

# AUTUMN BREAKFAST

Check in here!



## ELK CLASSICS

### POTATO HASH

Avocado + Rocket + Free Range Poached Eggs + Hollandaise  
w/ Double Smoked Bacon 19.5  
w/ Smoked Salmon 20  
w/ Garlic Thyme Mushrooms 19.5

### BREAKFAST BURGER 17

Smoked Byron Bay Bacon + Avocado Fetta Mash + Jalapeños + Spinach + Gruyere Cheese + Chutney + Fried Egg  
Add Smashed Hash 3

### EGGS + TOAST 11

Free Range Eggs + Sourdough

**DOUBLE SMOKED BACON + EGGS 15**  
+ Sourdough

## THE KIDS

Egg + Toast 6  
Bacon + Egg + Toast 8  
Kids Waffle + Maple + Ice Cream 9  
Fruit+Yoghurt 9

## TOASTS

Sourdough 6  
Gluten Free Pumpkin & Rice Toast 6  
Grain Sourdough 6

### TOMS ON TOAST 17

Oven Roasted Tomato + Basil Sourdough + Avocado + Macadamia Cranberry Creme + Habanero Oil

## BOWLS OF GOODNESS

### CHERRY & CASCARA PANNA COTTA 19

House Made Nut Granola + Berries + Pear + Coconut Yoghurt + Plum Leaf + Apricot Gel (VG + DF)

### APPLE SOAKED OATS 18

Pomegranate Yoghurt + Seeds + Blueberries + Grape + Fig + Pistachio + Orange Honey (VGO + GF)

### WARM BREAKY BOWL 19

Broccolini + Kale + Rainbow Chard + Black Rice + Roast Red Onion + Cranberry Macadamia Creme + Sweet Potato + Habanero Oil + Poached Eggs (GF)  
(Vegan Option - Swap Eggs For Avo)  
Add Bacon 5  
Add XO Glazed Pork Belly 8  
Add Salmon Fillet 9  
Add Curried Cauliflower 5  
Add Haloumi 6

## SIDES TO ADD

Free Range Egg 3	Smoked Salmon 7
Fresh or	Salmon Fillet 9
Oven Roasted Toms 3.5	½ Avo 4
Kale 4.5	Potato Hash 3.5
Mushrooms 5	Fetta 4
Vegan Wild Mushrooms 9	Double Smoked Bacon 5
XO Glazed Pork Belly 8	Avo Fetta Mash 4.5
Haloumi 6	Pork Chilli Sausage 5
Goats Cheese 4	Curry Cauliflower 5

## SOMETHING NEW

### BLACK FORREST 20

Charcoal Brioche French Toast + Raspberry Swirl Icecream + Dark Chocolate Twigs+ Berries + Ripple Soil + Fudge

### AUTUMN PLATE 18.5

Curry Spiced Cauliflower + Eggplant Puree + Baby Beetroot + Root Veg + Crispy Quinoa + Capers + Mustard Leaf + Pickled Eschalot + Poached Eggs + Pomegranate  
(GF, Vegan Option - Swap Eggs for Avo)

### SMOKED CHEDDAR CROQUETTES 20

Wild Mushrooms + Poached Eggs + Crispy Kale + Pecan Crumble + Rhubarb

### PORK BELLY WAFFLE 20

Sweet Corn Waffle + XO Glazed Pork + Pickled Red Cabbage + Poached Eggs + Miso Corn Creme

### BROWN BUTTER SCRAMBLE 17

Goats Cheese + Caramlised Pumpkin + Shiso + Hazelnut + Thyme Onion Sourdough  
Add Double Smoked Bacon 5

### CRISPY SKIN SALMON 22

Celeriac Puree + Black Lentils + Poached Eggs + Roast Grapes + Baby Carrot + Perisan Fetta + Jerusalem Artichoke Chips (GF)

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No Swapsies // One Bill Per Table

VG : Vegan VGO : Vegan Option Available GF : Gluten Free

## BOOZY BRUNCH

\$39pp ~Your choice of meal & bottomless Mimosas for an hour.

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

