ALL DAY BREAKFAST

TOAST (V)

Toasted white sourdough, multigrain or fruit bread served with butter & your choice of preserves: strawberry jam, peanut butter, or vegemite

> GF bread +2.0

ELEPHANT EGGS MY WAY (V) 13.5

 $2\ \mbox{poached},$ scrambled or fried eggs, served on sourdough toast

CARNI BIG BREKKIE 28.0

2 eggs cooked your way, bacon, chorizo, housemade beans, mushrooms, roasted tomatoes, hashbrown, hollandaise, served with sourdough toast

HERBI BIG BREKKIE (V) 27.5

2 eggs cooked your way, avocado, feta, housemade beans, mushrooms, roasted tomatoes, hashbrown, hollandaise, served with sourdough toast

FLORA SMASHED AVO (V) (VG) 22.5

2 poached eggs, smashed avocado, housemade beetroot purée, feta, pomegranate, tomato medley, snowpea tendrils, dukkah, served on sourdough toast

Chefs Suggestion: add halloumi +5.5

STAMPY CHILLI (V) 22.9

Chilli scrambled eggs, feta, tomato medley, fried shallots, spring onion, served on sourdough toast

Chefs Suggestion: add chorizo +5.5

HATHI VEGETARIAN ROSTI (V) 23.5

2 poached eggs, avocado, halloumi, cavolo nero, broccolini, tomato medley, capsicum purée, served on a housemade potato rosti

SURUS SALMON ROSTI 25.5

2 poached eggs, smoked salmon, lemon hollandaise, dill, snowpea tendrils, served on a housemade potato rosti

PHYRRHUS PORK ROSTI 24.9

2 poached eggs, pulled pork, smoky chipotle hollandaise, tomato medley, sweet potato crisps, snow pea tendrils, served on a housemade potato rosti

BONZO AÇAI BOWL (V) 19.5

Acqi bland, housemade granola, shredded coconut & fresh

Açai blend, housemade granola, shredded coconut & fresh seasonal fruit

KANDULA GRANOLA (V) 19.5

Housemade granola served with fresh seasonal fruits, poached pear & sweet yogurt

RED TRUNK PANCAKES (V) 21.9

Red velvet hotcakes served with mascarpone, fresh berries, fairy floss, meringue & vanilla ice cream

» ADDITIONAL SIDES

Gluten free bread
Egg, hollandaise, hashbrown, housemade beans
Mushrooms, wilted spinach, roasted tomatoes, feta
Bacon, chorizo, salmon, avocado, halloumi
Extra squces



FOR THE LITTLE ONES

HORTON HOTCAKE

TIORIOI CARL	-0.7
1 red velvet hotcake served with maple syrup, hundreds 'n' thousands & fairy floss	
+ Ice cream	+2.0
MANNY BREKKIE (V)	11.0
l egg cooked your way with bacon, served on sourdough toast	

Swap bacon for avocado

DUMBO COMBO 12.5

Mini beef burger & chipsChicken nuggets & chips

BOWL OF CHIPS 8.5

Every care is taken to meet dietary requirements, however our kitchen may contain traces of allergens. We do offer Gluten Free, however we are not a Certified Gluten Free kitchen. Please consider this information before you order. Please notify staff of any food allergens.

No alterations to menu on weekends or public holidays

Kitchen closes at 2:30pm

Surcharge 15% Sunday & Public Holidays

(V) - Vegetarian (VG) - Vegan

DRINKS MENU

per serve 2.0

4.0

5.0

5.5

8.0

109

COFFEE Elephant house blend

Espresso	4.0
Double Espresso / Short Macchiato / Piccolo	4.5
Long Black / Latte / Cappuccino / Flat White /	Chai Latte
Mocha Latte / Short Macchiato / Magic	5.0 5.5
Hot Chocolate	5.0 / 6.0
> Almond / Soy / Oat / Lactose Free / Decaf	+0.7
> Extra shot	+0.5
> Syrup Vanilla / Caramel / Hazelnut	+0.3
> Babyccino	+2.0
> Puppyccino	+3.0
> Puppyccino	+3

LOOSE LEAF TEA

English breakfast, earl grey, green, peppermint, chamomile, lemonarass & ainaer chai (brewed with milk)

COLD DRINKS

MILKSHAKES chocolate, strawberry, vanilla Affogato	Kids 5.0 / 8.0 6.5
+ Shot of Frangelico	+3.0
Iced Latte / Iced Long Black	4.8 / 6.5
Iced Chai Latte	4.8 / 6.5
Iced Coffee with ice cream	7.0
Iced Mocha with ice cream	7.0
Iced Chocolate with ice cream	4.8 / 6.5
Cold Drip	6.9

FRESH JUICES

ORANGE JUICE Kids 5.5	10.9
RISE & SHINE orange, apple, cranberry	12.9
HAWAIIAN HIT orange, apple, pineapple, ginger	12.9
POWER PACK apple, carrot, celery, ginger	12.9
GREEN GENES apple, celery, ginger	12.9

SMOOTHIES

TROPICAL TIGER 12.9

Mango, banana, passionfruit, coconut water, cinnamon

BERRY BEAR 12.9
Mixed berries banana, coconut water

LUNCH FROM HAM

MAMMOTH BURGER

24.5

1 beef patty, bacon, cheese, lettuce, tomato & housemade burger sauce served on a milk bun with chips

> Double up patty +5.0

+ fried egg +4.0

GALLUS BURGER 25.9

Buttermilk fried chicken, bacon, cheese, tomato, coleslaw & housemade burger sauce served on a milk bun with chips

BENGAL BURGER (V)

22.9

Vegetable patty, roasted capsicum, halloumi, baby cos lettuce & housemade burger sauce served on a milk bun with chips

TANTOR STEAK SANDWHICH

27.9

125gm porterhouse steak, bacon, tasty cheese, tomato, baby cos lettuce, caramelised onion, fried egg, housemade sandwich sauce on toasted sourdough served with chips

ELEPHANTAS OPEN SOUVLAKI

29.0

Marinated lamb blackstrap, caramelised onion & housemade tzatziki served with pita bread, chips & salad

ZIGGY CALAMARI

27.5

Lightly fried calamari with housemade lemon pepper coconut dressing, aioli & garden salad served with chips

SALADS

BABAR CAESAR SALAD

18.0

Baby cos lettuce, bacon, croutons, parmesan & caesar dressing topped with a poached egg

+ Chicken +5.5

GOLIATH SALAD (V)

18.0

Spinach, cavolo nero, roasted pumpkin, roasted capsicum, chickpeas, caramelised onion, pomegranate, pine nuts & beetroot dressed with balsamic mayo

+ Grilled chicken tenderloins

+5.5 +6.5

+ Fried calamari

+7.5

+ Lamb backstrap +

Snap a pic & share it with us on elephantcafenewport

ALCOHOL FROM IIAM Mimosa 11.0 Beers Corona / Stone & Wood 11.0 Apple Cider 9.0 Wine Rosé / Sauv Blanc 12.0 Prosecco 12.0

Function & booking enquiries can be made via our website: elephant-cafe.com.au