

# BREAKFAST

**Elixir Toast** *V/GF*  
Three thick slices of toasted sourdough, served with a side of our house made strawberry jam.

**Elixir Fruit Toast** *V*  
Bursting with chunks of fruit and walnuts and blended with the perfect spice, our fruit toast is served with our home-made strawberry jam

**Muesli** *V*  
In house made muesli packed full of oats, sunflower seeds, pepitas, almonds, raisin, dried cranberry, and apricots served with a side of honey, homemade mixed berry compote, a dollop of yoghurt and milk

**Acai Bowl** (*Ah-sah-ee !!*) *V*  
The perfect healthy way to start a day, this chilled bowl comes with acai berries, blueberries, raspberries and strawberries, banana, muesli, coconut, honey, and chia seeds and all blended together with almond milk

**Croissants**  
*Delivered fresh daily and toasted perfectly, we have four options available*  
Plain with a side of homemade strawberry jam  
Ham and Cheese  
Ham, Cheese and Tomato  
Bacon and Egg

**Pancakes (Extra hint, add ice cream!)**  
**Classic** *V/GF*  
Two of Elixirs famous plump pancakes, served with whipped cream, maple syrup and a dusting of icing sugar

**Choc-Nutella Pancakes** *V/GF*  
Two decadent choc-chip filled pancakes topped with a scoop of homemade Nutella, toasted hazelnuts and warm chocolate sauce. Comes with whipped cream and more warm chocolate sauce!

**Mixed Berry Cheesecake Pancakes** *V/GF*  
Mixed Berries and cheesecakes. What a combo! Put those flavours in a pancake and look out!

**Apple Crumble Pancakes** *V/GF*  
Topped with a swirl of cinnamon sugar and baked apples, this classic Elixir pancake is back, with a crumbly twist

**Gluten Free Pancakes** *V*  
Now everyone can join the fun! Two Gluten Free pancakes come served with a generous side of whipped cream and maple syrup (Allow extra cooking time)

**Breakfast Board**  
Can't decide which way to go this morning? Go both ways! Mini bacon and egg slider coupled with a baby muesli serve topped with a mixed berry compote and natural yoghurt

**Eggs on Toast** *V/GF*  
*Two eggs, cooked the way you like. Poached, scrambled or fried. Served on toast, with a side of grilled tomato*  
Poached  
Fried  
Scrambled

**Bacon and Eggs** *GF*  
Keep it simple with this timeless combo. Two eggs cooked to your liking, two rashers of sizzling bacon and grilled tomato served on sourdough toast

**Beans on Toast** *V/GF*  
If you love our homemade beans, just have them on toast! Simple! Served with a side of grilled tomato

**Bacon and Egg Sliders**  
Fried egg cooked your way, sizzling bacon, homemade mesquite barbeque sauce fill two soft Brioche slider buns and comes with a side of hash browns

## BREKKY FOR THE LITTLE PEOPLE

**Elixir Little Ones**  
One slice of toast, one egg cooked the way the little one like, one bacon rasher and one hash brown. Enough to fill a little tummy!

**Kids Pancake Stack** *V/GF*  
Three little kiddy sized pancakes, served with whipped cream and maple syrup. Yummo!! (Available with Choc Chip for those little sweet teeth!)

**Kids Beans on Toast** *V/GF*  
Tinned beans on toast. Couldn't be simpler.

**Elixir Breakfast** **23.5**  
The original. The biggest. The best. Our big brekky comes with two eggs (cooked to your liking), two rashers of bacon, spinach, sautéed mushrooms, chipolata sausage, homemade beans, two golden brown hash browns, grilled tomato and served on two slices of sourdough toast. Get it into you!

**Not So Hungry Breakfast** **16.9**  
Love our big breakfast, but not quite up to it? Have this smaller version!

**Vegetarian Breakfast** *V/GF* **21.5**  
One for the veggie lover, this plate come stacked with two eggs cooked to your liking, sitting on toasted sourdough, with sautéed mushrooms, grilled tomatoes, hash browns, homemade beans and fresh spinach

**Vegan Plate** *V/GF* **21.5**  
What a guilt free inclusion to the day. This plate comes filled with rocket lettuce, house made sauerkraut, oven roasted sweet potato and beetroot, broccoli, cauliflower, spiced chickpeas, avocado and topped with a green tahini dressing

**Pizza Scrambled Eggs** *GF* **19.5**  
Sitting on top of two slices of toasted sourdough, these scrambled eggs are infused with bacon chunks, diced onion, tomato and tasty cheese!

