

# CAFÉ EL'S

WINSTON HILLS

## beverages.

### COFFEE

SML 3.8 LRG 4.7

Cappuccino, Short Black, Long Black, Flat White, Piccolo, Latte, Macchiato, Hot Chocolate, Mocha, Chai Latte (Vanilla or Spice)

Soy, Lactose Free Milk, Almond Milk & Decafe .5  
Coffee Syrups- Vanilla, Caramel, Hazelnut 1

**AFFOGATO** 5

**FRENCH LOOSE LEAF TEA** 4  
English Breakfast, Peppermint, Camomile, Green Tea, Earl Grey

**JUICES** 5  
Orange, Apple, Pineapple, Cranberry, Passion & Orange

**SOFT DRINKS** 3  
Coke, Coke Zero, Diet Coke, Sprite, Solo, Fanta

**LEMON LIME & BITTERS** 5

**PEACH ICED TEA** 5

**SPARKLING WATER** 4/6  
Santa Vittoria 250ml/500ml

**CAFÉ EL'S STILL WATER** 3

**MILKSHAKES/THICKSHAKES** 6/7  
Chocolate, caramel, vanilla, lime, strawberry, banana, Oreo cookies & cream

**SMOOTHIES** 8  
Banana, Blueberry, Mixed ADD \$1

**ICED DRINKS** 6  
Coffee, chocolate, mocha, latte or long black  
With cream ADD 50c

## desserts.

**HOMEMADE SCONE** 5

**HOMEMADE MUFFINS** 4

**CINNAMON SCROLL** 6

**FRIENDS** 5

**BANANA BREAD** 5

## specials.

breakfast.

## lunch.

follow us.



# breakfast.

monday to sunday 7am-11:45am

## old time greats.

### BREADS 5

White sourdough, wholemeal sourdough, english muffin, turkish, rasin, zataar bread

### EGGS YOUR WAY (ALL DAY)\* 11

Two eggs cooked to your liking: sunny side up, poached or scrambled with toasted sourdough (GFO)

\*Only fried and poached eggs are served all day

### ELS EGGS BENEDICT 19

Poached eggs with wilted spinach on an english muffin topped with hollandaise sauce and your choice of bacon, smoked salmon, grilled ham or pulled pork (GFO) (+ Mushrooms \$3, Smashed Avocado \$3)

### ELS BIG BREAKY 22

Two bacon rashers, lebanese sausages, sunny side eggs, herb mushrooms, roast tomato and hash brown served with toasted sourdough (GFO)

### CLASSIC OMELETTE 19

Three egg omelette with smoked ham, cherry tomato, Spanish onion and mozzarella cheese served with toasted sourdough (GFO)

### POPEYE OMELETTE 19

Three egg omelette with herb mushroom, baby spinach and feta cheese served with toasted sourdough (GFO) (+Avocado \$3)

### ELS FRENCH TOAST 18

Two Brioche slices dipped in rich egg batter topped with bacon, grilled banana, fresh strawberries and maple syrup (GFO)

### BAKED EGGS 19

Chorizo braise salsa, fresh herbs and fried eggs baked in a hot pot served with turkish bread

### MEDITERRANEAN BREAKFAST 21

Lebanese sausage, fresh tomato & cucumber, zucchini fritters, olives, labne, grilled haloumi, zataar bread and scrambled eggs

## our favourites.

### ELS BREAKY BURGER (ALL DAY)\* 18

Bacon, fried egg, avocado, american cheese and rocket with garlic aioli & bbq sauce served on a toasted milk bun and side hash brown (GFO)

### CHEF'S CORN FRITTER (ALL DAY)\* 20

House made corn fritters, avocado, bacon, tomato chutney, crumbled fetta and chilli labne topped with poached eggs

### SMASHED AVO (ALL DAY)\* 18

Smashed avocado, grilled haloumi and heirloom tomatoes topped with poached eggs and balsamic glaze on toasted sourdough (GFO) (+ Bacon \$4, Smoked Salmon \$4)

### BLUEBERRY HOTCAKES 16

Triple stack hot cakes topped with blueberry compote, fresh berries, white chocolate ganache and vanilla ice cream

### HALOUMI & ZUCCHINI FRITTERS 19

Homemade fritters with chilli yogurt, fresh salad, smashed peas with poached eggs served with linseed toast

## healthy bowls

### PULLED LAMB BOWL (ALL DAY)\* 22

12 hour braised pulled shoulder, kale, quinoa and almond flakes topped with cucumber yogurt, poached egg and lemon oil with a side of toasted sourdough (GF)

### GRILLED SALMON BOWL (ALL DAY)\* 24

Grilled Atlantic salmon with asparagus spears, mushroom, kale, edamame, avocado, heirloom cherry tomato, black sesame seeds siracha mayo and a poached egg (GF)

### ACAI BOWL (ALL DAY)\* 16

Frozen acai smoothie topped with coconut, seasonal fruit, house granola and chia seeds (GF)

### WARM PORRIDGE 14

Rolled porridge oats with skim milk, coconut, berry compote, honey, house granola topped with honey

