KIDS DRINKS

MILKSHAKE 5

CHOCOLATE, STRAWBERRY, CARAMEL, VANILLA

SOFTDRINK 4

LEMONADE. PEPSI. PEPSI MAX. **SOLO, PINK LEMONADE**

JUICE

BY LOCALS

FOR LOCALS

APPLE, ORANGE, PINEAPPLE, **ORANGE & PASSION. CRANBERRY**

BABYCHINO 1.5 HOT CHOC

LUNCH/DINNER 15



VANILLA SOFT SERVE 8

SPRINKLES & CHOICE OF TOPPING-NUTELLA, BISCOFF, PEANUT BUTTER

STRAWBERRIES, BANANA & CHOICE OF TOPPING- NUTELLA, BISCOFF, PEANUT BUTTER



BREAKFAST 10

FROM 7AM - 11.30AM

KIDS EGGS ON TOAST BACON & EGG MUFFIN KIDS HOTCAKES

CHEESE TOASTIE

FROM 12PM

DESSERT

ACAISOFT SERVE 11

DESSERTS

(ALL DAY)

ACAI SOFT SERVE

ACAI 20 Soft serve acai served with seasonal berries. banana & granola

CHOCOLATE ACAI

Soft serve acai served with strawberries, banana, nutella & oreo crumble

SNICKERS ACAI

Soft serve acai served with strawberries, banana, peanut butter, nutella & crushed nuts



20

VANILLA SOFT SERVE

SUNDAE

Els signature soft serve mix with fresh strawberries, a choice of sauce topping.

BANANA SPLIT

Els signature soft serve mix with halved fresh banana. crushed nuts, oreo crumble, nutella, fresh cream

SWEETER SIDE

GELATO

2 scoops of house gelato. choice from chocolate, hazelnut, mango, raspberry

NUTELLA PIZZA

Served with fresh strawberries. banana, oreo crumble & soft serve ice cream

PANZAROTTI

Nutella stuffed deep fried dough dusted with cinnamon served with vanilla soft serve ice cream

ADD ON TO ANY DESSERT

TOPPINGS

Nutella	2
Biscoff	2
Pistachio	2
Honey	2
Peanut Butter	2
Strawberry Jam	2
Maple Syrup	2

CRUMBLE

Oreo	2
Vanilla	2
Pistachio	2
Biscoff	2

FRESH FRUIT

Strawberries	4
Blueberries	4
Banana	3
Passionfruit	2

ADD ONS

Granola	4
Chia Seeds	2
Crushed Nuts	2
Almond Flakes Coconut Flakes	2
	2



Mothers Bay

SUNDAY | MAY 11 | 2025

Happy Mother's Day from Els Cafe & Bar! Today, we celebrate you with love, laughter, and something delicious.

BREAKFAST

7AM - 11:30AM

ZATAAR Middle-eastern mixed herbs (+ Cheese \$3, Scrambled egg \$4)

ZATAAR, CHEESE & VEG (GFO) 16 Middle-eastern mixed herbs. spinach, tomato, danish fetta, onion, fior di latte mozzarella

CHEESE PIZZA Fior di latte mozzarella & fresh lemon (+ Zaatar \$2, Sujuk \$6, Egg \$4)

SPINACH & CHEESE PIDE Spinach, fetta, fior di latte mozzarella, sesame seeds served w/fresh lemon

BREKKIE STACKS

SMASHED AVO (GFO) Avocado, danish fetta, cherry tomatoes, pomegranate, sumac, zataar, poached eggs, fresh lemon on toasted sourdough (+Bacon \$5, Smoked Salmon \$6)

CHILLIEGGS (GFO) Chilli infused scrambled eggs, danish fetta, spinach, mushrooms on sourdough (+ Smashed Avo \$4)

THE CORN FRITTER Sweet corn fritters, smashed avo, danish fetta, bacon rashers, tomato relish, chilli labne, poached

HOTCAKE STACK Triple stack fluffy hotcakes, seasonal berries, maple syrup, vanilla ice-cream (+ Grilled Banana \$4)



EXTRAS

Toi Has Ext Δv Chorizo Beef Patty

BREAKY FAVS

BREKKIE BURGER (GFO) Bacon, fried egg, onion jam, rocket, smashed avocado, jalapeno mayo, american cheese, hash brown on a toasted milk bun