**Spanish Eggs** **20**  
Sitting on top of toasted sourdough, two poached eggs are teamed with a sautéed mix of chorizo sausage, roasted peppers, cherry tomatoes, baby spinach, button mushroom and topped with shavings of Parmesan

**The Good Morning Burger** **19.5**  
Had a big night? This burger stacked with an Angus Beef patty, sizzling bacon, fried egg, grilled ham, hollandaise sauce and a couple of hash browns will sort that right out

**Turkish Eggs** **16.9**  
Toasted Turkish bread is topped with hummus, grilled cherry tomatoes, baby spinach, dukkah, lemon infused yoghurt and two perfectly poached eggs, drizzled in an extra virgin olive oil

**Eggs 'n Avo** *V/GF* **14.5**  
Poached eggs, fresh spinach, house made bruschetta and creamy smashed avocado and a drizzle of sweet balsamic glaze. Healthy and delish!

**Elixir Breakfast Wrap** **17.5**  
This is everyone's favourite wrap! Sizzling bacon, fried egg, golden hash brown, cheese, spinach and our favourite hollandaise sauce wrapped up and toasted!

**Pulled Pork Benedict** *GF* **24**  
The marriage of two of Elixirs favourite meals. It needs no further explaining

**Eggs Benedict** *GF* **19.9**  
This has become one of Elixirs favourites! Two perfectly poached eggs, grilled ham, fresh baby spinach and topped with our amazing hollandaise sauce and a side of grilled tomato

**Bacon Benedict** *GF* **22.4**  
Because an Eggs Benedict is amazing and bacon just makes things better! Served with a side of grilled tomato

**Salmon Eggs Benedict** *GF* **23**  
Slithers of lightly smoked salmon is the feature in this Eggs Benedict dish and comes served with a side of grilled tomato

*Ordering one of our Eggs Beni's? You know you need those hash browns for that saucy plate* **2.5**

## TO IMPROVE ON AWESOMENESS

**Egg** **3** **Chipolata** **3** **Grilled Pineapple** **2**

**Bacon** **4** **Hollandaise** **2** **Ice cream** **1**

**Hash brown** **2.5** **Smoked Salmon** **4** **Strawberries** **1**

**Avocado** **3** **Chorizo** **4**

**Beans** **3** **Chicken** **4**

**Mushrooms** **2** **Feta** **2**

# GETTING STARTED

**Garlic Bread** *V/GF* **7.5**

**Cheesy Garlic Bread** *V/GF* **10**

**Cheesy Bacon Garlic Bread** *GF* **12.9**

**Elixir's Chips** *V* **9.9**  
Loved by all, our beer battered fried are perfectly cooked and served with a creamy garlic aioli.

**Loaded Chips** **14.5**  
BBQ Bacon  
*Fully loaded with bacon, cheese and a mesquite sauce*

**Mexican Corn Salsa**  
*It's like a better version of nachos (Add sour cream)*

**Poutine**  
*It's fancy Canadian talk for chips, cheese and gravy*

**Wedges** **11.9**  
You asked for them back, and we delivered! Served with the usual suspects

**Onion Rings** **10**  
In-house made onion rings are a must on every table!

**Baked Camembert** *V/GF* **17.5**

Straight out of our oven and served with our homemade beetroot relish and toasted sourdough bread

**Chorizo & Olives** **10**  
Sautéed and served warm

**Chicken Karaage** **10**  
Succulent pieces of Japanese styled deep fried chicken, drizzled in a Kewpie mayonnaise

**Arrancini of the Week** **12**  
4 golden brown balls bundles of yum, served in a napolitana sauce. Ask our friendly team for this weeks selection

**Warm Potato Salad** **7.9**

**Mac and Cheese Skillet** **10**  
Topped with a dollop of bacon jam

**Mexican Street Corn** **9**  
Corn kernels tossed with a light jalapeño, feta and lime mayonnaise

**Cheeseburger Spring Rolls** **12.5**  
Basically as it reads. A cheeseburger, in a spring roll, and served with a very familiar dipping sauce

# FAVOURITES

**Grilled Barramundi** *GF* **26.9**  
Perfectly cooked barra sits atop a bed of creamy cauliflower and parmesan puree and a lemon slaw and drizzled in a sweet balsamic glaze

