

O L D
E L E P H A N T
H O U S E

MENU

Free-range eggs benedict \$26.00

grilled brioche, chipotle hollandaise, creamy spinach

Choose your main: bacon or mushroom or salmon

Belgian waffles \$25.50

crispy chicken, avocado, heirloom tomatoes,
sesame béarnaise

Chilli eggs \$19.00

Turkish pide topped with creamed feta,
chilli scrambled eggs, curried cauliflower

Brunch burger \$16.00

fried egg, cheddar, bacon, rocket, brioche bun

Granola parfait \$15.00

Greek yoghurt, honey, seasonal fruit, house-made granola

Kumara chips \$14.00

garlic aioli

Hand-cut chips \$12.00

truffle, parmesan

KID'S MENU

Baby pancakes \$18.00

bacon, banana & berry

Peanut butter and banana on toast \$12.00

(v) vegetarian (vg) vegan (d) made without dairy (g) made without gluten

Please speak to your server if you have any special dietary requirements or preferences. Our chefs are happy to accommodate your needs where possible.

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PLANT-BASED MENU

The ultimate bagel *(g, vg)* \$18.00
avocado, portobello mushroom, grilled tomato

Black bean burger *(g, vg)* \$20.00
sourdough buns, fancy lettuce, vegan cheddar,
fresh tomato, chipotle aioli

PLANT-BASED KID'S MENU

Creamy mac and cheese *(vg)* \$13.00

Kids platter *(g, vg)* \$15.00
crudites with hummus, vegetable corn wrap,
sundae sorbet

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COFFEE

	Regular	Large
Short / Long black	\$5.20	
Americano		\$5.20
Flat white	\$6.20	\$6.80
Cappuccino	\$6.20	\$6.80
Latte	\$6.20	\$6.80
Mochaccino	\$6.50	\$7.10
Hot chocolate	\$6.20	\$6.80
Chai latte	\$6.20	\$6.80
Iced Americano		\$6.50
Iced chocolate / mocha / latte		\$7.50
Tea		\$4.80
Fluffy	\$2.00	
Extras		\$0.90

Decaf

Milk: soy, oat, almond, coconut

Syrup: caramel, chai, vanilla, hazelnut

**Reusable
cup?**

Get 40c off your
hot drink

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SOFT DRINKS

all \$6.00

Soda water
Sparkling water
Lemonade
Ginger ale
Ginger beer
Cola
Lemon lime and bitters
Sugar free cola
Raspberry hibiscus

KARMA JUICES

all \$6.00

Orange
Apple
Apple, guava and passion fruit
Apple, orange and mango

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OTHER JUICE

all \$6.50

Tomato

Cranberry

SMOOTHIES

all \$11.00

Banana berry detox

Banana, blueberry,
boysenberry and date

Vitality burst

Strawberry, mango,
raspberry and goji berry

Tropical reboot

Mango, pineapple,
banana and passion fruit

MOCKTAILS

all \$11.00

Jungle delight

Oatmilk, raspberry cordial, lemonade

Zoo sunrise

Orange and mango juice,
raspberry cordial, lemonade

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COCKTAILS

all \$18.00

Tequila sunrise

Tequila, grenadine, orange juice

Lagoon avatar

Vodka, curaçao, lemonade, soda water

Espresso martini

Vodka, Baileys, sugar syrup, espresso, chocolate powder

Savannah daiquiri

White rum, grenadine, lime juice, soda water

Zesty melon

Melon liqueur, white rum, lime juice, lemon juice, soda water

BEER

Apple cider \$8.50

Steinlager Light \$8.50

Steinlager Pure \$9.00

Corona \$10.50

Panhead Supercharger APA \$12.00

Little Creatures Pale Ale \$12.00

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WINE

	Glass	Bottle
Chardonnay		
Kopiko Bay	\$11.00	\$45.00
Morton Estate Black Label		\$58.00
Sauvignon blanc		
Kopiko Bay	\$11.00	\$45.00
The Ned		\$55.00
Pinot gris		
Kopiko Bay	\$11.00	\$45.00
Wither Hills		\$52.00
Pinot noir		
Kopiko Bay	\$11.00	\$45.00
Huntaway		\$60.00
Syrah		
Huntaway		\$60.00
Rosé		
Te Kairanga Estate		\$70.00
Bubbles and champagne		
Lindauer Special Reserve 200ml Brut Cuvée		\$16.00
Te Hana Reserve Cuvée		\$50.00
Lindauer Prosecco		\$60.00
G.H. Mumm Grand Cordon Champagne NV		\$140.00