

BEVERAGES

<b>Caffé</b>	
Babycino	\$1.0
Short Espresso • Ristretto • Long black	\$3.0
Cappuccino • Flat White • Caffé Latte •	\$3.5
Macchiato Hot Chocolate • Chai Latte • Vanilla	\$4.0
Chai Latte Moccachino • Affogato • Vienna	\$4.5
Affogato with your choice of liqueur	\$12.0

<b>Extras</b>	
Soy • Decaf • Extra Shot • Mug • Lactose Free	80¢
Flavouring <i>Vanilla • Hazelnut</i>	\$1.0

<b>Tea</b>	\$3.5
English breakfast	
Earl Grey	
Peppermint	
Chamomile	
Darjeeling Green	
Spiced Chai	

<b>Iced Milk</b>	\$5.5
Espresso - Chocolate - Mocha - Strawberry	

<b>Milkshakes</b>	\$5.5
Chocolate • Espresso • Mocha • Vanilla • Strawberry	

<b>Freshly Squeezed Orange Juice</b>	\$4.5
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<b>Bottled Drinks</b>	
Soft Drink <i>Coke • Coke Zero • Diet Coke • Sprite • Fanta</i>	\$3.8
Juice <i>Orange • Apple • Tropical • Cranberry</i>	\$3.9
Iced Tea	\$3.9
Flavoured Sparkling Water	\$3.5
San Pellegrino Chinotto	\$3.8
San Pellegrino Sparkling <i>500ml</i>	\$3.8
Mount Franklin Sparkling <i>450ml</i>	\$3.8
Fruit Box <i>Orange • Apple</i>	\$3.5



WINE LIST

<b>Sparkling</b>		<b>G</b>	<b>B</b>
Emeri Pink Moscato <i>200ml</i>			\$8.0
Tomich Hill Woodside Blanc de Blanc	<i>Adelaide Hills</i>	\$8.0	\$35.0
Scarpantoni Sparkling Shiraz	<i>McLaren Vale</i>	\$7.0	\$28.0
Yellow Glen Piccolo 200ml	<i>Regional Blend</i>		\$8.0

<b>White Wines</b>		<b>G</b>	<b>B</b>
Tomich Hill Woodside Sauvignon Blanc	<i>Adelaide Hills</i>	\$8.5	\$34.0
3 Tales Marlborough Sauvignon Blanc	<i>New Zealand</i>	\$7.5	\$32.0
Claymore Joshua Tree Riesling	<i>Clare Valley</i>	\$7.0	\$30.0
Tomich Woodside Chardonnay	<i>Adelaide Hills</i>	\$8.0	\$35.0

<b>Sweet Wines &amp; Rosé</b>		<b>G</b>	<b>B</b>
Serafino Bellissimo Moscato	<i>McLaren Vale</i>	\$7.5	\$30.0
Claymore Whole Lotta Love Rosé	<i>Clare Valley</i>	\$7.5	\$30.0

<b>Red Wines</b>		<b>G</b>	<b>B</b>
Tomich Hill Woodside Pinot Noir	<i>Adelaide Hills</i>		\$34.0
Scarpantoni School Block Shiraz/Cab/Merlot	<i>McLaren Vale</i>	\$7.5	\$30.0
Serafino Shiraz	<i>McLaren Vale</i>	\$8.5	\$34.0
Claymore Bittersweet Symphony	<i>Clare Valley</i>	\$8.0	\$32.0

BEER

Hahn Light	\$6.5
Coopers Pale Ale	\$7.5
James Boag's Premium Lager	\$7.5
Crown Lager	\$7.5
Corona Beer	\$7.5

CIDER

The Hills <i>330ml</i>	\$7.9
• Apple	
• Pear	

LIQUEURS

Sambuca White	\$7.0
Sambuca Black	\$7.0
Frangelico	\$7.0
Baileys	\$7.0
Cointreau	\$7.0
Lemoncello	\$7.0
Amaro Montenegro	\$7.0
Grappa Stravecchia	\$7.0