BIG BREKKIE (GFO) Bacon rashers, lamb sausage, mushrooms, grilled tomato, avocado, scrambled eggs, hash brown, tomato relish with toasted sourdough

POPEYE OMELETTE (GFO) Three egg omelette, mushrooms, spinach, danish fetta with toasted (+Bacon \$5, Sujuk \$6, Ham \$5)

BENNY (GFO) Choice of bacon rashers/ mushrooms/smoked salmon with spinach, poached eggs, hollandaise on house-made focaccia (+Hash Brown \$3)

MEDITERRANEAN BREKKIE (GFO) 31 Lamb sausage, sujuk, marinated olives, labne, avocado, grilled halloumi, fresh cucumber & tomato, scrambled eggs, served with woodfired zataar bread

CHORIZO EGGS (GFO) Grilled chorizo, picco de gallo, avocado, chilli flakes, lemon oil, poached eggs served with housemade focaccia

LAMB & SPINACH EGGS (GFO) Middle eastern spiced minced lamb with scrambled eggs, spinach, pinenuts, pomegranate served on wood-fired zataar bread (+Avocado Half \$5)

SAUSAGE & EGG (GFO) House made beef sausage patty, fried egg, american cheese, tomato relish on a brioche english muffin served with a hash brown

SAVOURY HOTCAKES STACK Double stack fluffy hotcakes, bacon rashers, fried egg, vanilla butter, fresh strawberries, maple syrup (+Grilled Banana \$4, Extra Pancake \$5)

omato relish	3	Mushrooms	4	Danish Fetta	4	Grilled Tomato
ash brown	3	Halloumi	4	Spinach	4	Grilled Ham
xtra egg	4	Corn Fritter	4	Extra Toast	4	Sujuk
vocado half	5	Smashed Avocado	4	Bacon	5	Smoked Salmon

MIXED DIP PLATE (GFO) Hummus, tzatziki, olive tapenade served with wood-fired garlic crust pizza (Extra Crust \$7)

LETS GET STARTED

SALT & PEPPER SQUID Lightly fried calamari strips, rocket, fresh lemon, aioli

BRUSCHETTA CRUST (GFO) (V) Seasoned cherry tomatoes, basil, garlic, onion, aged balsamic glaze (+Danish Fetta \$4)

EL TACOS Choice of crispy prawn or chicken fajita with simple salsa, avocado, chipotle mayo, fresh lemon (+ Extra Taco \$10)

HOT POT PRAWNS (GFO) Sautéed tiger prawns, chilli, garlic, red sugo in a sizzling pot with house-made focaccia

ANTIPASTO PLATTER (GFO) Selection of cold cuts - prosciutto sopressa salami, olive mortadella, burrata cheese, mixed marinated vegetables with wood-fired crust (+Extra Crust \$7)

BURGERS & SAMBOS EL YEAH!

EL BEEF BURGER (GFO) Smashed beef patty, caramelised onion, american cheese, lettuce, tomato, house pickles, el sauce on a milk bun with house fries (+Bacon \$5, Double Patty \$6)

EL VEGGIE BURGER (GFO) Sweet corn fritter patty, lettuce, tomato, pickled onion, tomato relish, aioli on a milk bun with house fries

EL STEAK SAMBO (GFO) Marinated steak, caramelised onion, american cheese, lettuce, tomato, el special sauce on toasted sourdough with house fries

EL CHICKEN SAMBO House-made chicken schnitzel, american cheese, tomato relish, pickles, house slaw, aioli on a toasted sourdough (+House Fries \$5)

EL DELI FOLD (GFO) House baked wood-fired bread stuffed with deli fresh prosciutto, sopressa salami, fresh tomato, rocket, burrata cheese, pesto, extra virgin olive oil

BOWL ME UP

FATTOUSH SALAD (GFO) (V) Fresh diced salad, garden herbs, sumac, pomegranate, baby cos, almonds, zaatar crisps, balsamic lemon dressing (+Grilled Halloumi \$4)

LAMB SALAD (GF) Slow braised lamb shoulder, pepita seeds, cucumber, crispy chickpeas, black currants, baby spinach, pumpkin, quinoa, pomegranate, almonds, house lemon dressing, cucumber yoghurt

PRAWN & AVO SALAD (GF) Grilled tiger prawns, avocado, cucumber, pickled onion, cherry tomatoes, almonds, danish fetta, pomegranate, lemon dressing

ADD PROTEIN

26

29

28

Grilled Halloumi	4	Grilled Chicken	6
Avocado Half	5	Pulled Lamb	7
Falafel	6	Grilled Prawns	8
Chicken Fajita	6		

PASTA ME!

