



all day menu

Please inform staff of any dietary requirements or allergies. All toast is served buttered.
Please note substitutions are not permitted. Any add-ons will incur a further charge.

V Vegetarian **VO** Vegetarian Option **VG** Vegan **VGO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option **N** Contains Nuts

SMASHED AVOCADO **N V VGO GFO** **21**
two poached eggs, seasoned smashed avocado, marinated feta, cherry tomatoes, charred pumpkin hummus, mixed nut dukkah & chimichurri on brown miche sourdough
+ bacon 6.7 / house-cured salmon 7.5

EGGS BENEDICT **GFO** **21**
two poached eggs, wilted spinach, blanched asparagus, burnt butter hollandaise on brioche bread with your choice of bacon or salmon
+ avocado 4.9 / chicken chorizo 5.9 / hash browns 5.9

CHILLI PRAWN OMELETTE **GFO** **23**
marinated tiger prawns & chilli garlic omelette on garlic focaccia with fried onions, shaved manchego & sriracha aioli
+ crab meat 5.5 / avocado 4.9 / hash browns 5.9

TURKISH EGGS **25**
dill & confit garlic labneh, kashmiri chilli butter, jalapeño oil, dehydrated kale, thyme roasted cherry tomatoes, charred broccolini, poached eggs & turkish bread croutons
+ chicken chorizo 5.9 / grilled chicken breast 6.7

BRISKY **24**
two poached eggs with slow-cooked brisket, chipotle glaze, peri-peri hollandaise & sweet potato crisps on house-made herb butter waffle
+ hash browns 5.9

SUMMER IN FRENCH **V** **23**
brioche toast cooked in anglaise served with macerated berries, banana, citrus curd, scorched lemon maple, coconut cornflake crumbs & a blackberry mousse
+ ice cream 3.5

CHICK-O-SSANT **23**
buttermilk fried chicken with sriracha glaze, fried egg, maple candied bacon, chicken chorizo bits & house-whipped butter in a toasted croissant
+ hash browns 5.9 / haloumi 5.9

BEB **28**
two eggs: poached, scrambled or fried, bacon, beef chipolatas, grilled haloumi, hash browns, garlic thyme mushrooms, cherry tomatoes, marinated feta, avocado, fresh spinach & confit garlic and harissa labneh served with brown miche sourdough
+ chicken chorizo 5.9 / slow cooked brisket 9.5

VEB **V** **27**
two eggs: poached, scrambled or fried, grilled haloumi, house made falafels, hash browns, garlic thyme mushrooms, cherry tomatoes, marinated feta, avocado, fresh spinach & confit garlic and harissa labneh served with brown miche sourdough
+ chicken chorizo 5.9 / slow cooked brisket 9.5

BREKKY BURGER **GFO** **18**
fried egg, bacon, hash brown, smashed avocado, american cheese, beef sausage patty, aioli & barbecue sauce in a brioche bun
+ side chips 6.7

EGGS YOUR WAY **13**
two eggs: poached, scrambled or fried with brown miche sourdough
+ avocado 4.9 / chicken chorizo 5.9 / hash browns 5.9 / haloumi 5.9 / bacon 6.7

ROSTI **GF VGO** **23**
crispy house-made potato rosti served with tomato & basil eggplant, two poached eggs, spinach & sweet potato crisps
+ chicken chorizo 5.9 / haloumi 5.9 / bacon 6.7

YUZU PRAWN CROISSANT **25**
fried tiger prawns tossed in chipotle caramel sauce with scrambled eggs, yuzu & lemon cream, pickled chilli, pickle onions & fried curry leaves in a toasted croissant

ACAI BOWL **VG N GFO** **19**
acai, seasonal fruits, coconut flakes, goji berries, pepitas, chia seeds & house-baked granola
+ honey 1 / peanut butter 2 / mango chunks 2 / coconut yoghurt 2.5

MILO OUR WAY **V** **23**
vanilla bean hotcakes served with milo ganache, seasonal berries, caramelised white chocolate mousse & coconut semi-freddo
+ ice cream 3.5

P-LOUMI BOWL **V GF** **23**
roasted pumpkin with honey-mustard glaze, haloumi bits, wilted kale, quinoa, chickpeas, marinated feta, beetroot hummus & mixed nut dukkah
+ grilled chicken breast 6.7

PORTUGUESE CHICKEN BOWL **26**
peri- peri marinated chicken, cumin roasted dutch carrots, seasonal pearl barley, wilted kale, pickled cucumber, avocado, citrus vinaigrette, herbed smashed potatoes & chilli lime labneh

