

ela

ela

sip, dip, soiree.

HOUSE MADE GRANOLA Berries, labneh, Manuka honey, banana	16.00	TOASTED SOURDOUGH Whipped butter + Beerenberg preserves (honey, raspberry jam, strawberry jam, apricot jam, vegemite)	10.00
SEASONAL FRUITS Manuka honey, labneh	12.00	CROISSANT Barossa leg ham, cheese + seeded mustard	12.00
MANGO PANNACOTTA Compote, seasonal fruits, house made granola	16.00	RASPBERRY CROISSANT	8.00
ela WAFFLES Caramelised Fleurieu yoghurt, grilled banana, butterscotch + berries	16.00	CINNAMON SWIRL DANISH	8.00
LEEK, SPINACH + PUMPKIN FRITTATA Leafy greens, pepitas, balsamic	18.00	TRIPLE CHOCOLATE MUFFIN	8.00
SMASHED AVO Sourdough, fresh heirloom tomato salsa, rocket, pickled red onion, feta	19.00	BANANA BREAD Whipped butter	8.00
ZUCCHINI + HALOUMI FRITTERS Avocado, feta, pistachio dukkah	22.00	ADD ON'S Egg (poached or fried) 3.50 Hickory smoked bacon 6.00 Haloumi 6.00 Smoked salmon 8.00 Confit mushroom 5.00 Smashed avocado 6.00 Potato rosti 8.00 Hollandaise 4.00 Toasted sourdough 4.00	
EGGS ON TOAST Eggs your way, toasted sourdough, green tomato + onion chutney	16.00	BEVERAGES COFFEE Cappuccino, Flat White, Latte, 4.50 5.50 Mocha, Hot Chocolate, Chai Latte, Long Black, Iced Latte	
SLIDERS (3) <i>Your choice of one kind</i> - Haloumi, spinach, egg 16.00 - Bacon, egg, relish - Smoked salmon, rosti, hollandaise	16.00	TEA English Breakfast, Earl Grey, 5.00 Lemon + Ginger, Peppermint, Green, Chamomile	
SPANISH EGG SOIRÉE Eggs, white bean cassoulet, jamon, feta, flatbread	22.00	JUICES Mojo Orange, Mojo Tropical 6.00	
BREAKFAST PLATE Fried eggs, potato rosti, hickory smoked bacon, confit field mushrooms, vine tomatoes	24.00	ALT MILKS AVAILABLE Almond Soy Oat Lactose Free 1.00	