



Black Elk

ESPRESSO



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@BLACKELK_ESPRESSO



Drinks Menu

Wine

CHARDONNAY

The Olive Grove

13

SAUVIGNON BLANC

Shaw + Smith

18

SHIRAZ CABERNET

Koonunga Hill

14

PINOT NOIR

Bourgogne

18

WINES ARE CHARGED BY THE GLASS

Mocktails

SUNNY SPLASH

Orange juice, pineapple juice, lemon juice, coconut syrup & splash of soda

13

PASSION BERRY BURST

Passionfruit pulp, lemon juice, raspberry syrup & splash of soda

13

Beers + Ciders

CORRONA

8

MONTEITH'S APPLE CIDER

8

ASAHI

9

Dinner Menu

Starters

MUSHROOM ARANCINI **V** 20
two porcini mushroom arancini, mozzarella cheese, house marinara sauce, pesto aioli & parmesan crisps

CHICKEN WINGS 20
crispy chicken wings glazed with sweet & spicy chilli jam

EGGPLANT PARMIGIANA **V** 20
tempura eggplant, napoletana sauce, mozzarella cheese, parmesan crisps

SPICED CRISPY CALAMARI 20
house spiced calamari, onion and garlic oil, julienne chillies and garlic aoli

SHRIMP AGLIO **GFO** 24
garlic prawns with chilli butter, kalamata olives, cherry tomatoes & croutons

Mains

LAMB SHOULDER **GF** 30
slow cooked lamb shoulder served with potato au gratin with a side of fennel-dill salad

GRILLED CHICKEN MILANESE **GFO** 29
marinated chicken tenderloins in Italian vinaigrette served with creamy dill sauce, rosemary chat potatoes, grilled red onion, capsicum, cherry tomato & garlic croutons

300G SIRLOIN **GF** 49
pan-seared sirloin steak with alcohol free house made jus served with a smooth blend of potato & parsnip mash and roasted seasonal vegetables

LOW N SLOW LAMB SHANK **GF** 34
gently braised lamb shank with a rich reduction of cherry tomato & pan juices served with wilted greens and roasted potatoes

ROASTED CAULIFLOWER STEAK **VG GF N** 27
roasted cauliflower steak, smokey eggplant babaganoush, caper & walnut salsa, herb oil and chimichurri

PAN-ROASTED BARRAMUNDI **GF** 35
crispy skin barramundi & seared scallops served with potato au gratin, asparagus and a caper & dill cream

Pasta

GNOCCHI POMODORO **V** 28
potato gnocchi tossed with tomato & basil sauce, kalamata olives, charred capsicum and shaved parmesan + grilled chicken tenderloins 6.7

SEAFOOD FRA DIAVOLO 33
Our Black Elk house special blend of prawns, clams & calamari tossed with linguini in a creamy napoletana sauce finished with asparagus and baby spinach

Burgers

WAGYU BURGER BLISS 29
double wagyu patties, tempura harissa onions, lettuce, crumbed mozzarella & spicy house BBQ sauce on a soft brioche bun served with our signature fries

CRISPY FRIED CHICKEN BURGER 29
crispy southern fried chicken thigh, cajun spiced slaw, crispy jalapeño, hash brown topped with gochujang aioli on a toasted brioche bun served with our signature fries

Kids (12 YEARS AND UNDER)

CHEEKY CHICKEN 13
6 chicken nuggets, fries & tomato sauce

LITTLE LINGUINE 18
linguine in house made bolognese sauce with grated parmesan

Please inform staff of any dietary requirements or allergies.
Please note substitutions are not permitted. Any add-ons will incur a further charge.
Card payments incur a 1.1% surcharge

V Vegetarian

VO Vegetarian Option

VG Vegan

VGO Vegan Option

N Contains Nuts

GF Gluten Free

GFO Gluten Free Option

Desserts

VANILLA BEAN CREME BRÛLÉE V GFO

house-made hazelnut shortbread, zesty orange & white chocolate mousse topped with a crunchy almond praline

25

CHAI FRENCH TOAST V

chai-infused custard brioche, crème diplomat, shortbread crumbs, seasonal berries & a dusting of sweet praline
+ ice-cream 3.5

30

FERRERO ROCHER HOTCAKE V

vanilla bean hotcake with hazelnut shortbread crumbs, chocolate ganache, crème pâtissière & cocoa meringue
+ ice-cream 3.5

30

ACAI BOWL N GFO VG

acai, seasonal fruits, coconut flakes, goji berries, chia seeds & house-baked granola
+ honey 1/ peanut butter 2/ mango chunks 2/ coconut yoghurt 2.5

20

Hot Drinks

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

TEA

6.5

organic loose leaf tea

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

EXTRAS

0.8

almond / soy / oat / lactose-free milk
vanilla / caramel / hazelnut Syrup
extra shot / decaf / single Origin

Cold Drinks

JUICES

9

SUNRISE

watermelon, orange, apple, passionfruit

VITALITY

apple, pineapple, cucumber, lemon, aloe vera

ENERGISER

orange, carrot, pineapple, ginger, lemon

SMOOTHIES

ACAI

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

11.5

PINEBERRY

strawberry, pineapple, passionfruit, lime, ice-cream

11

TROPICAL SPIN

pineapple, spinach, lime, tropical juice

11

BANANA

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

9.5

FRAPPES

9.9

Served with whipped cream

chocolate
mocha
espresso
caramel
taro
red velvet
matcha

MILKSHAKES

7

chocolate
strawberry
vanilla
caramel

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

ICED

long black 7
latte 8
chai 8
organic matcha 9.9

Contains ice cream

coffee 9
chocolate 9
mocha 9

Kids (12 YEARS AND UNDER)

JUICES

5

apple / orange / watermelon

MILKSHAKES

5

chocolate / strawberry / vanilla / caramel





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ESPRESSO

 @BLACKELK_ESPRESSO

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