



HEALTHY BOOST

MORNING CEREAL

founders' granola, strawberry, blueberry & banana served with whole milk

\$65

ACAI YOGURT BOWL

housemade blueberry yogurt, founders' granola, strawberry, blueberry, banana, almonds & coconut flakes

\$90

MANGO COCONUT OVERNIGHT OATS

mango, plain yogurt, coconut overnight oats & mango coulis

\$90

MIXED BERRIES OVERNIGHT OATS

blueberry, plain yogurt, blueberry overnight oats, granola & frozen blackberries

\$90

NO FIG DEAL TOAST

fresh figs, fluffy ricota, walnuts & honey on toasted sourdough

\$100

CHARRED AVO

kale, radish, almonds, cherry tomato, pickled cucumber, alfalfa & green goddess

\$100



ELEPHANT
GROUNDS

EST. 2013

EG SIGNATURES

BREKKIE SANDWICH

avocado, bacon, egg, cheese & croissant

\$98

B.E.L.T.

milk bread toast, bacon, fried egg, butter lettuce, tomato & fries

\$100

GRILLED CHEESE

mozzarella & cheddar cheese, tomato soup & side mesclun salad

\$100

AVOCADO TOAST

poached egg, radish, pea cress, french pea pesto, dill yogurt & salad

\$105

CORNERED BEEF HASH

corned beef, two poached eggs, rocket & brussels leaves

\$110

FISH FILLET SANDO

breaded sole, wasabi mayo, cabbage, furikake mayo & fries

\$110

KARANA™ SPICY TACOS

young jackfruit meat, spicy tomato salsa, corn, red onions, vegan cheese, pickled jalapeño, coriander, guacamole, mango salsa & spicy tomato sauce

\$120

EG SMASHBURGER

double smashed wagyu patties, bacon, cheddar, rocket, tomato, mayo & toasted sesame bun with fries

\$185

CHECK OUT OUR DAILY PASTRIES AT THE COUNTER.



RISE & SHINE

EGGS BENEDICT

cured salmon, parsley purée & avocado

\$110

MR SHAKSHUKA

chorizo, eggs, spicy tomato salsa, feta cheese, onion, garlic, cilantro & grilled sourdough

\$110

EGGS FLORENTINE

king oyster & shiitake mushroom, baby spinach & carrot purée

\$115

PULLED PORK BENNY

poached kyushu egg, BBQ pulled pork, sauteed spinach on house brioche with house hollandaise

\$120

CRAB CAKE BENEDICT

crab cake, poached egg, hollandaise & pesto

\$125

PANCAKE

OG BUTTERMILK PANCAKES

three buttermilk pancakes, homemade caramel butter, aunt jemima maple syrup & fresh whip

\$105

PEACHES & CREAM STACKS

three buttermilk pancakes, caramelized Japanese peach, maple syrup & fresh whip

\$115

BRUNCH

sat, sun & holiday 9am - 5pm

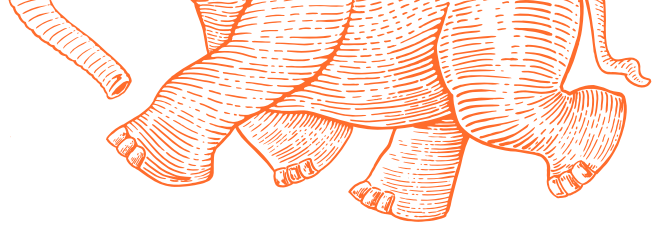


Let us know if you have any food allergies.



vegan option

10% service charge



BLACK

espresso / short black	\$30
americano / long black	\$30



MILK

macchiato	\$36	
piccolo	\$36	
dirty	\$38	
flat white	\$40	\$48
latte	\$40	\$48
cappuccino	\$40	\$48
valrhona mocha	\$45	\$53

EG EXCLUSIVES

americano air	\$36	
french vanilla	\$55	\$63
salted caramel	\$55	\$63
black tie	\$55	
bulletproof	\$60	\$68
smoked milk affogato	\$60	
matchagato	\$60	

BREW BAR

DAILY SELECTION OF SINGLE ORIGIN

small (1-3 pax, 210-250 ml)	\$70
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COLD BREW	\$68
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NOT COFFEE

acqua panna, s.pellegrino	\$25
coke, coke zero, sprite	\$26
fresh squeezed oj	\$30
fresh lime soda	\$35
chocolate milk	\$45
lemonade	\$48
thai iced tea	\$55
matcha latte	\$55
hojicha latte	\$55
masala chai latte	\$55
yuzu sparkling juice	\$65

ICED TEAS

cold osmanthus oolong brew	\$48
yuzu oolong	\$58
arnold palmer	\$58
mango red jade iced tea	\$58

HOT TEAS

earl grey	\$48
osmanthus oolong	\$48
camomile	\$48
arabian mint	\$48
muscat hamberg	\$48
genmaicha	\$48

ON TAP

asahi	\$58
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BOTTLED BEER

hitachino nest amber ale	\$80
hitachino nest white ale	\$80

COCKTAILS

south side	\$65
espressotini	\$75

WHITE

xanadu, circa 77 chardonnay 2021 (Western Australia)	\$90	\$450
xanadu, circa 77 sauvignon blanc semillon 2021 (Western Australia)	\$90	\$450

RED

tropo, little red 2021 (South Australia)	\$90	\$450
unico zelo, true blue 2021 (South Australia)	\$100	\$480

+8 DECAF

+6 SOY MILK
+8 OAT MILK

+8 ALMOND MILK

