YOUR ALL-DAY FAVOURITES

BLACK ELK

ESPRESSO

ALL DAY

SUMMER

MENU

Welcome to Black Elk. All-day breakfasts, colourful brunch favourites and lunches worth lingering over. Settle in, find your favourite and make yourself at home.

FOOD + DRINKS / EXPLORE INSIDE

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SCAN TO CONNECT

BREAKFAST & BRUNCH

BLACK ELK CLASSICS

Eggs your way [V] [GFO] 15
two eggs, poached, scrambled or fried, served with buttered brown miche sourdough
Add hash brown +$3.5 · avocado +$4.9 · beef patty +$6.5 · bacon +$7.5

Bánh mì crunch [VO] 23
one fried egg, cucumber, pickled carrots, pickled onions, mushroom pâté, egg mayo, sweet chilli sauce, fresh herbs & fried shallots on toasted white sourdough
Add one egg +$3.5 · halloumi +$7 · fried chicken +$9.5
gluten-free toast available at an additional charge

Avo-lutely [V] [GFO] [N] 26
two poached eggs, sumac smashed avo, cherry tomatoes, feta, spiced pumpkin hummus, pickled radish, pesto & dukkah, with two slices of brown miche sourdough
Add mushrooms +$4.9 · halloumi +$7 · house-cured salmon +$8

Caprese toast [V] [GFO] 24
crispy fried egg, sliced tomato, molten mozzarella, whipped ricotta, rocket, pickled onions, parmesan, chives, basil pesto & italian vinaigrette on white sourdough
Add avocado +$4.9 · bacon +$7.5 · grilled chicken +$7.5

O.G bene [V] [GFO] 23
two poached eggs, wilted spinach, asparagus & burnt-butter hollandaise on golden toasted brioche
Add hash brown +$3.5 · halloumi +$7 · bacon +$7.5 · house-cured salmon +$8

HEARTY BREAKFASTS

Elk's brekky burger [GFO] 23
grilled beef sausage patty, fried egg, crispy bacon, hash brown, mozzarella cheese, caramelised onions & mustard mayo in a golden toasted brioche bun
Add side chips +$6.5

B.E.B [GFO] 31
two eggs your way, bacon, beef chipolatas, halloumi, hash browns, garlic-thyme mushrooms, cherry tomatoes, feta, avocado, mixed leaves, italian vinaigrette & labneh, served with brown miche sourdough
Add extra egg +$3.5 · hollandaise +$3.5

V.E.B [V] 31
two eggs your way, house-made corn & zucchini fritters, halloumi, hash browns, garlic-thyme mushrooms, avocado, cucumber, cherry tomatoes, feta, mixed leaves, italian vinaigrette & hummus, served with toasted sourdough
Add extra egg +$3.5 · house-cured salmon +$8

Lamb & loaded [GFO] 29
slow-braised lamb, one poached egg, rosemary chat potatoes, diced avocado, cucumber, pickled onions, tzatziki & chilli oil, served with toasted focaccia
Add extra egg +$3.5 · halloumi +$7

HOUSE SIGNATURES

Ocean scramble 29
chilli scrambled eggs, crispy prawn mousse, avocado salsa, fried onions, pickled onions, sriracha & kewpie mayo, toasted sesame seeds & fresh chives on buttery brioche
Add hash brown +$3.5 · avocado +$4.9 · halloumi +$7

Brisky real good 30
chipotle-glazed brisket, two poached eggs, kale, corn, feta, pico de gallo, pickled onions, chilli-lime mayo, burnt-butter hollandaise, fried shallots & chives on a shallot waffle
Add avocado +$4.9 · mushrooms +$4.9

Baa-baa rosti 29
slow-cooked chipotle-glazed lamb, two poached eggs, wilted spinach, feta, sumac smashed avocado, burnt-butter hollandaise, chives & fresh herbs on golden potato rosti
Add extra egg +$3.5 · avocado +$4.9 · halloumi +$7

Fritter seeker [V] 28
house-made corn & zucchini fritters, two poached eggs, halloumi, kale & tomato salad, sumac smashed avocado, pumpkin hummus, ranch dressing, aioli & a drizzle of hot honey
Add bacon +$7.5 · house-cured salmon +$8

