



AUTUMN BREAKFAST

CLASSICS

POTATO HASH

Two House Made Hash Browns +
Avocado + Rocket + Free Range
Poached Eggs + Hollandaise
w/ Double Smoked Bacon 26
w/ Smoked Salmon 27
w/ Garlic Thyme Mushrooms 25

BREAKFAST BURGER 21

Double Smoked Bacon + Avocado Fetta Mash
+ Jalapeños + Spinach + Swiss Cheese +
Chutney + Fried Egg
Add Smashed Hash 4
(Vego? Swap Bacon for Haloumi)

STEAK & EGGS 32

Rump Steak + Cheesy Fried Eggs +
Fried Brussels + Potato Straws + Shiso
+ Herbed Heirloom Tomatoes + Sourdough
+ Caramelised Onion Chive Butter

EGGS & TOAST 14

Free Range Eggs + Sourdough

DOUBLE SMOKED BACON & EGGS 19

+Sourdough

Sides

Free Range Egg 3.5 / Tomato 4 / Kale 4.5
Mushrooms 6 / Haloumi 7
Smoked Salmon 10 / Salmon Fillet 12
Rump Steak 12 / House Potato Hash 4
Fetta 4 / Double Smoked Bacon 7
Avo Fetta Mash 5 / Pork & Fennel Sausage 7
Spiced Cauliflower 6 / ½ Avo 4

SOMETHING MORE

KOREAN FRIED CHICKEN 28

Poached Eggs + Milk Bread + Gochujang
Hollandaise + Rocket + Kimchi Pickle Mix
+ Fermented Chilli Honey + Crispy Bacon Bits

TIRAMISU WAFFLE 28

Chocolate Waffle + Fresh Strawberries + Shortbread
Coffee Crumb + Mascarpone Mousse + Cold Brew
Caramel + Strawberry Sorbet + Cocoa Powder

WILD MUSHROOMS SCRAMBLED EGGS 28

Scrambled Eggs + Thyme Sautéed Mixed
Mushrooms + Crème Fraîche + Toasted Sourdough
+ Herbed Pangrattato

MISO SWEET POTATO 25

Sourdough + Miso Sweet Potato Whip + Apple
Rocket Salad + Sweet Potato Crack Chips + Bacon
Pecan Crumb + Poached Eggs
(Vego Option Available)
Add Pork & Fennel Sausage 7
Add Bacon 7

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No Swapsies // One Bill Per Table

Please notify staff if you have dietary

requirements or allergies so we can accommodate where possible

BOWLS OF GOODNESS

AUTUMN OATS 22

Fresh Figs + Soaked Oats + Blueberries
+ Pistachio + Rhubarb
+ Blueberry Mousse Yoghurt
(Vegan Option Available)

GRAPE PANNA COTTA 22

House Made Granola + Pomelo Gel + Roasted
& Fresh Grapes + Candy Melon + Piel De Sapo
Melon + Coconut Yoghurt
(Vegan + GF/Not Coeliac)

BREAKFAST BOWL 26

Roasted Pumpkin + Kale + Quinoa + Spiced
Cauliflower + Beetroot + Toasted Seeds + Fetta
+ Almonds + Lemon Dressing + Poached Eggs
(GF)

(Vegan Option - Swap Eggs & Fetta For Avo)
Add Bacon 7

Add Salmon Fillet 12

Add Haloumi 7

Add Pork & Fennel Sausage 7

TOASTS

(all served with butter &
your choice of condiment)

Sourdough 8

Gluten Free Toast 8

Grain Sourdough 8

Kids

Egg + Toast 9

Bacon + Egg + Toast 12

Kids Waffle + Maple

+ Ice Cream 11

Fruit + Yoghurt 12

BOOZY BRUNCH

\$49pp

Your choice of meal &
Bottomless Mimosas for an hour
- 2 Flavours to pick from -

Please Note: It's 'one in all in' for the table