**Fish and Chips** **20.5**  
Cooked to golden perfection, our light and crispy beer battered fish is served on a bed of Elixir chips and a fresh side salad

**New York Steak** **29.9**  
After a couple of years, we've brought it back. Juicy cut of porterhouse cooked your way served on a bed of warm potato salad and topped with homemade onion rings and a rich gravy

**Soup of the Day** **12**  
Not overly hungry or just as a starter, our created soups always hit the spot. Served with a warmed brioche bun

# THINGS WITH BREAD

**Bruschetta** all bruschetta served cold  
**Classic** *V/GF* **16**  
*Elixir's blend of finely diced tomatoes, red onion, garlic and basil and comes topped with shavings of Parmesan and a drizzle of balsamic glaze.*

**Bacon and Feta** *GF* **17.5**  
*Diced bacon and cubes of creamy feta make the perfect accompaniment to this bruschetta and is finished off with a drizzle of balsamic glaze*

**Chorizo** *GF* **17.5**  
*Slices of grilled chorizo sausage, feta, balsamic glaze, our bruschetta mix and on three toasted slices of garlic bread. Heaven*

**Taylor's Burger** **21.9**  
Always a staple at Elixir, this burger has been winning hearts for years! A juicy, thick Angus beef patty, fresh salads and cheese, topped with our garlic aioli and mesquite barbeque sauce and of course, a side of your favourite Elixir chips.

**JFC Sliders** **20.5**  
Japanese Karaage styled fried chicken, fresh coleslaw and Japanese mayonnaise fill two slider buns, and come with a side of those Elixir chips

cafe **elixir**

# BOWLS OF HEALTH

**Warm Chicken Salad** *GF* **22.9**

This one will never change! Crumbed chicken schnitzel tops a bed of mixed lettuce, diced bacon, julienned carrot, tasty cheese, red onion and fried potato chunks and is tossed through a creamy honey mustard dressing. And who said you can't win friends with salads. (Grilled option available)

**Spiced Chickpea and Roasted Cauliflower Salad** **20.5**  
Lightly spiced chickpea and roasted cauliflower is tossed together with rocket, cherry tomato, parmesan, lemon infused yoghurt and topped with dukkah

**Roasted Sweet Potato and Beetroot Salad** **18**  
Tossed through a light pesto, this salad is filled with roasted beetroot, roasted sweet potato, red onion, green beans, pepitas, almonds, creamy feta and baby spinach

**Vegan Bowl** **21.5**  
What a guilt free inclusion to the day. This bowl comes filled with rocket lettuce, house made sauerkraut, oven roasted sweet potato and beetroot, broccoli, cauliflower, spiced chickpeas, avocado and topped with a green tahini dressing

# PASTA TIME

**Carbonara** **24.5**  
Timeless classic. In a rich creamy sauce, this pasta comes with bacon, mushrooms and onions

*Add chicken* **4.5**

**Rosé Chicken** **24.5**  
A touch of cream, a touch of napoletana sauce, some grilled chicken, broccoli, sun-dried tomato, red onion and parmesan and you have yourself a big bowl of delicious

**Pasta of the Week** **21.5**  
Please see our friendly team for this weeks delicious pasta

# FOOD FOR THE LITTLE PEOPLE

**Fish and Chips** **11**

**Dinosaur Nuggets** **11**

**Kid Pasta** **11**

**Kiddie Steak and Chips** **12.9**

**Kid's Chicken Tenders** **11**

**A surcharge of 15% applies on all public holidays**

# WINE

**Glass**   **Bottle**  
After many a discussion and tasting (after tasting) we have come up with a suitable wine list for our little café. We hope you enjoy! There is the perfect wine here to match whatever is on your plate!