TO SHARE

Elk platter 66
SERVES TWO
four eggs your way, halloumi, bacon, beef chipolatas, beef chorizo, hash browns, garlic-thyme mushrooms, house-made corn & zucchini fritters, avocado, cherry tomatoes, cucumber, mixed leaves with italian vinaigrette, tomato relish, chimichurri & labneh, with toasted focaccia

SWEET BRUNCH

Berry white french toast [V] [N] 27
vanilla anglaise french toast topped with strawberries, kiwi, blueberries, orange segments, raspberry sorbet, strawberry & crème fraîche, white chocolate crème chantilly, citrus honey glaze, candied almonds & white chocolate crumbs
Add vanilla ice cream +$3

Mango & passionfruit hotcakes [V] 27
vanilla hotcakes, fresh mango, strawberries & vanilla ice cream, finished with mango-passionfruit sauce, toasted coconut & white chocolate crunch
Add vanilla ice cream +$3

[V] Vegetarian. [VO] Vegetarian option. [N] Contains nuts. [GFO] Gluten-free option.

LUNCH & KIDS

BURGERS

Hey pesto burger [GFO] 29
grilled beef patty, melted mozzarella, grilled capsicum, grated parmesan, tangy tomato relish & basil pesto aioli in a toasted brioche bun, served with signature fries

Hot chick [GFO] 27
southern-style crispy chicken, american cheddar, pear & cabbage slaw, pickled cucumber, hot honey glaze & ranch in a toasted brioche bun, served with signature fries
Add avocado +$4.9 · bacon +$7.5

SANDWICHES & FLATBREAD

Brisk-it up 30
slow-cooked brisket, garlic-thyme portobello mushrooms, swiss cheese, caramelised onions, tomato chutney & parmesan snow in a buttered toasted ciabatta roll, served with signature fries
Add fried egg +$3.5 · bacon +$7.5

Chimi steak sanga [GFO] 30
thinly sliced seared steak, mozzarella, rocket, tangy tomato & red onion relish, chimichurri & mayo on toasted white sourdough, served with signature fries

Pollo piccante [N] 28
grilled peri-peri chicken, roasted red pepper, peperonata, avocado, tomato, onions, basil, pesto, peri-peri mayo & fried shallots on warm flatbread, served with signature fries
Add halloumi +$7 · extra chicken +$7.5

TACOS

Taco fiesta 28
three soft tortillas with tempura fish, pickled carrot, avo salsa, citrus mayo, nam jim dressing, lime & fried shallots

BOWLS

Chipotle chicken bowl [GFO] 29
chicken tenderloins in house-made smoky peri-peri marinade, fried egg, long-grain white rice, seasoned mixed beans, sumac smashed avocado, pico de gallo, pickled onions, roasted capsicum & chipotle-lime labneh, chipotle-lime crema & fried shallots, served with corn tortilla chips

Prawn to be wild [GFO] 32
sautéed garlic-marinated prawns, herbed white rice, sumac smashed avocado, pico de gallo, mango-cucumber salsa & pickled onions, finished with house-made ají amarillo leche de tigre, fresh coriander & crispy shallots

Cauli me again! [VG] 27
crispy crumbed cauliflower, warm chickpeas in tomato & roasted capsicum gravy, pickled red onions, garlic-tahini dressing, sweet tamarind glaze, fried shallots & fresh coriander, served with warm flatbread

Acai bowl [VG] [N] 17 / 22
MINI / REGULAR
açaí, seasonal fruits, house-baked granola, coconut flakes, pepitas & goji berries
add honey +$1 · peanut butter +$3

LITTLE ELKS / 12 & UNDER

Little elk [VO] 15
scrambled egg, bacon or halloumi & hash brown, served with sourdough

Baby cakes [V] 15
vanilla hotcakes, seasonal berries, vanilla ice cream & maple syrup