ELK-O TACO **24**
three soft tortillas with tempura barramundi, charred corn & avocado salsa, citrus aioli, pickled carrots, crispy fried shallots & nam-jim dressing

BAA-BAA LAMB **GFO** **29**
slow-cooked lamb shoulder, crispy chat potatoes, marinated feta, charred broccoli, shaved manchego, crispy flatbread, truffle oil & balsamic reduction
+ haloumi 5.9

SUPREME STEAK ROLL **24**
marinated & grilled beef strips with sautéed mushrooms, pickled capsicum & onions, provolone cheese & mustard aioli in a buttered soft roll served with chips

BEEF BURGER **22**
beef patty, slow-cooked brisket, lettuce, tomato, pickles, caramelised onions, american cheese & chipotle barbecue sauce on a brioche bun served with chips

CHICKEN SANDO **24**
buttermilk fried chicken katsu, soft ramen egg, asian slaw, gochujang aioli on soft white bread served with chips

CATCH OF THE DAY **GF** **MARKET PRICE**
butter poached fish served on lemon risotto, blanched asparagus, smokey charred cauliflower, seared scallops and red capsicum & eggplant caponata

CRAB GNOCCHI **26**
potato gnocchi, bruised cherry tomatoes in a light lemon & garlic butter sauce with spanner crab & chicken chorizo crumbs

SIGNATURE FRIES WITH AIOLI **11**

extras

tomato / barbecue / aioli 1.2
gluten-free bread / garlic focaccia 2.9
one egg / hollandaise / vanilla ice cream 3.5
avocado / button mushrooms 4.9
two eggs / haloumi / hash browns / beef sausages / chicken chorizo / house made falafels 5.9
grilled chicken breast / bacon / sausage patty / beef patty / side chips 6.7
house-cured salmon 7.5
slow cooked beef brisket 9.5

kids

LIL BREKKY **13**
scrambled eggs, bacon, hashbrown & toast

BABY CAKES **13**
vanilla hotcakes, seasonal berries, maple syrup & vanilla ice cream

CHEEKY CHICKEN **13**
6 chicken nuggets, fries & tomato sauce



drinks menu

share your moments @blackelk_espresso #blackelkespresso

COFFEE

best served with milk, our latin american house blend is full-bodied yet gentle on the palate, leaving notes of dark chocolate & hazelnut

short black	3.9
piccolo / macchiato	4
cappuccino / latte / flat white	4.2 / 4.9
long black	4.2 / 4.9
cold drip	6 / 8

hot chocolate	4.5 / 5.2
masala chai latte	4.9 / 5.6
white hot choc	4.9 / 5.6
mocha / white mocha	5.2 / 5.9
matcha / red velvet / turmeric / taro latte	5.2 / 5.9
crème brûlée latte	5.5 / 6.2
couverture hot choc	5.5 / 6.2
turkish delight white hot choc	5.5 / 6.2
affogato	7

EXTRAS

almond / soy / lactose-free milk	0.8
vanilla / hazelnut / caramel syrup	
extra shot / decaf / single origin	

TEA

organic loose leaf tea

breakfast blend
green jasmine
french earl grey
three mints
citrus chamomile
lemon ginger

JUICES

SUNRISE

watermelon, orange, apple, passionfruit

VITALITY

apple, pineapple, cucumber, lemon, aloe vera

ENERGISER

orange, carrot, pineapple, ginger, lemon

SMOOTHIES

ACAI

acai, banana, coconut water
+ honey 1 / peanut butter 2 / protein powder 2.5

WATERMELON HIGH

strawberry, watermelon, lychee, lime

PINE-GO

pineapple, mango nectar, passionfruit, lemon, lime

BANANA

banana, ice cream, milk
+ honey 1 / peanut butter 2 / protein powder 2.5

6.5

MILKSHAKES

chocolate
strawberry
vanilla
caramel

ICED

long black	7
latte	8
chai	8
organic matcha	9.9

contains ice cream

coffee	9
chocolate	9
mocha	9

HOUSE ICED TEA

peach & passionfruit	8
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FRAPPES

served with whipped cream

choc	9.9
mocha	
espresso	
caramel	
taro	
red velvet	
matcha	

7

SOFT DRINKS

coke / zero / sprite	4
lemon lime + bitters	6

WATER

1 bottle per 4 pax

750ml bottomless filtered water	3.5
750ml bottomless sparkling	5.5

BEERS + CIDERS

corona	8
monteith's apple cider	8
asahi	9

kids

JUICES

apple / orange / watermelon	5
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MILKSHAKES

chocolate / strawberry / vanilla / caramel	5
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