

# shares

1 PLATE - 15    3 PLATES - 42    6 PLATES - 78

## RYE & SEED SOURDOUGH [ VG ]

served with extra virgin olive oil, 8 year old aged balsamic and black dukkah

## DUCK SPRING ROLLS [ 3 ] [ DF ]

with a spicy plum dipping sauce

## SPANISH SIZZLING PRAWNS [ 6 ] [ DF ]

smoked paprika and garlic marinated prawns cooked in a cast iron pot with olive oil, parsley and toasted turkish bread

## SARDINE FILLETS [ 3 ] [ GF ]

grilled fresh port lincoln sardines, served on crispy risotto with sherry soaked raisins and pine nut, prosciutto and parsley farce

## POTATO & CHORIZO CROQUETTES [ 3 ]

potato croquettes stuffed with chorizo, panko crumbed, light fried served with roast garlic aioli and romesco sauce

## EGGPLANT MOUSSAKA [ VG ] [ V ]

grilled eggplant, cauliflower purée, lentil ragu, vegan cheese

## GOATS CHEESE TART [ V ]

tart shell filled with wilted spinach, roast pumpkin, capsicum, beetroot and goats curd

## PULLED BEEF BAO BUNS

with asian slaw and siracha aioli

## WOODSIDE BAKED BRIE

with honey, thyme and lemon, served with grilled sourdough

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## TASTING PLATE [ serves 2 ] [ GFO ].....32

sliced smallgoods, chargrilled chorizo, mature cheddar, marinated bald hills road kalamata olives, port lincoln sardines, olive oil and balsamic, egyptian dukkah with warm sourdough

salt  
== AT THE ELLIOT

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS. PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES.

[ V ] VEGETARIAN [ VG ] VEGAN [ VGO ] VEGAN OPTION [ DF ] DAIRY FREE [ DFO ] DAIRY FREE OPTION

[ GF ] GLUTEN FREE [ GFO ] GLUTEN FREE OPTION

# mains

CHICKEN SCHNITZEL 300G.....	28
chicken breast schnitzel, served with garden salad, chips and your choice of gravy, diane, green peppercorn or mushroom sauce	
DUCK PIE.....	32
confit duck braised with root vegetables, fresh herbs and sherry in shortcrust pastry shell served on wilted spinach, roast sweet potato mash and sticky balsamic	
POTATO GNOCCHI [ VGO ].....	32
with roast pumpkin, capsicum, mushroom and baby spinach in a sugo sauce, topped with shaved manchego cheese	
YELLOW THAI VEGETABLE CURRY [ V ] [ VG ] [ DF ] [ GF ].....	34
a mild coconut cream based curry sauce with sweet potato, broccolini, bok choy, green beans served with basmati rice, spring onion, chilli, bean shoot and candied cashews	
CHICKEN BREAST [ DF ] [ GFO ].....	35
baked served on a warm roast vegetable quinoa salad and tahini dressing	
CRAB & PRAWN LINGUINE [ DF ].....	38
wa blue swimmer crab meat and prawns, pan fried in extra virgin olive oil, with red onion, garlic, chilli and italian parsley	
BARRAMUNDI FILLET [ GF ].....	36
served on roast potatoes, salad of mango, cherry tomato, spanish onion and rocket with lemon dresssing	
BEEF CHEEK [ DF ] [ GF ].....	38
slow cooked with five-spice, tamarind and ginger sauce served on lime scented basmati rice and wilted greens	
SCOTCH FILLET STEAK 300G [ DFO ] [ GFO ].....	46
chargrilled served on roast garlic mash, broccolini with whiskey and green peppercorn sauce	
WAGYU RUMP STEAK 300G [ GF ].....	42
chargrilled, served with rosemary roasted potatoes, steamed broccolini and a red wine jus	



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# sides

BOWL OF CHIPS [ V ] .....	9
served with tomato sauce and aioli	
POTATO BRAVÓS [ DF ] [ GF ] .....	12
roast potatoes, smoked paprika, spicy tomato sauce	
GARDEN SALAD [ V ] [ VGO ] .....	12
with tomato, cucumber, spanish onion, mixed greens, olive oil and balsamic dressing	
MIXED STEAMED GREENS [ V ] [ VG ] [ DF ] [ GF ] .....	14
with olive oil, salt and pepper	

# kids

CHICKEN NUGGETS & CHIPS.....	14
nuggets, chips, tomato sauce	
BATTERED FISH & CHIPS.....	14
fish, chips, tomato sauce	
POTATO GNOCCHI .....	14
with sugo sauce and cheese	
CHICKEN SCHNITZEL & CHIPS.....	14
chicken schnitzel, chips, tomato sauce	

ALL KIDS MEALS INCLUDE A VANILLA ICE CREAM CUP



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# dessert

CHOCOLATE HAZELNUT TORTE [ GF ] .....	15
served with raspberry gel and mascarpone cream	
APPLE & RHUBARB CRUMBLE [ GF ] [ VGO ] .....	15
stewed apple and rhubarb, cinnamon, millet crumble and mascarpone cream	
STICKY DATE PUDDING .....	15
served with butterscotch sauce and vanilla bean ice cream	
MANGO & RASPBERRY SORBETS [ DF ] [ GF ] .....	14
served with pistachio biscotti	

# café

COFFEE .....	5
short black, long black, macchiato, flat white, cappuccino, latte, chai [ add soy milk, almond milk +.50 ]	
MUG .....	6
hot chocolate, mocha, large coffee [ add soy milk, almond milk +.50 ]	
TEA .....	5
english breakfast, earl grey, green, peppermint, chamomile	
AFFOGATO .....	18
Vanilla bean ice cream, a shot of espresso and a shot of liqueur	



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