SPIRITS

Jack Daniels	\$7.5
Johnnie Walker Red	\$7.0
Johnnie Walker Black	\$7.5
Chivas Regal Scotch Whiskey	\$7.5
Jim Beam	\$7.0
Bacardi Rum	\$7.0
Hendrick Gin	\$7.5
Firestarter Vodka	\$7.5
Jose Cuervo Tequila	\$7.5



M E N U

**Patisserie & Cafe**  
67 Graves St, Newton 5074

**Opening Hours**  
Monday to Friday 8.30 am – 5.30 pm  
Saturday & Sunday 9 am – 4pm  
**Ph 08 8336 1110**

**www.elbio.com.au**

ABOUT ELBIO

Elbio is a Latin American wholesale patisserie and café specialising in unique handmade gourmet cakes, pastries and specialty savouries. Elbio embraces a Latino flavour influenced by Italian, French and Spanish cuisine, mixed in with some Aussie classics. Established in South Australia in 2002, Elbio has become renowned for the effort and skill behind its individual quality cakes including the crowd favourite, and now signature cake, Massini Chantilly, along with the Citrus Tart, Postre Chaja, Tiramisu, Lovington and a variety of gluten free products. Elbio's extensive range is supplied to more than 300 cafés and specialty cake shops across Adelaide and Melbourne. Take a taste of Elbio home with you today! Why not order a box of your favourite Elbio cakes and indulge in the comfort of your own home! Keep a box in the freezer and impress your guests with a creamy Massini or sweet Chaja! Celebrating a special occasion? Leave the hard work to us and choose from our extensive range of cocktail size sweets and savouries to make it an unforgettable event! Don't forget to enquire about our birthday cake range too! Elbio's recipes have been vigorously tested to endure freezing temperatures so you can enjoy constant fresh produce. Each product is prepared, baked and frozen fresh.

For more information visit [www.elbio.com.au](http://www.elbio.com.au) or like us at [facebook.com/elbiopatisserie](https://facebook.com/elbiopatisserie)

BREAKFAST

**Tostada** \$4.5  
Two slices of toast served with jam, honey, dulce de leche or vegemite

**Raisin Toast** \$5.5

**Fruit Salad** \$7.5  
Served with yoghurt

**Croissants** \$5.5  
Jam and butter  
Ham, cheese and tomato

**Bircher Muesli** \$9.9  
Soaked in apple juice served with yoghurt, roasted almonds, cinnamon and topped with freshly grated apple.

**Crepes** \$7.9  
Lemon and sugar

**Pancakes** \$8.9  
Maple syrup and cream

**Waffles** \$9.9  
Gluten Free  
Served with berries, cream and maple syrup

**French Toast** \$10.9  
Served with Mascarpone cream and berries

**Eggs on Toast** \$8.9  
Your choice of poached, fried or scrambled eggs served on toast

**Bacon and Egg roll** \$9.9  
Served with tomato sauce

**Eggs Benedict** \$14.9  
Two poached eggs, leg ham, baby spinach and Hollandaise sauceserved on ciabatta bread. Swap ham for smoked salmon

**Elbio’s Huevos Rancheros** \$13.9  
Fried eggs served on tortilla served with fresh tomato salsa

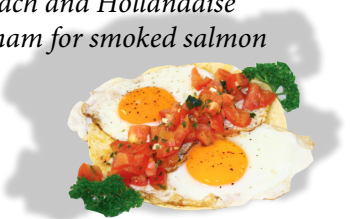
**Vegetarian Delight** \$13.9  
Smashed avocado with lime, rocket, fetta and mushrooms served on toasted ciabatta

**Add poached eggs** \$16.9

**Elbio’s Omelette** \$14.9  
Ham, tomato, baby spinach, mushrooms and goats cheese served with toast

**Elbio’s Big Breakfast** \$16.9  
Poached, scrambled or fried eggs served with bacon, chorizo sausage, tomato,mushroom and toast

