



Black Elk

ESPRESSO

All day menu

THE ELK PLATTER - SHARE ME 65

four eggs: poached, scrambled or fried, halloumi, bacon, beef chipolatas, beef chorizo, house seasoned hash browns, avocado, seasoned cherry tomatoes, fresh cucumber, house falafel, olive and feta salad, zaatar labneh, tomato relish & our famous house chimmichurri served with olive oil and sea salt foccacia

AVO-LICIOUS V GF 23

one poached egg on brown miche sourdough, seasoned smashed avocado, persian feta, cherry tomatoes, cucumber, beetroot and ricotta curd, toasted dukkah, pomegranate dressing & fresh herbs
+ one egg 3.5
+ mushrooms 4.9 / bacon 7.5 / house-cured salmon 8

O.G BENE V GF 21

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

FILO-INSPIRED BREKKY BURGER (GFO) 21

beef longanisa patty, hash brown, grilled onions, one fried egg, cheese, banana ketchup, house mayo & lettuce in a brioche bun
+ side chips 7.5

MEXI SCRAMBLE GF N 27

garlic & chilli scrambled eggs, marinated prawns, smoked tomato & jalapenos salsa, picco di gallo, charred corn, spicy mayo, feta & crispy onions with a side of garlic & sea salt foccacia
+ crab meat 5 / sujuk 5.5
+ avocado 4.9 / hash browns 7

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

BRISKET HASH GF 26

smokey pulled brisket, rosemary chat potatoes, avocado, wilted spinach, two poached eggs, citrus hollandaise & crisps leeks
+ avocado 4.9 / haloumi 7 / bacon 7.5

CILBIR 2.0 27

whipped labneh, two poached eggs, house chilli oil, beef chorizo crumbs, toasted garlic and onion, chopped chives, cucumber ribbons & pickled onions with a side of olive oil & sea salt foccacia
+ mushrooms 4.9 / haloumi 7 / beef chorizo 7

RICOTTA CLOUD 27

ricotta hotcakes, fresh seasonal berries, sea salt butterscotch glaze, honeycomb crumbs, chocolate gelato & house-made coconut banana fritters

ACAI BOWL VG GF N 22

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

CLUCK & WAFFLE 28

crispy crumbed chicken tenderloins on house waffle served with two poached eggs, kale & corn slaw, kewpie mayo, chipotle hollandaise finished with a dust of paprika
+ avocado 4.9 / hash browns 7 / bacon 7.5

B.E.B 31

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

V.E.B 2.0 V 31

two eggs: poached, scrambled or fried, grilled halloumi, hash browns, house falafel, garlic-thyme button mushroom, avocado, persian feta, house garden salad, cucumber & hummus served with brown miche sourdough

EGGS YOUR WAY V GF 15

two eggs: poached, scrambled or fried with brown miche sourdough
+ avocado 4.9 / mushrooms 4.9 / bacon 7.5 / grilled chicken breast 7 / house-cured salmon 8

BERRY BLISS FRENCHIE 27

thick cut brioche in vanilla anglaise, whipped berry labneh, fresh seasonal berries, sticky blackberry & pomegranate cream, white chocolate soil & cinnamon-infused maple syrup
+ ice cream 3.5

OH-MY-PRAWN TACOS 24

two soft tortillas with tempura prawns, avocado salsa, pickled onions, lime mayo & a side of house vietnamese chimmichurri
+ extra taco 6

SAIGON SANDO 29

slow-cooked pulled brisket, pickled carrots, fresh onions, cucumber, crispy onions, vietnamese mayo and coriander served in a toasted baguette with a side of pho consommé

ITALIAN STALLION 28

charred beef mortadella, rocket, sliced tomato, basil pesto, ricotta cheese, chilli oil, hot honey, served in a warm foccacia with a side of shoestring fries

CHICKEN SCHNITTY 2.0 29

house crumbed chicken breast finished with cracked pepper, chives & parmesan cheese, seasoned fries, garden salad with mint and honey mustard dressing with your choice of green peppercorn sauce / mushroom gravy

