



Black Elk

ESPRESSO

All Day Menu

SMASHED AVOCADO **V** **VGO** **GFO** 22
two poached eggs, seasoned smashed avocado, marinated feta, cherry tomatoes, dill labneh, pickled onion, lemon & red chimichurri on brown miche sourdough
+mushrooms 4.9 / bacon 6.7 / house-cured salmon 7.5

EGGS BENEDICT **GFO** **VO** 22.5
two poached eggs, wilted spinach, blanched asparagus, burnt butter hollandaise on brioche bread with your choice of mushrooms, bacon or house-cured salmon
+avocado 4.9 / halloumi 5.9 / hash browns 5.9

CHILLI PRAWN OMELETTE **GFO** 24
marinated tiger prawns & chilli garlic omelette on garlic focaccia with fried shallots, parmesan crisps & sriracha aioli
+crab meat 5.5 / avocado 4.9 / hash browns 5.9

ELK'S TURKISH EGGS **GFO** **V** 25
two poached eggs on herb labneh with charred greens, herb oil, chilli cumin butter & garlic croutons
+chicken chorizo 5.9 / halloumi 5.9 / bacon 6.7

CHIFFLE 26
fried chicken tenderloin tossed in house chipotle barbeque sauce on a herb waffle with slaw, pickles, two poached eggs & burnt butter hollandaise
+hash browns 5.9

MS FRENCHIE **V** 25
baked brioche toast served with crème diplomat, candied puff pastry, shortbread crumbs, seasonal berries & almond praline
+ice-cream 3.5

FRITTERS 26
pumpkin & halloumi fritters served with pickled cherry tomatoes, wilted spinach, marinated feta, two poached eggs, tamarind glaze & house babaganoush
+avocado 4.9 / bacon 6.7

B.E.B 29
two eggs: poached, scrambled or fried, bacon, beef chipolatas, grilled halloumi, hash browns, garlic thyme, button mushrooms, cherry tomatoes, marinated feta, avocado, fresh spinach & confit garlic and harissa labneh served with brown miche sourdough
+ chicken chorizo 5.9

V.E.B **V** 28
two eggs: poached, scrambled or fried, grilled halloumi, housemade falafels, hash browns, garlic thyme button mushrooms, cherry tomatoes, marinated feta, avocado, fresh spinach & confit garlic and harissa labneh served with brown miche sourdough
+chicken chorizo 5.9

BREKKY BURGER **GFO** 18
fried egg, bacon, hash brown, smashed avocado, american cheese, beef sausage patty, aioli & barbeque sauce on 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

EGGPLANT RIBS **V** 24
tempura eggplant ribs with tamarind glaze, marinated feta, two poached eggs, pinenuts, tagine sauce & soft herb salad
+haloumi 5.9 / bacon 6.7

CHICKEN BANH MI CROISSANT 26
crispy fried chicken thigh with pickled carrot, cucumber, egg mayo, mushroom paté, house-made chilli jam, coriander, red chilli & shallots in a toasted croissant
+side chips 6.7

ACAI BOWL **VG** **N** **GFO** 20
acai, seasonal fruits, coconut flakes, goji berries, chia seeds & house-baked granola
+honey 1 / peanut butter 2 / mango chunks 2 / coconut yoghurt 2.5

HOTCAKES **V** 26
vanilla bean hotcakes served with caramelised banana turon, fresh strawberries, black sesame mousse, brown sugar caramel, cinnamon roll crumbs & poached pear segments
+ice-cream 3.5

VEGAN BOWL **VG** **GFO** 26
crumbed cauliflower, chickpea curry, pickled red cabbage, falafel, babaganoush, chilli jam, soft herbs, cherry tomatoes, crispy flatbread & vegan mayo
+haloumi 5.9 / grilled chicken tenderloins 6.7

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

LAMBO TACO 25
two soft tortillas with slow-cooked lamb, toum, pickled red cabbage & herb salad

HEALTHY HEN **GFO** 27
lemon-thyme grilled chicken with pearl barley, roasted red onions, kale, cherry tomatoes, chat potatoes, garlic croutons & citrus dressing
+avocado 4.9 / haloumi 5.9

THE OLYMPUS BOWL 30
slow-cooked lamb shoulder, cherry tomatoes, marinated feta, charred capsicum, kale, olives, rosemary potatoes, crispy flatbread, tzatziki & caramelised balsamic dressing

STEAKWICH 27
marinated beef slices, tomatoes, house butter, red chimichurri, smashed crispy potatoes, provolone cheese, roasted garlic mayo in toasted ciabatta served with fries

MESSY CHICK 25
fried chicken thigh, three colour slaw, dill mayo, folded egg, grilled cheese on a brioche bun served with a hot-honey dip and fries

MAC ELK 24
two wagyu patties, lettuce, onion, american cheese, jalapeno relish & house spicy mac sauce on a brioche bun served with fries

FISH OF THE DAY **GFO** **MARKET PRICE**
pan-fried fish fillet served on a roasted garlic and potato puree with blanched seasonal greens, sauce vierge & seared scallops

PRAWN LINGUINE 29
linguine in a crab & garlic oil with tiger prawns, cherry tomato compote, anchovy, capers, fresh chilli, parsley & lemon pangrattato

SIGNATURE FRIES WITH AIOLI 12

Kids (12 YEARS AND UNDER)

LIL BREKKY 13
scrambled eggs, bacon, hash brown & white toast

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

CHEEKY CHICKEN 13
6 chicken nuggets, fries & tomato sauce

Extras

tomato / barbeque / 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 / halloumi / hash browns / beef sausages / chicken chorizo / three falafels 5.9
grilled chicken tenderloins / bacon / sausage patty / beef patty / side chips 6.7
house-cured salmon 7.5

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
N Contains Nuts **GF** Gluten Free **GFO** Gluten Free Option



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	3.9
piccolo / macchiato	4
cappuccino / latte / flat white	4.2 / 4.9
long black	4.2 / 4.9
cold drip	6 / 8
masala chai latte	5 / 6
hot chocolate	4.5 / 5.5
white hot chocolate	4.9 / 5.6
mocha	5.2 / 5.9
white mocha	5.5 / 6.2
matcha / red velvet / tumeric / taro latte	5.5 / 6.5
creme brûlée latte	5.5 / 6.5
couverture hot chocolate	5.5 / 6.5
turkish delight white hot chocolate	5.5 / 6.5
affogato	7

EXTRAS

0.8

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

SUNRISE

watermelon, orange, apple, passionfruit

VITALITY

apple, pineapple, cucumber, lemon, aloe vera

ENERGISER

orange, carrot, pineapple, ginger, lemon

SMOOTHIES

ACAI

11.5

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

PINEBERRY

11

strawberry, pineapple, passionfruit, lime, ice-cream

TROPICAL SPIN

11

pineapple, spinach, lime, tropical juice

BANANA

9.5

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

MILKSHAKES

7

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

8

peach & passionfruit

FRAPPES

9.9

Served with whipped cream

chocolate
mocha
espresso
caramel
taro
red velvet
matcha

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 + CIDERS

corona	8
monteith's apple cider	8
asahi	9

Kids

(12 YEARS AND UNDER)

JUICES

5

apple / orange / watermelon

MILKSHAKES

5

chocolate / strawberry / vanilla / caramel

Share your moments

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