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# feed me

CHEF'S SELECTION  
a shared selection  
of snack, small  
plates, large plates  
and dessert

75pp

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Please note that for groups of 8 or more, the entire table is required to participate in our Chef's Selection menu.

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

# snack

## SMOKY BAY OYSTERS

natural with lemon and vinaigrette..... THREE - 14 ... SIX - 26 ... TWELVE - 48  
or  
tempura with wasabi aioli and wakame

PENINSULA PROVIDORE OLIVES [ VG ] [ GF ].....8  
kalamata, koroneiki and green manzanilo olives, marinated in fennel and orange

TOASTED FOCACCIA [ DFO ].....PER PERSON - 8  
house baked focaccia with smoked rosemary salt and confit garlic butter

BOWL OF CHIPS [ V ] [ VGO ].....10  
chips, nostimini salt, aioli

# small

RADICCHIO & FREEKEH SALAD [ VG ] [ DF ] [ GFO ] .....17  
radicchio, rocket, pickled fennel, heirloom beetroot, radish, freekeh,  
lemon thyme dressing

CUCUMBERS & RICOTTA [ V ] [ GF ].....18  
house made ricotta with fresh, tea pickled and charred cucumber,  
fermented chilli and fried garlic

TERRINE [ DF ] [ GFO ].....18  
chicken and pistachio terrine, carrot marmalade, tea pickles,  
toasted focaccia

SA KING PRAWNS [ 3 ] [ DF ] [ GF ].....19  
grilled Spencer Gulf king prawns, salsa verde, fried leek

TEMPURA CAULIFLOWER [ V ] [ VGO ] [ GF ].....21  
cauliflower, chickpea batter, beetroot, kohlrabi, pomegranate,  
sunflower seeds, mint yoghurt

KINGFISH SASHIMI [ GF ] [ DF ].....22  
Spencer Gulf kingfish, ponzu, geraldton wax, whipped avocado

STEAK TARTARE [ GF ] [ DF ].....22  
diced raw black angus beef, pepperberry aioli, cured egg yolk,  
radicchio, rice crisp

AUSTRALIAN SQUID [ GF ] [ DF ].....22  
charred Australian squid, local pancetta, rosemary, anchovy glaze, lemon

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# large

GNOCCHI [ V ] [ VGO ].....	34
house-made gnocchi, pumpkin, capers, sage, marsala, parmigiano	
PORK COTOLETTA [ DFO ].....	36
panko crumbed pork cutlet, charred red cabbage, braised apple, cider sauce	
DUCK LEG [ GF ].....	36
confit duck leg, celeriac purée, orange, sprout leaves, berry glaze	
CRAB & PRAWN LINGUINE [ DFO ].....	38
Shark Bay crab meat and Australian prawns, red onion, chilli, garlic, parsley, white wine, butter	
SA LAMB CUTLETS [ GF].....	42
grilled lamb cutlets, burnt carrot puree, roasted red onion, peas, jus	
STRIPLOIN STEAK [ 300G ] [ GF ] [ DFO ].....	44
chargrilled Coorong black striploin, broccolini, creamy mash, chimichurri, jus	
FISH OF THE DAY.....	POA
see daily specials	

# sides

TRUFFLED MASH [ V ].....	12
creamy mash potato, truffled pecorino	
GARDEN SALAD [ VG ].....	12
mixed leaves, witlof, pickled carrot, red cabbage, white balsamic, extra virgin olive oil	
BRUSSEL SPROUTS [ V ] [ VGO ] [ GF ].....	14
pan fried brussel sprouts, pancetta, toasted seeds	

# kids

CHICKEN NUGGETS & CHIPS.....	14
nuggets, chips, tomato sauce	
BATTERED FISH & CHIPS.....	14
fish, chips, tomato sauce	

12 YEARS & UNDER - ALL KIDS MEALS INCLUDE A VANILLA ICE CREAM CUP

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# dessert

LEMON & WHIPPED RICOTTA CHEESECAKE.....	16
lemon & ricotta cheesecake, buttersnap cookie, crushed pistachio, limoncello sauce	
CHOCOLATE FONDANT.....	16
baked chocolate fondant, berry compote, chantilly cream	
APPLE & RHUBARB CRUMBLE [ DFO ] [ GF ] [ VGO ].....	16
stewed apple and rhubarb, millet crumble, vanilla bean icecream	

# 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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