

UNIQUE TAPAS

Warm Herbal Olives 9

A nourishing herbal twist on this simple antipasto dish. (A,P)

Smoked Edamame 8

Edamame beans deliciously pan-fried in smoked garlic.

Vegan Meatballs 9

Succulent shitake balls with our house made smokey BBQ

Hand Cut Spiced Chips 11

Potato, low-carb sweet potato & healthy beetroot chips tossed in our Elixiba spice. (A)

Native Satay 12

Our Australian twist on satay: Macadamia and lemon myrtle dipping sauce with fresh vegetables and tempeh.

Triple Dips 14

House made dips served with paleo chia bread.

Tea Smoked Mushrooms 14

Topped with nasturtium pesto, raw napolitana sauce and pickled carrots. Chef's favourite!

Humble Sliders 15

So fresh! Every element in these delicious sliders are made in house from scratch. 'Meat' patties, smokey bbq, cheesy sauce, and fresh paleo buns. YUM

Smokehouse Sliders 15

Oh My-Gosh-Golly... vegan just got even better. Our jackfruit 'pulled pork, fermented pickles, slaw and smokey BBQ.

Coconut 'Calamari' 16

It will blow your mind! Made from coconut flesh with a herbal aioli. (P)

Tacos con Todo 18

Home made tortillas, spiced coconut meat, tomato and coriander salsa, peamole, red slaw and raw vegan sour cream.

Gotu Kola Samosa 16

Elixiba handmade probiotic samosa pastry filled with sweet potato and gotu kola. Served with a cooling cucumber relish. (A)

Vitality Rolls 15

High-protein Brazil nut and rainbow vegetable filling with a sweet and sour dipping sauce.

Raw Kofta 14

Raw spiced Kofta skewers served with minty sour cream, raw crackers and house fermented beets, cucumber and carrots (R,P)

ELIXIBA MAINS

Hearty Salad 19

Luscious green salad topped with our Elixiba signature 'meatballs' and smokey BBQ sauce

Salad of Glory 17

Local edible leaves and flowers, spiced pepita and sunflower seeds and a hibiscus balsamic dressing. DELICIOUS!

AWESOME BURGERS

So fresh! Every element in these delicious burgers are made in house from scratch. Our secret vegan 'meat' patties, fresh sauces and served with our famous spiced chips and salad on house made toasted Paleo buns!

Humble Burger 22

House made BBQ and cheesy sauce and salad

Fire Burger 22

Elixiba special fermented chilli relish and salad

Mexican Works Burger 25

House fermented pickles and beetroot. Topped with our honourable taco bean mix, cheesy sauce, peamole and salad

Smokehouse Burger 15

Jackfruit 'pulled pork, fermented pickles, slaw and smokey BBQ.

Shepherd's Pastie 21

The tastiest shepherd's pie mix around stuffed into our hand made dosa pastry served with salad and Smokey BBQ sauce.

Honourable Nachos 22

Organic corn chips, Mexican coconut and black bean mix, peamole, raw sour cream, coriander and tomato salsa, cheesy sauce... AMAZING

RAW-chiladas 20

Raw soft vege wrap filled with energising salsa, Mexican spiced nut meat, cheesy sauce, peamole, raw sour cream and our super enchilada sauce.

SWEET DELIGHTS

We dare you to have a dessert first!

Tower of Heaven 16

Delicious paleo chocolate chia cake, raw caramel, raw banana ice cream , raw chocolate sauce. (P)

Raw Apple Pie 16

A crumbly raw apple delight packed with a spice hit for sensational flavour. Topped with delicious raw salted caramel dairy-free ice cream. (R)

Raspberry Fields 16

Layers of raw biscuit, raspberry chia gel, raw coconut mousse, herbal chocolate and awesomeness. Chef's recommendation! (R)

Pumpkin Pie Samosa 16

This hot super crunchy, sweet and spicy pumpkin pie delight will put a smile on your dial. Served with salted caramel ice cream and coconut cream. (A)

Sweet Triple Dips 16

Fresh fruit, raw sweet crackers, paleo chocolate cake with a trio of the days most epic sweet dipping delights.