



All day menu

SMASHIN' AVO V GFO

19

seasoned smashed avocado, cherry tomatoes, marinated feta, herb labneh, house chimmichurri, lemon wedge & pickled onion on brown miche sourdough
+ one egg 3.5 / two eggs 6
+ mushrooms 4.9 / bacon 7.5 / house-cured salmon 8

EGGS BENE VO GFO

19

two poached eggs, wilted spinach, blanched asparagus & citrus hollandaise on brioche bread
+ mushrooms 4.9 / bacon 7.5 / fried chicken 7.5 / house-cured salmon 8

CHILLI SCRAMBLED V GFO

21

garlic & chilli folded eggs, sriracha mayo, fried shallots & house chilli oil on garlic focaccia
+ tiger prawns 6 / crab meat 5 / sujuk 5.5
+ avocado 4.9 / hash browns 7 / beef chorizo 7

BREKKY BURGER

18

fried egg, bacon, cheese, hash brown, grilled onion & bbq sauce in a brioche bun
+ beef patty 6 / side chips 7.5

CHICKEN STACK

27

butter milk chicken thigh in mild gochujang sauce on cabbage slaw, nam-jim vinaigrette & one fried egg on brioche toast

ROSEMELON FRENCHIE

27

crumbed vanilla brioche toast served with rosewater & watermelon cream, fresh strawberries, watermelon chunks, lychee, white chocolate crumbs & raspberry sorbet

B.E.B.

31

two eggs: poached, scrambled or fried, bacon, beef chipolatas, grilled halloumi, hash brown, garlic-thyme button mushrooms, cherry tomatoes, marinated feta, avocado, fresh spinach, lemon vinaigrette & herb labneh served with brown miche sourdough
+ sujuk 5.5 / beef chorizo 7

V.E.B. V

31

two eggs: poached, scrambled or fried, grilled halloumi, hash browns, corn & zucchini fritters, garlic-thyme button mushrooms, avocado, cherry tomatoes, marinated feta, fresh spinach, lemon vinaigrette & herb labneh served with brown miche sourdough

EGGS YOUR WAY V GFO

15

two eggs: poached, scrambled or fried with brown miche sourdough
+ avocado 4.9 / hash browns 7 / beef chorizo 7 / bacon 7.5

HALOUMI STACK V

22

one poached egg, grilled halloumi, crumbed portobello mushrooms, house-made pesto, tarragon and mushroom gravy & marinated feta on brown miche sourdough
+ avocado 4.9 / bacon 7.5

CHICKEN SCHNITTY

29

crumbed chicken breast, two fried eggs, shoestring fries with our house mushroom gravy & side of cos salad

ACAI BOWL VG N GFO

21

acai, seasonal fruits, coconut flakes, pepitas, goji berries, chia seeds & house-baked granola
+ honey 1 / peanut butter 2

PEACHY CAKE

26

vanilla bean hotcake, caramelised peach, streusel crumbs, lemon curd, cheesecake mousse & peach cream
+ ice cream 3.5

SUMMER SALAD

27

grilled chicken breast, cos lettuce, charred corn, cherry tomatoes, avocado, marinated feta, roasted capsicum, jalapeno & quinoa with a honey-lime chipotle dressing

MC ELK BURGER

28

two wagyu patties, lettuce, tomato, cheese, caramelised onions, fresh jalapenos & house burger sauce in a brioche bun served with fries

TRUFFLE-O-FISH

24

crispy battered barramundi, cheese, pickles, tabouli & truffle tartare sauce in a brioche bun served with fries

STEAK ROLL

29

marinated beef slices, sliced tomatoes, crispy onion, house mayo, chimmichurri & double swiss cheese in a toasted turkish roll served with fries

KING TACOS

23

two soft tortillas with tempura prawn, cabbage slaw dressed in nam-jim, sriracha mayo, pineapple salsa & crispy shallots
+ extra taco 6

MEDITERRANEAN VEGAN BOWL VG N

27

crispy zucchini & carrot fritters, roasted tomatoes, fried cauliflower, pickled beetroot, avocado, crispy chickpeas, house pistachio & spinach tahini dressing
+ one egg 3.5 / halloumi 7 / grilled chicken breast 7.5