**Extras**  
Bacon \$2.0      Sautéed Mushroom \$2.0      Baby Spinach \$2.0  
Chorizo \$3.0      Avocado \$2.5      Grilled Tomato \$1.5  
Gluten Free Bread \$1.5      **Eggs \$2.0**



LUNCH

**Sopa del dia** \$8.5  
Soup of the day Served with toast

**Croissants**  
Toasted Croissants with:  
Ham and cheese \$6.9  
Ham, cheese and tomato \$7.5

**Sandwiches de Miga** \$3.0  
Thin crustless bread cocktail sandwiches – a South American tradition. A variety of fillings available on display.

**Toasted Focaccias** \$9.9  
Jamon Ham, cheese, tomato and mayonnaise  
Pollo Chicken, sundried tomato, cheese and basil pesto  
Vegetariana Mushroom, roasted capsicum, roasted eggplant and tomato pesto

**Empanadas** \$14.9  
South American pasties served with a side garden salad  
Carne Beef, onion, red capsicum, black olives, hardboiled egg, herbs and spices

**Pollo** Chicken, onion, green capsicum, corn, green olives, herbs and spices

**Mejicana** Beef, onion, hot chillies, red kidney beans, tomato, herbs and spices

**Atun** Tuna, onions, red and green capsicum, tomato, carrots, parsley, herbs and spices

**Vege** Mixed beans, onion, capsicum, tomato salsa, herbs and spices

**Patatas** \$7.9  
Potato wedges seasoned with salt, pepper and paprika with sweet chilli and sour cream

**Papas Fritas** \$6.9  
Shoe string fries served with tomato sauce

**Vegetables** \$10.9  
Sauteed seasonal vegetables

**Ensalada** \$17.9  
Salad of the day

**Quiches** \$11.9  
Lorraine Bacon, onion, tomato and cheese  
Spinach Spinach, onion and cheese served with a side garden salad

**Frittata** \$12.9  
Zucchini & Pumpkin with onions and red capsicum served with a side garden salad



**Chivitos** The national sandwich of Uruguay  
Thinly sliced scotch fillet steak on a crispy bread roll **served with fries**

**Original** Cheese, lettuce, tomato, roasted peppers, palmitos and Elbio’s homemade mayonnaise \$15.9

**With the Lot** Bacon, egg, ham, cheese, lettuce, tomato, roasted peppers, palmitos and Elbio’s homemade mayonnaise \$18.9

**Barrumundi** \$19.9  
Grilled with capers and lemon sauce served with chips and salad

**Choripan** \$12.9  
Argentinian style beef and pork sausage charcoal grilled, served on a crispy bread roll with Elbio’s own chimichurri sauce served with a side salad **and fries**

**Milanesas** \$15.9  
De Pollo Deep fried crumbed chicken breast seasoned with Elbio’s special herbs and served with a side of fries and salad

**De Carne** Deep fried crumbed beef seasoned with Elbio’s special herbs and served a side of fries and salad

**Parmigiana** Napolitana sauce, hamand cheese topping \$18.9

**Canelones** \$14.9  
Savoury crepes filled with spinach and ricotta topped with elbio’s napolitana sauce

**Pizza**  
Margarita Elbio’s tomato salsa, fresh tomato,mozzarella and basil \$8.9  
Tango Elbio’s tomato salsa,mozzarella, leg ham, fresh mushrooms, red capsicum, black olives and anchovies \$12.5

**For the kids**  
Pollito & Papas Fritas \$7.9  
Crumbed chicken tenderloins with shoe string fries and tomato sauce

**Chicken Wrap** Roasted chicken, cheese, tomato and lettuce \$11.9

**Desserts**  
Churros Spanish donuts covered with cinnamon sugar served with chocolate and caramel sauce \$8.9  
**Gluten Free** \$10.9  
**Plain** \$6.9

**Elbio’s Favourites Tasting Plate** \$12.9  
Massini, Chaja, Baby Citrus Tart and Baby Chocolate Caramel Tart