## Sparkling

Masterpeace Sparkling Moscato Piccolo (200ml)   **9**  
*Fruity and fresh with bubbles that liven up every mouthful*

Masterpeace Sparkling Chardonnay Piccolo (200ml)   **9**  
*Soft and full flavoured with a good 'mousse'*

Geppetto Brut NV   **29.5**  
*Lively with fresh fruits, creaminess and a crisp finish*

## Whites

Pinocchio Moscato   **32**  
*Refreshing with a beguiling nose of lychees and ginger with a delicious frizzante*

Kingston Estate Pinot Gris   **7.5**   **34.5**  
*Elegant fresh fruits with a touch of sweetness and a soft finish finishing crisp and dry*

Momo Sauvignon Blanc (Organic)   **34**  
*With aromas of tropical fruit, this is crisp and dry and goes great with a salad*

Wills Domain Semi Sauv Blanc.   **7.5**   **32**  
*This refreshing Margaret River drop comes with hints of pineapple, nectarine and lemon rind*

Castle Rock Chardonnay   **8**   **34**  
*Nectarine and grapefruit characters will help leave a crisp, clean and lingering flavour*

## Reds

Geppetto Pinot Noir   **9.5**   **35.5**  
*Using a hand picked blend of fruit from the cooler regions of Victoria*

Agoston Tempranillo Cabernet   **8**   **34**  
*Flavours of jammy blackberries, black plums and chocolate, peppered with spice*

Mills Reef Merlot   **7.5**   **32**  
*Hailing from Hawkes Bay NZ and with hints of blackberries and plums, leaves a long persistent finish*

Kingston Estate Cabernet Sauvignon   **7.9**   **31**  
*Suggested pairings with two of life's great pleasures; pasta and chocolate, this glass will also carry hints of black currants and quince*