BURRITO 2.0 GF 29

mexican-style marinated chicken breast with seasoned brown rice, marinated mixed beans, guacamole, pickled onions, smoked tomato & jalapenos chutney, fried egg & chipotle-ranch drizzle with corn tortilla chips

WINTER GARDEN GF 29

lemon & herb grilled chicken breast, mixed baby herbs, cherry tomatoes, avocado, asparagus, quinoa, roasted potatoes, cauliflower, beetroot hummus & citrus mint dressing
+ feta 3.5 / haloumi 7

ZEN PLATE V 28

four house-falafel on creamy hummus, pomegranate & quinoa salad, mixed pickles, seasoned fries served with

O.G. CHEESEBURGER 28

double wagyu patty, cheese, pickles, fresh onion, tomato, mustard, aioli & house bbq sauce in a brioche bun served with fries.

PASTA 30

Linguini in a lemon & olive oil sauce with king prawns, garlic, chilli, bruised cherry tomatoes, chorizo pangrattato, chopped parsley, chives & grated parmesan

SHOESTRING FRIES 13

Extras

- tomato / barbeque / aioli 1.2
- gluten-free bread 2.9
- one egg / hollandaise / feta 3.5
- avocado / button mushrooms 4.9
- sujuk 5.5
- two eggs / falafel / beef patty 6.5
- 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 14

6 chicken nuggets, fries & tomato sauce

JUICES 5

apple / orange / watermelon

MILKSHAKES 5

chocolate / strawberry / vanilla / caramel



Black Elk

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 / flat white / latte	4.7 / 5.7
long black	4.9 / 5.9
cold drip	7 / 9
hot chocolate	5.2 / 5.9
masala chai latte	5.4 / 6.4
mocha	5.4 / 6.4
white mocha	5.7 / 6.7
creme brûlée latte	5.9 / 6.9
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

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

10

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

13

ACAI

acai, banana, coconut water
+ honey 1 / peanut butter 2 / protein powder 3

BANANA

banana, ice cream, milk, honey, cinnamon
+ peanut butter 2 / protein powder 3

MANGO-LOCO

mango, coconut, ice cream, mango nectar

CRUSHERS

13

TROPICANA

pineapple, passionfruit, mango, grapefruit, lime juice

LYCHEE BLUSH

strawberry, watermelon, lychee

PINE CRUSH

pineapple, lemon, lime, mint

Specialty

13

MONT BLANC

elk's cold drip, orange vanilla cold foam, sprinkle of nutmeg

PISTA-CLOUD

elk's cold drip, pistachio cold foam

COCO BREW

elk's cold drip, coconut foam finished with toasted coconut flakes

MA-BREW

elk's cold drip, maple cinnamon cold foam

BREW-LÈE

elk's cold drip, salted caramel cold foam

ICED CREME BRULEE

espresso, white chocolate, milk & salted caramel cold foam

ICED

long black	7
latte	8
chai	9
thai milk tea	9
red velvet / taro	9.9
<i>contains ice cream</i>	
coffee	9
chocolate	9
mocha	9

FRAPPES

10.5

served with whipped cream

chocolate
mocha
espresso
caramel
taro
red velvet
matcha

MILKSHAKES

8

chocolate
strawberry
vanilla
caramel

HOUSE ICED TEA

8

peach & passionfruit

SOFT DRINKS

coke / zero / lemonade	4
lemon lime & bitters	6

WATER

<i>1 bottle per 4 pax</i>	
750ml bottomless filtered water	3.5
750ml bottomless sparkling	5.5

BEERS

corona	10
asahi	10

MATCHA

<i>ceremonial-grade matcha from MORE MATCHA</i>	
iced matcha	10.5
strawberry matcha	11.5
earl grey matcha	12.5
coconut cloud	12.5
thai milk matcha	12.5

Share your moments

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