slow-braised lamb, peperonata sauce, asparagus, cherry tomatoes, roasted capsicum, whipped ricotta, fresh basil & lemon pangrattato.

add focaccia +4

Pair with a peach & passionfruit iced tea 8

BOWLS

Bibim-Time 29

marinated steak, shallot-ginger rice, pickled carrot, ginger-lime cucumber, garlic mushrooms, fried egg, shallot relish & seaweed.

add extra egg +3.5 / avocado +4.9 / mushrooms +4.9

Pair with a peach & passionfruit iced tea 8

Spiced Garden 29

lemongrass-grilled chicken, shallot-ginger rice, pear & cabbage slaw, avocado salsa, cucumber, pickled carrots, pickled onion & crispy shallots, served with red curry sauce on the side.

Pair with a Pine Crush 13

Acai Bowl VG N 17 / 22

MINI / REGULAR

açaí, seasonal fruits, house-baked granola, coconut flakes, pepitas & goji berries.

add peanut butter +3 [N] / honey +1 (not vegan)

Pair with an iced latte 8

SWEET FAVOURITES

Peach Amour V 27

caramelised peaches, strawberries, burnt-white-chocolate crumble, strawberry ice cream & warm chocolate anglaise over peach & caramel baked brioche.

add extra ice cream +3

Pair with a regular cappuccino 4.9

Mango Passion V 27

fluffy vanilla hotcakes, whipped mango labneh, streusel crumbs, mango cheesecake mousse, citrus-glazed mango, kiwi, strawberries & passionfruit caramel sauce.

add vanilla ice cream +3

Pair with a regular masala chai latte 5.4

LITTLE ELKS / 12 & UNDER

Little Elk VO 15

scrambled egg, bacon or halloumi & hash brown, served with sourdough.

Pair with a little apple juice 5

Baby Cakes V 15

vanilla hotcakes, seasonal berries, maple syrup & ice cream.

Pair with a little vanilla milkshake 5

Little Crunch 15

choice of chicken strips or nuggets, signature fries & tomato sauce.

Pair with a little strawberry milkshake 5

Mini Elk V 12

scrambled eggs & avocado on sourdough.

Pair with a little orange juice 5

LITTLE SIPS · JUICES

apple / orange / watermelon

LITTLE SIPS · MILKSHAKES

chocolate / strawberry / vanilla / caramel

Please tell our team about allergies. Shared preparation areas and fryers; cross-contact may occur. Add-ons and drinks are charged separately.



Sip into the sunshine.

Your coffee ritual, cold favourites and something a little extra.

COFFEE

Hot drinks: regular / large

Short black	4.4
Macchiato	4.4
Piccolo	4.5
Cappuccino / flat white / latte	4.9 / 5.7
Long black	5 / 6
Cold drip	7 / 9
Mocha / masala chai latte	5.4 / 6.4
White mocha	5.7 / 6.7
Crème brûlée latte	5.9 / 6.9

NOT COFFEE

Hot chocolate	5.2 / 5.9
Couverture hot chocolate	5.9 / 6.9
White hot chocolate	5.9 / 6.9
Turkish delight white hot chocolate	5.9 / 6.9
Matcha / red velvet / turmeric / taro / Earl Grey latte	5.9 / 6.9

BAR EXTRAS

0.9

almond / soy / oat / lactose-free milk
vanilla / caramel / hazelnut syrup
extra shot / decaf / single origin

TEA

6.5

Organic loose leaf
Breakfast blend / green jasmine / French Earl Grey / three mints / citrus chamomile / lemon ginger

MILKSHAKES

9

Chocolate / strawberry / vanilla / caramel

SOFT DRINKS

Coke / Zero / lemonade	4
Lemon lime & bitters	6

WATER + BEER

Still / sparkling water	3.5 / 5.5
750 ml bottomless. One bottle per four people.	
Corona / Asahi	10

SPECIALITY

13

Mont Blanc

Cold drip, orange-vanilla cold foam and nutmeg.

Pista-Cloud ^N

Cold drip and pistachio cold foam.

Coco Brew

Cold drip, coconut foam and toasted coconut.

Ma-Brew

Cold drip and maple-cinnamon cold foam.

Brew-lèe

Cold drip and salted caramel cold foam.

Iced Crème Brûlée

Espresso, white chocolate, milk and salted caramel cold foam.

MATCHA

Ceremonial-grade MORE MATCHA

Iced matcha	10.5
Strawberry matcha	11.5
Earl Grey matcha	12.5
Coconut cloud	12.5
Thai milk matcha	12.5

ICED CLASSICS

Long black	7
Latte	8
Chai / Thai milk tea	9
Red velvet / taro	9.9
Coffee / chocolate / mocha	9
Iced coffee, chocolate and mocha contain ice cream.	

FRAPPES

10.5

With whipped cream.

Chocolate
Mocha
Espresso
Caramel
Taro
Red velvet
Matcha

FRESH JUICES

10

Sunrise

Watermelon, orange, apple and passionfruit.

Vitality

Apple, pineapple, cucumber, lemon and aloe vera.

Energiser

Orange, carrot, pineapple, ginger and lemon.

No ice in juices +2

SMOOTHIES

13

Acai

Acai, banana and coconut water.

Banana

Banana, ice cream, milk, honey and cinnamon.

Mango-Loco

Mango, coconut, ice cream and mango nectar.

Acai: honey +1 / peanut butter +2 / protein powder +3.
Banana: peanut butter +2 / protein powder +3.

CRUSHERS

13

Tropicana

Pineapple, passionfruit, mango, grapefruit and lime.

Lychee Blush

Strawberry, watermelon and lychee.

Pine Crush

Pineapple, lemon, lime and mint.

HOUSE ICED TEA

8

Peach & passionfruit

Wonderwood
EATERY

MORE FROM OUR FAMILY

MEET OUR SISTER CAFE.

Love Black Elk? Visit Wonderwood Eatery in Lurnea.
Generous breakfasts, colourful brunch and refreshing drinks.

66 Hill Rd, Lurnea / wonderwoodeatery.com.au