## Fortifieds/Stickies

Pedro Ximenez   **12**

Para Port   **9**

Gilberts Tawny Port   **9**

# SPIRITS

**Gordons Gin (House)**   **8**

**Chivas Regal 12 year old**   **9**

**Johnnie Walker Red (House)**   **8**

**Canadian Club Whisky**   **8**

**Makers Mark**   **9.5**

**Grey Goose Vodka**   **9.5**

**Absolut**   **9**

**Bacardi Rum**   **8**

**Bundy Original**   **8**

**Malibu**   **8**

# BEER

**Corona Imported**   **8.9**

**Feral Hop Hog**   **9**

**Hahn Premium Light**   **7**

**Matsos Mango Beer**   **8.9**

**Matsos Ginger beer**   **8.9**

**Peroni**   **9**

# CIDER

**Somersby Pear Cider**   **9**

**Rekorderlig Strawberry and Lime**   **11**

**Somersby Apple Cider**   **8.5**

# LIQUEURS

**Baileys**   **8.5**

**Cointreau**   **8.5**

**Frangelico**   **9**

**Kahlua**   **8**

**Midori**   **8**

**Tia Maria**   **9**

# COCKTAILS

**Espresso Martini**   **16**  
Kahlua, Vodka, Espresso

**Dark & Stormy**   **15.5**  
Spiced Rum, Ginger Beer, Lime

**Classic Mojito**   **15.5**  
White Rum, Lime, Mint, Soda

**Fruit Tingle**   **16**  
Vodka, Blue Curacao, Lemonade

**Japanese Slipper**   **16**  
Midori, Cointreau, Lemon Juice

**Toblerone**   **16.5**  
Frangelico, Kahlua, Baileys, Cream, Honey, peanuts

**Malibu Sunset**   **15**  
Malibu, Pineapple Juice, Grenadine

**Frozen Berry Daquiri**   **15.5**  
Berries, Bacardi, Triple Sec

**Aperol Spritz**   **14**  
Aperol Apertivo, Sparkling white wine, soda

# MOCKTAILS

**Virgin Mojito**   **5.5**

**Frozen Berry Refreshing**   **5.5**

**Virgin Mary**   **6.5**

# COLD

**Elixir Tonic**   **7.2**

*100% Cold Pressed Juice - Apple, Lemon & Kale*

**Juice**   **4.8**  
*Apple | Orange | Pineapple*

*Would you like a combo? We're happy to mix n match!*

**Classic Milkshakes**   **6.5**  
Chocolate, Vanilla, Caramel, Strawberry, Spearmint, Banana, Milo, Mocha & Coffee

All classic milkshakes can also be served as a kids size

*Add malt*

**Specialty Milkshakes**   **8.2**  
Add an extra flavour -*Salted caramel, vanilla, hazelnut*

**Apple Pie**   **8.2**  
*The dessert that your Nan makes oh so well is also deliciously drinkable*

**Malteaser Madness**   **8.2**  
*Don't roll them down the aisle. Put them in a shake instead.*

**Pina Colada**   **8.2**  
*Who said you need a tropical island to have a Pina Colada?*

*Hint- ask for a shot of rum to make it a grown-ups shake!*

**Fruit Smoothies**   **7.9**  
Mixed Berry and Chia Seed

Banana, Blueberry and Oats

Apple, Kale and Lemon

**Smashes**   **7**  
*Kinda like a frappe!*

Coffee, Mocha, Chocolate

*Topped with whipped cream?*

*Add ice cream to the mix?*

**Old Favourites**   **6.8**  
Iced Coffee

Iced Mocha

Iced Chocolate

Iced Latte

**Spiders**   **6**  
*Because a can of soft drink is always better with ice cream!*

Coke, Coke Zero, Solo, Fanta, Lemonade

**Soft Drinks**   **6**  
Cans  
*Coke, Coke No Sugar, Solo, Fanta, Lemonade*

Bottles  
*Lemon Lime and Bitters, Ginger beer*

*Sparkling Water, Still water*

*Many of our menu items are available as a gluten free option. Please see our friendly team for help. All GF options will incur a \$1 surcharge.*

*We are happy to accommodate a split plates, however a \$2 surcharge applies.*

*Café Elixir uses a variety of ingredients in the preparation of our delicious food. Please be aware that there is a risk that traces of allergens may be transferred to items on our menu during storage or preparation in our kitchen. Café Elixir is therefore unable to give a guarantee that any item sold is free from traces of allergens.*

*V - denotes Vegetarian  
GF - denotes items that can, with some variation be made Gluten Free*

# HOT

# COFFEE

Feeling like a cuppa? Leave it to us. At Elixir we use the best locally roasted 5 Senses coffee, prepared by our (W.A. Barista Academy) qualified baristas who will make your coffee any way you like it.

**Cappuccino**   **8oz 4.1**   **12oz 5**   **Espresso**   **8oz 3.5**

**Flat White**   **4.1**   **5**   **Short Macchiato**   **3.8**

**Latte**   **4.1**   **5**   **Long Macchiato**   **4**  
*Served Traditional or Topped*

**Long Black**   **4.1**   **5**   **Vienna**   **4.5**  
White, Black or Chocolate

**Mocha** Milk or White chocolate   **5**   **6**   **Affogato**   **4.8**

Add an extra flavour -*Salted caramel, vanilla, hazelnut*   **1**   **BabyChino**   **2**

Add an extra shot   **0.5**

Soy Milk (Yes, we use Bonsoy)   **0.70**

Almond Milk (*Nut Juice*)   **0.50**

Fancy your coffee up with nutella and chocolate chips   **2**

**Hot Chocolate**   **8oz 4.5**   **12oz 5.5**

**White Chocolate**   **4.5**   **5.5**

**Rocky Road**   **4.9**   **5.9**  
*Topped with cream and rocky road treats (go on, you've gone this far)*

Fancy your hot chocolate up with nutella and chocolate chips?   **2**

# TEA

All our teas are premium loose leaf and only served as a pot for one.

**English Breakfast Tea**   **7**   **4.2**   **Goji Tea**   **6.3**

**Earl Grey**   **7**   **4.2**   **Acai Tea**   **6.3**

**Peppermint Tea**   **7**   **4.2**   **Apple**   **6.3**

**Green Tea**   **6.8**   **4.2**   **Red Rooibos**   **6.3**

**Lemongrass and Ginger**   **6**   **4.2**   **Mexican Spiced Chai**   **6.3**

**Chai Tea**   **6**   **4.2**   **Rosebud Tea**   **6.3**

# CHAI

**Chai Latte**   **8oz 4.5**   **12oz 5.2**

**Choc Chai**   **3.5**   **4.9**   **5.5**  
*The love child from a Chai Latte and a Hot Chocolate*

**Dirty Chai**   **4.5**   **5.5**   **6**  
*Your favourite chai latte with a shot of your favourite coffee!*

# DESSERT

**Deep Fried Oreos**   **12**   **M&M Cookie Pie**   **12**

Also known as heaven, this basket of golden deep fried cookies come with a serve of hot chocolate sauce and vanilla ice cream!

This is a favourite amongst Elixir fans! Somewhere between a white brownie slice and a soft cookie, this comes warmed-up, chock-a-block with M&Ms and topped with vanilla ice cream

**Elixir Sundae**   **12**  
Homemade chocolate brownie is topped with ice cream, whipped cream, choc chips, Tiny Teddys and hot chocolate fudge! Holy moly!