## breakfast extras

Bacon \$4, Leb Sausage \$4, Pulled Pork \$4, Smoked Salmon \$4, Pulled Lamb \$4, Smashed Avocado \$3, Hash Brown \$3, Spinach \$3, Mushroom \$3, Grilled Tomato \$3, Fetta Cheese \$2, Tomato Relish \$2, Haloumi \$3, Corn fritter \$4, Extra Egg \$3, Chorizo Salsa \$4

gluten free option \$1

# lunch.

monday to sunday 12pm-3:30pm

## smaller.

<b>STEAK CUT CHIPS</b>	<b>7</b>
Served with house seasoning and tomato sauce	
<b>SWEET POTATO CHIPS</b>	<b>10</b>
Served with house seasoning, sweet chilli and aioli	
<b>TOMATO &amp; AVOCADO BRUSCHETTA</b>	<b>15</b>
Cherry tomatoes seasoned with extra virgin olive oil crumbled fetta, basil pesto and balsamic glaze (GFO)	
<b>PRAWN BRUSCHETTA</b>	<b>19</b>
Tiger prawns with rocket, cherry tomato, avocado, fetta cheese and basil pesto (GFO)	
<b>SMOKED HCT SANDWICH</b>	<b>10</b>
Fresh doubled smoked ham with fresh tomato and tasty cheese served on toasted thick sourdough (GFO)	
<b>THE REUBEN SANDWICH</b>	<b>16</b>
House corned beef with pickled cabbage, cheese, pickles, dijon mustard and aioli served with potato crisp	

## salads & bowls.

<b>LAMB SALAD</b>	<b>22</b>
Grilled lamb backstrap skewer with chick pea, wild quinoa, roasted cashew nuts, black currants, cucumber, baby spinach, pomegranate and cucumber yoghurt (GF)	
<b>FATTOUSH SALAD</b>	<b>22</b>
Choice of grilled chicken, grilled prawns or falafel with tomato, cucumber, onion, fresh herbs, capsicum, pomegranate, flaked almond, crispy flat bread croutons, cos lettuce and purple raddish topped with sumac and balsamic dressing (+\$3 Grilled haloumi, \$3 Avocado)	
<b>EL VEGAN BOWL</b>	<b>19</b>
Kale, asparagus, heirloom tomato, mushroom, edamame beans, avocado chunks, chickpeas, roast cauliflower, fried tofu and hummus (GF) (V) (+ \$4 Falafel)	
<b>GRILLED SALMON BOWL</b>	<b>24</b>
Grilled Atlantic salmon with asparagus spears, kale, mushroom, edamame, avocado, heirloom cherry tomato, black sesame seeds siracha mayo and a poached egg (GF)	
<b>PRAWN &amp; AVOCADO SALAD</b>	<b>24</b>
Grilled tiger prawns with avocado, cucumber, pickled onion, cherry tomato and fetta cheese with lemon dressing topped with pomegranate and flaked almond (GF)	

## sides.

Sweet Potato Chips \$5, Steak Cut Chips \$4, Garden Salad \$4

## larger.

<b>SHISH TAWOUK</b>	<b>25</b>
Marinated Chicken breast skewers served with beer battered chips, fattoush salad, warm pita bread and a side of garlic sauce (GFO)	
<b>MOROCCAN BOWL</b>	<b>24</b>
Moroccan spiced chicken breast, with cauliflower, chickpea, quinoa, kale and asparagus warm salad topped with cucumber yogurt, pomegranate, heirloom tomato and flaked almond (GF)	
<b>LAMB SOUVLAKI SKEWERS</b>	<b>26</b>
Tender marinated skewered lamb back strap served with diced salad, pilaf rice, warm pita bread and cucumber yoghurt (GFO)	
<b>LAMB RAGU</b>	<b>22</b>
Slow braised pulled lamb with pappardelle pasta, peas, fresh herbs in a rich tomato sugo topped with parmesan cheese	
<b>PESTO CHICKEN PASTA</b>	<b>22</b>
Grilled chicken breast with mushrooms in creamy pesto sauce topped with Parmesan cheese. (Risotto or pappardelle)	
<b>GAMBERI</b>	<b>25</b>
Tiger prawns sautéed with chilli, garlic, cherry tomato, fresh herbs in a traditional Napolitana sauce (Risotto or Pappardelle)	
<b>HOT POT PRAWNS</b>	<b>25</b>
Garlic and chilli prawns in a rich traditional tomato base sauce in a hot pot with toasted turkish bread (GFO)	
<b>LAMB YIROS</b>	<b>19</b>
Slow braised lamb shoulder with diced salad, cucumber yogurt, lettuce, filled with chips on a greek pita bread served with chips	
<b>PULLED PORK BURGER</b>	<b>19</b>
Smokey bbq pulled pork served with asian slaw, american cheese, pickles, aioli and bacon jam on a milk bun served with chips (GFO)	
<b>BEEF BURGER</b>	<b>18</b>
Juicy beef patty with bacon, american cheese, lettuce, tomato, special sauce and caramelised onion with house pickles on a milk bun served with chips (GFO) (+Fried Egg \$3)	
<b>ROAST CHICKEN SANDWICH</b>	<b>18</b>
Pulled roast chicken marinated in pesto with bacon, american cheese, tomato chutney, pickles, slaw and aioli on toasted sourdough served with chips	

gluten free option \$1