

RESTAURANT.CAFE.PIZZA

élevé

Breakfast

BREAKFAST
bowls &
fruits

EGGS
& more

BUILD YOUR
waffles

TOASTIES
boujee it
up

Granola Spice Bowl Warm Spiced Granola - Laced with vanilla and a cozy spice blend. (Gluten-Free + Vegan)	\$5	Chocolate Apple Bowl Stewed and caramelized diced apples and bananas mixed with oatmeal, chia, sesame, and sunflower seeds	\$7
The Classic Oats Bowl The Old-fashion Oats. It's creamy, wholesome, warm, and filling.	\$5	Pawpaw Muesli Boat Muesli, plain yogurt, honey and roasted almond	\$7
High Breakfast Eggs, bacon, chipolata, scrambled potato hash, grilled tomato & mushroom, greens & toast	\$23	Egg Quesadilla with , 4 beans, and salsa and tasty cheese	\$13
Mushroom Omellete served with gooey aged cheddar cheese	\$13	Eggs Benedict with bacon, spinach and hollandaise sauce	\$18
Green Omellete Broccolini, moca(spinach) pesto, feta & sprouts,	\$13	Eggs Florentine with spinach, grilled tomatoes & mushrooms and our house-made hollandaise sauce	\$15
Pineapples and toasted Coconut with a Mint Syrup/Vanilla Ice-Cream or Fresh Cream	\$12	Home-made tangy banana , toasted coconut , Vanilla ice- cream or Fresh Cream	\$13
Frozen Berries, toasted Muesli and chocolate sauce w/Vanilla Ice- Cream or Fresh Cream	\$15	The Breaky Waffle Bacon, scrambled eggs, spinach and tomato jam & syrup	\$18
Smoked Ham, Cheese & tomato Spicy spinach & Ricotta	\$12	Strawberry Jam & Peanut Butter Sandwich	\$6
Stringy Cheesy Bacon Sandwich	\$12		
Smoked Chicken and Tomato	\$12		

Refer to blackboard menu for daily specials!

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SOFT SHELL tacos

GOURMET burgers

ON THE fryer

Lemon Peppered Fish Grilled Fish , spicy salsa , lettuce and pickled onion.	\$15	Spicy Shrimp with tropical coleslaw, salsa and lettuce	\$15
Roast Chicken Slow roasted chicken, caramelized onions, salsa and lettuce	\$15	Roasted Vegetable Herb roasted seasonal vegetables, salsa and lettuce	\$10
Beasty Beef Burger herb infused beef patie, bacon, pickle, lettuce, tomato, coleslaw, cheese, aioli and b.b.q sauce	\$16	Lemon Peppered Fish lemon peppered marinated grilled fish, lettuce, tomato, tartare, caramelised onions	\$13
Tropical Chicken Burger sweet & sour marinated grilled chicken, lettuce, tomato, tropical coleslaw, sweet chili aioli, spinach pesto	\$18	Roasted Vegetable Burger seasonal roasted vegetables, lettuce, tomato jam, spinach pesto.	\$10

*All burgers served with your choice fresh potato or sweet potato fries.
Our inhouse buns are sundried tomato & herb infused.*

Beer Battered Fish & Chips Crispy battered marlin served with salad & tartare sauce	\$15	Loaded Spicy Beef Fries Spicy lean beef sauce topped with mozzarella cheese and salsa. <i>with spicy lamb</i>	\$19
Buffalo Crispy Chicken Crispy coated chicken fillets served with salad, chili aioli	\$18	Cheesey Fries Topped with salsa and cheese.	\$13

*All burgers served with your choice fresh potato or sweet potato fries.
Fried in pure canola oil.*

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Pizza

Smoked Chicken 11" 13" 15"
 \$20 | \$28 | \$38

Sliced smoked chicken, mozzarella, provolone & capsicum
 our authentic pizza sauce.

Margherita 11" 13" 15"
 \$14 | \$21 | \$27

Mozzarella, fresh basil & our authentic pizza sauce.

Del la Riviera 11" 13" 15"
 \$35 | \$45 | \$55

Anchovy, Red Onion, homemade savory tomato Jam and Basil,
 Black Olives, Oregano and Garlic,
 topped with fresh Parmesan and a drizzle of olive oil
 (Optional- replace anchovies with smoked Salmon

Spicy Lamb 11" 13" 15"
 \$25 | \$33 | \$40

Spice infused Lamb , roasted tomato, caramelized onions
 topped with garlic Aioli

Classic Hawwaian 11" 13" 15"
 \$19 | \$27 | \$35

Sweet & sour chicken, pineapple, onions mozzarella cheese

Extras

Fresh Chili	\$3	Smoked Chicken	\$5
Garlic Aioli	\$3	Smoked Salmon	\$9
Bacon	\$5	Cheese	\$4

Pasta & Salads

Spaghetti aglio olio \$10

a simple Italian dish of garlic, olive oil, parsley, and Parmigiano-Reggiano cheese tossed with cooked pasta

Pasta Carbonara \$18

Carbonara is an Italian pasta dish from Rome made with eggs, hard cheese, cured pork, and black pepper.

Spaghetti Bolognese \$18

with an Italian ragù (meat sauce) made with minced beef and tomatoes, served with Parmesan cheese

Sesame Seared Ahi Salad \$18

a twist to the nicoise salad with a miso dressing.

Classic Ceasar Salad \$18

with croutons, bacon, poached egg topped with our house dressing
with chicken \$6 with smoked salmon \$7

Sides

French Fries	\$6
Sweet potato fries	\$6
House Salad	\$6
Herbed Garlic Bread	\$4
Double cheese Bread	\$9

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coffees & teas

Espresso	\$4
Long Black	\$4.50 \$5.50
Flat White	\$5.50 \$6.50
Cafe Latte	\$5.50 \$6.50
Cappuccino	\$5.50 \$6.50
Cafe Mocha	\$6 \$7
Macchiato	\$4.50 \$5.50
Con Panna	\$6
Hot Chocolate	\$5.50 \$6.50
Decaffeinated	\$6.50 \$7.50
Chai Latte	\$6.50 \$7.50
Tea By The Pot	\$6

cold drinks

Iced Coffee	\$9
Iced Mocha	\$12
Iced Chocolate	\$12
Iced Long Black	\$8
Iced Tea	\$7

fresh juices

The Get You Through <i>carrot, orange, pineapple, ginger</i>	\$14
Kickstart <i>oranges, moca, carrots, banana</i>	\$12
The Green Bull <i>cellary, cucumber, mint, apple, pineapple, spinach, cilantro, ginger</i>	\$12
Core Booster <i>orange, lemon, apple, ginger</i>	\$14
Tumeric Sunset <i>pineapple, carrot, apple, lemon, tumeric</i>	\$12

blends

Pacific Breeze <i>orange juice, mango juice, pineapple, banana, coconut milk</i>	\$14
The Magdelene <i>orange juice, pineapple, ginger, garlic, lemon, basil, cayenne pepper</i>	\$12
Peanut Butter Jelly <i>almond milk, banana, mixed berries, peanut butter</i>	\$12
Moonshine Mint <i>apple juice, pineapple, strawberries, ginger, mint, lemon</i>	\$14
Raspberry Mango Margarita Slushy <i>mango, coconut water, lime juice, raspberries, syrup</i>	\$12