GNOCCHI DE FORNO House-made gnocchi in a rosa sauce, melted fior di latte mozzarella finished in the wood-fire oven

EL BOLOGNESE GNOCCHI Slow-cooked beef ragu in a mutti napoletana sauce, freshly grated parmesan cheese

CHILLI PRAWN SPAGHETTI Sautéed tiger prawns, cherry tomatoes, chilli, garlic, rocket, olive oil

PESTO CHICKEN SPAGHETTI Grilled chicken pieces, cherry tomatoes, mushrooms, basil pesto, touch of cream, freshly grated parmesan cheese

RISOTTO FUNGHI (GF) Mixed mushrooms, garlic, spring onion, peas, black truffle paste, freshly grated parmesan cheese

SPANISH RISOTTO (GF) Grilled chicken pieces, tiger prawns, chilli, garlic, peas, cherry tomatoes, saffron

VODKA RIGATONI Vodka-infused rosa sauce, fior di latte mozzarella, freshly grated parmesan cheese (+Burrata \$8)

PIZZA PLEASE!

MARGARITA (GFO) Tomato base, fior di latte mozzarella, fresh basil

El PEPPERONI (GFO) Tomato base, fior di latte mozzarella, loaded pepperoni, grana padano

TROPICANA (GFO) Tomato base, fior di latte mozzarella, double smoked ham, pineapple

DIAVOLA (GFO) Tomato base, fior di latte mozzarella, spicy salami, onion, olives, roasted capsicum, fresh chilli

BBQ MEATLOVERS (GFO) Bbg base, fior di latte mozzarella, double smoked ham, spicy salami, sujuk, pepperoni

EL SUPREME (GFO) Tomato base, fior di latte mozzarella, double smoked ham, spicy salami, mushrooms, olives, caramelised onion, roasted capsicum

MEDITERRANEAN VEGE (GFO) 24 Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms, caramelised onion, spinach, topped w/ fetta cheese

CHILLI PRAWN (GFO) Tomato base, fior di latte mozzarella, prawns, onion, fresh chilli

LAMB & PUMPKIN (GFO) Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts topped with danish fetta

PERI PERI CHICKEN (GFO) Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, spanish onion, pineapple topped w/ peri peri

LIVING LARGE

RIB EYE (GF) 350g grain-fed prime rib-eye off the bone cooked to your liking served with broccolini, twice cooked potatoes, choice of sauce

LAMB PITA (GFO) Slow braised pulled lamb shoulder served with simple diced salad, cucumber yoghurt on wood-fired pita, house fries

LAMB SOUVLAKI (GFO) Skewered lamb back strap served with greek salad, wood-fired pita, cucumber yoghurt

(+House Fries \$5, Extra Skewer \$13)

EL CHICKEN SCHNITZEL Els crumbed chicken breast served with house slaw, freshly grated parmesan cheese, house fries (Add choice of sauce for \$3)

EL CHICKEN PARMY Els crumbed chicken breast topped with grilled eggplant, mutti napoletana sauce, fior di latte mozzarella, house fries

EL GRILLED CHICKEN (GF) Marinated grilled chicken breast served w/ grilled broccolini, sweet potato wedges, els mushroom sauce (+ Risotto Rice \$5)

CHICKEN SHAWARMA (GFO) 29 Marinated sliced chicken breast served with onion tomato salad. pickles, green goddess tahini, wood-fired pita, house fries

GRILLED BARRAMUNDI (GF) 34 Wild caught barramundi served with broccolini, twice cooked potatoes. lemon butter sauce

ADD MORE

House Fries	5	Lemon Butter	3
Sweet Potato Frie	es 6	Mushroom	3
Medi Salad	5	Chimichurri	3
Broccolini	6	Garlic	3

NO SPLIT BILLS 10% SURCHARGE ON WEEKENDS

Lamb Sausage 5

29

25

26