CHICKEN BURRITO BOWL GF

29

mexican-style marinated chicken breast with brown rice, avocado, mixed beans, pico de gallo, coriander, chilli lime labneh & chipotle aioli served with corn tortilla chips

BARRAMUNDI GF

MP

pan-fried barramundi served with sweet potato puree, grilled asparagus, tomato compote and a citrus & butter sauce

SHOESTRING FRIES WITH AIOLI

13

Extras

tomato / barbeque / aioli	1.2
gluten-free bread	2.9
one egg / hollandaise / vanilla ice cream	3.5
avocado / button mushrooms	4.9
sujuk	5.5
two eggs / corn & zucchini fritters / beef patty	6
haloumi / hash browns / beef sausages / beef chorizo	7
grilled chicken breast / bacon	7.5
house-cured salmon	8

Kids Menu

STRICTLY KIDS 12 AND UNDER

LIL BREKKY	15
scrambled eggs, bacon, hash brown & white sourdough	
BABY CAKES	15
vanilla bean hotcakes, seasonal berries, maple syrup & vanilla ice cream	
CHEEKY CHICKEN	13
6 chicken nuggets, fries & tomato sauce	
JUICES	5
apple / orange / watermelon	
MILKSHAKES	5
chocolate / strawberry / vanilla / caramel	

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.

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|-----------------------------|-------------------------------------|
| V Vegetarian | VO Vegetarian Option |
| VG Vegan | N Contains Nuts |
| GF Gluten Free | GFO Gluten-Free Option |



Drinks menu

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	4.2
macchiato	4.3
piccolo	4.5
cappuccino / latte / flat white	4.7 / 5.6
long black	4.9 / 5.8
cold drip	7 / 9
masala chai latte	5.4 / 6.4
mocha	5.4 / 6.4
white mocha	5.7 / 6.5
creme brûlée latte	5.9 / 6.8
hot chocolate	5.2 / 5.9
couverture hot chocolate	5.9 / 6.8
white hot chocolate	5.9 / 6.8
turkish delight white hot chocolate	5.9 / 6.8
matcha / red velvet / tumeric / taro latte	5.9 / 6.8

EXTRAS

0.9

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

TEA

6.5

organic loose leaf tea
breakfast blend
green jasmine
french earl grey
three mints
citrus chamomile
lemon ginger

JUICES

9.5

SUNRISE

watermelon, orange, apple, passionfruit

VITALITY

apple, pineapple, cucumber, lemon, aloe vera

ENERGISER

orange, carrot, pineapple, ginger, lemon

NO ICE IN JUICES INCURES 2

SMOOTHIES

ACAI

13

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

BANANA

11

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

MANGO-LOCO

12

mango, coconut, ice cream, mango nectar

STARBURST

12

strawberry, raspberry, watermelon, ice cream

CRUSHERS

TROPICANA

12

pineapple, passionfruit, mango, grapefruit, lime juice

LYCHEE BLUSH

12

strawberry, watermelon, lychee

PINE CRUSH

11

pineapple, lemon, lime, mint

Specialty

ICED CREME BRULEE

12

espresso, white chocolate, milk & salted caramel
cold foam

MONT BLANC

12

elk's special cold drip, orange vanilla cold foam

PISTA-CLOUD

13

elk's special cold drip, pistachio cold foam

ICED

long black	7
latte	8
chai	8
red velvet / taro	9.9

contains ice cream

coffee	9
chocolate	9
mocha	9

FRAPPES

9.9

served with whipped cream

chocolate
mocha
espresso
caramel
taro
red velvet
matcha

MILKSHAKES

7

chocolate
strawberry
vanilla
caramel

HOUSE ICED TEA

8

peach & passionfruit

SOFT DRINKS

coke / zero / lemonade	4
lemon lime & bitters	6

WATER

1 bottle per 4 pax

750ml bottomless filtered water	3.5
750ml bottomless sparkling	5.5

BEERS

corona	8
asahi	9

MATCHA

ceremonial-grade matcha from MORE MATCHA

iced matcha	9.9
strawberry matcha	11
earl grey matcha	12
thai milk tea matcha	12
coconut matcha - coconut cloud	12

Share your moments

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