

ela

ela

sip, dip, soiree.

CEREAL

Weet-bix, Cornflakes, Nutri-grain, 12.00
Coco Pops or Special K

HOUSE MADE GRANOLA

Berries, labneh, Manuka honey, banana 17.00

SEASONAL FRUITS

Manuka honey, labneh 14.00

MANGO PANNA COTTA

Compote, seasonal fruits, 16.00
house made granola

TOASTED SOURDOUGH

Whipped butter + Beerenberg 10.00
preserves (honey, raspberry jam,
strawberry jam, apricot jam, vegemite)

ela WAFFLES

Maple syrup, cream + berries 18.00

SMASHED AVO

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

ZUCCHINI + HALOUMI

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

EGGS ON TOAST

Eggs your way on toasted sourdough 17.00

ela BREAKFAST BURGER

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

SPANISH EGG SOIRÉE

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

BREAKFAST PLATE

Fried eggs, hash browns, hickory 26.00
smoked bacon, confit mushrooms, vine
tomatoes + sourdough

CROISSANT

Barossa leg ham, cheese + 12.00
seeded mustard

ALMOND CROISSANT

8.00

BANANA BREAD

Whipped butter 8.00

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, 5.00 6.00
Mocha, Hot Chocolate, Chai Latte,
Long Black, Iced Latte

TEA

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

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