

Drinks Menu

Wine

Mocktails

CHARDONNAY

The Olive Grove

13

SAUVIGNON BLANC

Shaw + Smith

18

SHIRAZ CABERNET

Kooonunga Hill

14

PINOT NOIR

Bourgogne

18

WINES ARE CHARGED BY THE GLASS

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

Stantens

MUSHROOM ARANCINI

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



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 er, kalamata olives, cherry



shoulder served with potato au gratin nel-dill salad

CHICKEN MILANESE GFO



red 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



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



crispy skin barramundi & seared scallops served with potato au gratin, asparagus and a caper & dill cream

GNOCCHI POMODORO



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

(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





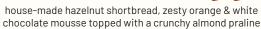
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Vessents

VANILLA BEAN CREME BRÛLÉE V GFO





CHAIFRENCH TOAST



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

30

FERRERO ROCHER HOTCAKE



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

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



COFFEE

Hot Drinks

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

TEA

organic loose leaf tea

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

EXTRAS

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

6.5





Cold Drinks

MILKSHAKES JUICES chocolate SUNRISE strawberry watermelon, orange, apple, passionfruit vanilla caramel **VITALITY** apple, pineapple, cucumber, lemon, aloe vera **SOFT DRINKS ENERGISER** orange, carrot, pineapple, ginger, lemon coke / zero / lemonade lemon lime & bitters **SMOOTHIES WATER** 1 bottle per 4 pax 11.5 **ACAI** 750ml bottomless filtered water açai, banana, coconut water 750ml bottomless sparkling +honey 1/ peanut butter 2 / protein powder 2.5 **PINEBERRY** 11 strawberry, pineapple, passionfruit, lime, ice-cream **ICED TROPICAL SPIN** 11 long black pineapple, spinach, lime, tropical juice latte chai BANANA 9.5 organic matcha banana, ice-cream, milk +honey 1/ peanut butter 2 / protein powder 2.5 Containes ice cream coffee chocolate mocha **FRAPPES** 9.9 Served with whipped cream chocolate



5.5



mocha espresso caramel taro

red velvet matcha

