

Function Pack

hotel E L L I O T
Bars • Bistro • Gaming • Functions • Beer Garden
ABN 85 628 117 682

Function Menu 1

\$27.90 per person

To Start

☞ **Dipping Bread** ☞

Platters of our own premium dips served with lightly grilled warm pita bread

Mains

☞ **Beer Battered Coorong Mullet** ☞

Fresh mullet lightly battered & served with fries, homemade tartare sauce & lemon wedges

☞ **Prawn & Chorizo Linguini** ☞

Pan-fried prawns & Chorizo sausage, kalamata olives, mushrooms, red onion, basil & a hint of chilli & shaved parmesan

☞ **300g MSA Rump Steak** ☞

*Cooked to your liking with choice of gravy, dianne, pepper or mushroom sauce
Served with a crisp garden salad & creamy Rhine potatoes*

☞ **Grilled Chicken Caesar Salad** ☞

Crisp cos lettuce, bacon, anchovies, fresh coddled egg, parmesan & our own Caesar dressing

35 The Strand, Port Elliot, SA 5212

Phone: (08) 8554 2218

Facsimile: (08) 8554 2256

email: info@hotelelliot.com.au



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Function Menu 2

\$32.90 per person

To Start

œ Dipping Bread ∞

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef Grazing Platters (for 4) œ

Chickpea fritters, Tzatziki, kalamata olives, marinated Artichoke hearts, salt'n'pepper squid, smoked salmon, cheddar cheese, roasted capsicum, rocket & parmesan, & grilled ciabatta

Mains

œ Crispy Prosciutto Chicken ∞

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Prawn & Chorizo Linguini ∞

Pan-fried prawns & Chorizo sausage, kalamata olives, mushrooms, red onion, basil & a hint of chilli & shaved parmesan

œ 300gm MSA Rump Steak ∞

Cooked to your liking with a choice of sauces (pepper, mushroom dianne or gravy). Served with salad & creamy Rhine potatoes

œ Vegetarian Risotto ∞

Mushrooms, asparagus & roast pumpkin with baby spinach, fresh herbs & shaved parmesan

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Function Menu 3

\$36.90 per person

To Start

œ Dipping Bread œ

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef Grazing Platters (for 4) œ

Chickpea fritters, Tzatziki, kalamata olives, marinated Artichoke hearts, salt'n'pepper squid, smoked salmon, cheddar cheese, roasted capsicum, rocket & parmesan, & grilled ciabatta

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

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Function Menu 4

\$41.90 per person

To Start

œ Dipping Bread œ

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef's Soup of the Day œ

œ Salt 'n' Pepper Squid œ

Salt n pepper crusted squid served with classic Thai Nam Jim dipping sauce.

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

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Function Menu 5

\$41.90 per person

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

Dessert

œ “Tim Tam” Cheesecake œ

Served with local berry coulis & almond biscotti

œ Apple Pie œ

A traditional apple pie, made with fresh Granny smith apples, sultanas, spices & a lattice pastry top, served with Chantilly cream.

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