Little crunch 15
chicken nuggets, signature fries & tomato sauce

Little pockets 13
scrambled egg & cheddar tortilla triangles with tomato sauce

Kids juice 5
apple - orange - watermelon

Kids milkshake 5
chocolate - strawberry
vanilla - caramel

Signature fries to share with your choice of tomato sauce, bbq sauce or aioli 13

EXTRAS

tomato sauce · barbeque sauce · aioli	1.2
gf toast (per slice)	2.5
one egg · one hash brown · hollandaise · feta	3.5
avocado · button mushrooms	4.9
two eggs · beef patty	6.5
halloumi · two hash browns · beef sausages · beef chorizo	7
grilled chicken breast · bacon	7.5
house-cured salmon	8
fried chicken	9.5
side of brisket · side of steak	10

[V] vegetarian [VO] vegetarian option [VG] vegan [N] contains nuts [GFO] gluten-free option

Please tell our team about any allergies or dietary requirements.

BlackElk

DRINKS

COFFEE

hot drinks: regular / large

short black	4.4
macchiato	4.4
piccolo	4.5
cappuccino / flat white / latte	4.9 / 5.7
long black	5 / 6
cold drip	7 / 9
mocha / masala chai latte	5.4 / 6.4
white mocha	5.7 / 6.7
crème brûlée latte	5.9 / 6.9

NOT COFFEE

hot chocolate	5.2 / 5.9
couverture hot chocolate	5.9 / 6.9
white hot chocolate	5.9 / 6.9
turkish delight white hot chocolate	5.9 / 6.9
matcha / turmeric / taro / earl grey latte	5.9 / 6.9

COFFEE ADD-ONS + 90c

almond, soy, oat or lactose-free milk
vanilla, caramel or hazelnut syrup
extra shot, decaf or single origin

TEA 6.5

organic loose leaf

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

ICED SIGNATURE

iced crème brûlée 13
espresso, white chocolate, milk and salted caramel cold foam.

ICED CLASSICS

long black	7
latte	8
chai	9

contains ice cream

coffee / chocolate / mocha	9
taro	9.9

Cold foam add-on +$3
orange vanilla / coconut / maple-cinnamon / salted caramel / taro

SPECIALTY 13

Mont blanc
cold drip, orange-vanilla cold foam and nutmeg.

Coco brew
cold drip, coconut foam and toasted coconut.

Ma-brew
cold drip and maple-cinnamon cold foam.

Brew-lèe
cold drip and salted caramel cold foam.

Taro cloud
cold drip, taro foam and toasted coconut.

Brown sugar shaken latte
espresso, brown sugar, vanilla, cinnamon and oat milk.

Bitter bloom
cold drip, elderflower, rosewater and sparkling water.

Raspberry noir
cold drip, raspberries and tonic water.

MATCHA

Ceremonial-grade MORE MATCHA

Iced matcha	10.5
Strawberry matcha	11.5
Earl grey matcha	12.5
Coconut cloud	12.5

FRAPPES 10.5

Chocolate / Mocha / Espresso / Caramel / Taro / Matcha

served with whipped cream

MILKSHAKES 9

Chocolate / Strawberry / Vanilla / Caramel

WATER + BEER

Still / sparkling water	3.5 / 5.5

750 ml bottomless. One bottle per four people.

Corona / asahi	10

FRESH JUICES 10

Sunrise
watermelon, orange, apple and passionfruit.

Vitality
apple, pineapple, cucumber, lemon and aloe vera.

Energiser
orange, carrot, pineapple, ginger and lemon.

no ice + $2

SMOOTHIES

Açaí 13
açaí, banana and coconut water.
add honey +$1 · peanut butter +$2 · protein powder +$3

Banana 13
banana, ice cream, milk, honey and cinnamon.
add peanut butter +$2 · protein powder +$3

Mango-loco 13
mango, coconut, ice cream and mango nectar.

Taro coco freeze 13
taro, coconut, milk, ice cream and ice.

FRUIT CRUSHERS

Tropicana 13
pineapple, passionfruit, mango, grapefruit and lime.

Lychee blush 13
strawberry, watermelon and lychee.

Pink paradise 13
pineapple, dragon fruit, lemon and guava.

Pine-coco freeze 13
pineapple, coconut, lime and ice.

HOUSE ICED TEA 8

Peach & passionfruit

Strawberry hibiscus sparkling cooler

SOFT DRINKS

Coke / zero / lemonade	4
Lemon lime & bitters	6

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