



## All day menu

<b>SMASHIN' AVO</b> <small>V GF</small>	<b>19</b>
seasoned smashed avocado, cherry tomatoes, marinated feta, herb labneh, house chimichurri, 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	
<b>EGGS BENE</b> <small>VG GF</small>	<b>19</b>
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	
<b>CHILLI SCRAMBLED</b> <small>V GF</small>	<b>21</b>
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	
<b>BREKKY BURGER</b>	<b>18</b>
fried egg, bacon, cheese, hash brown, grilled onion & bbq sauce in a brioche bun	
+ beef patty 6 / side chips 7.5	
<b>CHICKEN STACK</b>	<b>27</b>
buttermilk chicken thigh in mild gochujang sauce on cabbage slaw, nam-jim vinaigrette & one fried egg on brioche toast	
<b>ROSEMELOON FRENCHIE</b>	<b>27</b>
crumbed vanilla brioche toast served with rosewater & watermelon cream, fresh strawberries, watermelon chunks, lychee, white chocolate crumbs & raspberry sorbet	

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.

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

<b>B.E.B.</b>	<b>31</b>
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	
<b>V.E.B.</b> <small>V</small>	<b>31</b>
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	
<b>EGGS YOUR WAY</b> <small>V GF</small>	<b>15</b>
two eggs: poached, scrambled or fried with brown miche sourdough	
+ avocado 4.9 / hash browns 7 / beef chorizo 7 / bacon 7.5	
<b>HALOUMI STACK</b> <small>V</small>	<b>22</b>
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	
<b>CHICKEN SCHNITTY</b>	<b>29</b>
crumbed chicken breast, two fried eggs, shoestring fries with our house mushroom gravy & side of cos salad	
<b>ACAI BOWL</b> <small>VG N GF</small>	<b>21</b>
acai, seasonal fruits, coconut flakes, pepitas, goji berries, chia seeds & house-baked granola	
+ honey 1 / peanut butter 2	

## PEACHY CAKE

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

## SUMMER SALAD

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

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

## TRUFFLE-O-FISH

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

## STEAK ROLL

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

## KING TACOS

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

## Kids Menu

STRICTLY KIDS 12 AND UNDER

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



# BlackElk

ESPRESSO

## 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 / turmeric / taro latte	5.9 / 6.8

### EXTRAS

almond / soy / oat / lactose-free milk  
vanilla / caramel / hazelnut 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

9.5

SUNRISE	
watermelon, orange, apple, passionfruit	
VITALITY	
apple, pineapple, cucumber, lemon, aloe vera	
ENERGISER	
orange, carrot, pineapple, ginger, lemon	

### SMOOTHIES

13

ACAI	
acai, banana, coconut water	
+ honey 1 / peanut butter 2 / protein powder 2.5	
BANANA	
banana, ice cream, milk	
+ honey 1 / peanut butter 2 / protein powder 2.5	
MANGO-LOCO	
mango, coconut, ice cream, mango nectar	

### STARBURST

12

strawberry, raspberry, watermelon, ice cream

### CRUSHERS

12

TROPICANA	
pineapple, passionfruit, mango, grapefruit, lime juice	
LYCHEE BLUSH	
strawberry, watermelon, lychee	
PINE CRUSH	
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

### FRAPES

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

4

coke / zero / lemonade  
lemon lime & bitters

6

### WATER

3.5

1 bottle per 4 pax  
750ml bottomless filtered water  
750ml bottomless sparkling

5.5

### BEERS

8

corona

9

asahi

### MATCHA

9.9

ceremonial-grade matcha from MORE MATCHA

11

iced matcha

12

strawberry matcha

12

earl grey matcha

12

thai milk tea matcha

12

coconut matcha - coconut cloud

## Share your moments

@blackelk\_espresso #blackelkespresso