

ela

sip, dip, soiree.

CROISSANT

Barossa leg ham, cheese + seeded mustard 12.00

MANGO PANNA COTTA

Compote, seasonal fruits, house made granola 16.00

EGGS ON TOAST

Eggs your way on toasted sourdough 17.00

ela WAFFLES

Maple syrup, cream + berries 18.00

SMASHED AVOCADO

Sourdough, fresh heirloom tomato salsa, rocket, pickled red onion, feta 19.00

ZUCCHINI + HALOUMI FRITTERS

Poached eggs, avocado, feta, pistachio dukkah + rocket 22.00

ela BREAKFAST BURGER

Bacon, egg, tomato relish + hash browns (veg option available) 18.00

SPANISH EGG SOIRÉE

Eggs, house-made beans, prosciutto, feta, flatbread 24.00

SMOKED SALMON BAGEL

Dill cream cheese, avocado, pickled onion, capers 19.00

EGGS FLORENTINE

Sauteed spinach, hollandaise, hickory smoked bacon 24.00

ADD ON'S

Egg (poached or fried) 3.50

Hickory smoked bacon 6.00

Haloumi 6.00

House-made beans 6.00

Confit mushroom 5.00

Smashed avocado 6.00

Hash browns 6.00

Hollandaise 4.00

Toasted sourdough 4.00

BEVERAGES

COFFEE

Cappuccino, Flat White, Latte, Mocha, Hot Chocolate, Chai Latte, Long Black, Iced Latte 5.00 6.00

TEA

English Breakfast, Earl Grey, Lemon + Ginger, Peppermint, Green, Chamomile 6.00

JUICES

Orange | Apple | Pineapple 6.00

ALT MILKS AVAILABLE

Almond | Soy | Oat | Lactose Free 1.00

COCKTAILS

Mimosa 16

Bloody Mary 18

Sunshine Spritz 18

Espresso Martini 20