

hot and cold beverages

premium roasted espresso

short black 4 | doppio 5
macchiato 5 | long macchiato 6 | piccolo 5

espresso bar | sml 5 | lrg 6

cappuccino | latte | flat white
long black | chai latte | hot chocolate

cold coffee

iced latte 7 | iced mocha 8
iced long black 7 | iced chocolate 8

add on

ice-cream 2 | whipped cream 1

tea selection 6

english breakfast | chamomile tea peppermint tea
earl grey | chai tea | green tea

extras | 1

decaf | extra shot | almond milk | soy milk
lactose free milk | oat milk | flavored syrups

milkshakes and juices

fresh fruit milkshake 9

banana milkshake | strawberry milkshake
hershey's chocolate milkshake

freshly squeezed juices 9

orange | apple | watermelon | carrot | pineapple

fruit smoothies 12

kale kick

kale, spinach, mango

coco loco

coconut, pineapple,
mango, mint, lime

pash n' shoot

passionfruit, mango,
pineapple

berry go round

raspberry, blackberry,
strawberry



Breakfast Menu



surf 'n' turf breakfast 28

two eggs your way, grilled bacon, two grilled prawns, smoked salmon, giant hash brown, slow roasted caramelized heirloom cherry tomatoes, portobello mushroom, grilled sourdough

imperial loaded croissant 29

oven toasted croissant loaded with crab and prawn timbale with gribiche sauce, fresh chili lime guacamole, two poached eggs, drizzled with remoulade sauce and chive

lobster benedict 36

broiled slipper lobster and pernod creamed spinach, two poached eggs on grilled sourdough grilled bread, covered in creamy hollandaise sauce and chive

crispy benedict 26

homemade giant hash brown, crispy fried prosciutto, grilled bacon, slow roasted caramelized heirloom cherry tomatoes, two poach eggs, creamy hollandaise sauce and chives

chef's special avo lime with dukkha v 22 | add egg 3

a thick layer of chili lime guacamole on a toasted sourdough bread, cherry tomato, fetta cheese. toasted almonds, caramelised balsamic, sprinkled with homemade dukkha served with a side of rocket, parmesan salad, and burnt lemon

smoked salmon tostada 26

chili lime guacamole, scrambled eggs, smoked salmon, slow-roasted caramelized heirloom cherry tomatoes, remoulade sauce, served on two toasted blue corn tacos

caramelised fig and prosciutto crostini 28 | add egg 3

ripened fig caramelised with brown sugar and aged balsamic, served on a toasted sourdough with a thick layer of stracciatella and sliced prosciutto on top, drizzled with harissa manuka honey

crab omelette 28

3 eggs beaten with ricotta, folded with a creamy savoury crab and prawn jumble, served on toasted sourdough

slab bacon and waffle 26

two belgium waffles with a grilled slab of bacon, topped with fresh stracciatella and a poached egg, drizzled with canadian maple syrup

maple ricotta waffle stack v 24

two belgium waffles stacked and layered with maple ricotta and wild berry compote, topped with caramelized fig, drizzled with our jack daniel's butterscotch sauce, garnished with persian fairy floss



eggs on toast 9 | add bacon 5 | portobello mushroom 4

two eggs cooked your way on a grilled sourdough

bacon and egg roll 13 | choice of tomato or bbq sauce

two eggs cooked your way, two rashers of grilled bacon, rolled in a grilled pita bread

extra add ons

one egg poached or fried 3 | scrambled eggs 7
giant hash brown 4 | chili lime guacamole 4
pernod creamed spinach 4 | caramelized heirloom cherry tomatoes 4 | two slices grilled bacon 5 | two slices beef bacon 6
grilled bacon slab 12 | three slices prosciutto 9
60 gm smoked salmon 9 | three grilled prawn 9
hollandaise sauce 4 | remoulade sauce 4 | jack daniel's butterscotch sauce 5 | grilled sourdough 3 | gluten free bread 3

Breakfast Menu

ELEMENTS SEAFOOD GRILLHOUSE
JEWELS OF THE TIDE
CONNOISSEURS OF THE SEA

ELEMENTS
ESTD 2018 ★ ★ ★

PEOPLE ★ PASSION ★ PALATE

