



BEER & CIDER ON TAP

- West End Draught
- Hahn Super Dry
- Cascade Premium Light
- Coopers Pale Ale
- Carlton Draught
- Tui's Blonde
- Tui's Lager
- Bulmers Cider

IMPORTED BOTTLED BEER

- Bintang
- Becks
- Corona
- Heineken
- Peroni Nastro Azzurro
- Stella Artois

LOCAL PREMIUM BOTTLED BEER & CIDER

- Boags
- Coopers Sparkling
- Coopers Stout
- Coopers Pale Ale
- Coopers Dark Ale
- Crown Lager
- Hahn Super Dry
- Melbourne Bitter
- West End Draught
- Cascade Premium Light
- Pure Blonde
- VB
- Tooheys Extra Dry
- Strongbow Cider
- Mercury Cider
- 5 Seeds Cider

CANS

- VB
- West End Draught
- Carlton Mid
- XXXX Gold

SOFT DRINK ON TAP

- Pepsi
- Solo
- Lemonade
- Tonic
- Dry Ginger
- Soda Water
- Diet Coke

BOTTLED SOFT DRINK

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Fanta
- Lift
- Bitter Lemon
- Boom Boom
- Dry Ginger
- Tonic Water
- Spakling Mineral Water 330ml 750ml



hotel ELLIOT

Established 1869



History ~ Heritage ~ Hospitality

Jason & Olivia Duffield - Managing Directors
 extend a very warm welcome to all our guests.
 We hope you enjoy the Elliot experience



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To Start

Handmade Piccolino Bread Rolls	1.0	
Soup of the day Changes daily, ask your friendly staff	7.9	
Garlic Pizza Bread (Serves 2-3) Roast garlic, parmesan, mozzarella <i>Gluten free available</i>	8.9	
Cumulus & Caramelized Onion Tartlet Caramelized onion, cumulus, wilted baby spinach & blistered cherry tomatoes, w sticky balsamic reduction & cicada olive oil.	14.9	
Oysters	1/2 Doz	1 Doz
Natural SA Oysters (GF) w wakame salad	14.9	23.9
Kilpatrick Oysters	14.9	24.9
Selection of House Dips Hummus Olive and Fetta Tapenade Mahummara served w toasted pitta	15.9	

To Share

Elliot Grazing Platter for 2 Wild mushroom risotto balls, Fleurieu Peninsula Angus cured meats, Cornichons, Cicada marinated olives, Mahummara dip, Cumulus with sticky balsamic & cicada olive oil, double smoked black forest ham & toasted Willunga Hill casalinga loaf.	29.9	
Seafood Platter (Serves 2) Marinated & pickled octopus, pickled calamari, salt & pepper tempura soft shell crab, grilled Coorong mullet fillets, lemon pepper squid, ½ doz natural oysters w Wakame salad, coconut crumbed prawns served w a fresh garden salad, golden fried chips, condiments & fresh lemon.	59.9	

Seafood

	E	M
Lemon Pepper Squid Local squid encrusted in lemon pepper seasoning served w a sesame, honey & soy dipping sauce	15.9	24.9
Char Grilled Local Octopus (GF) w ruby grapefruit, rocket & pear salad		26.9
Ocean Farmed Crumbed Calamari Beautifully tender, cooked until golden brown, served w chips, garden salad, tartare sauce & lemon wedge	15.9	24.9
Crumbed Coconut Gulf Prawn Cutlets Served w a sweet & sour chilli, coriander & mirin dipping sauce, steamed jasmine rice & tendrill salad	16.9	26.9
Beer Battered Coorong Mullet Coorong Mullet fillets beer battered & fried until golden, served w a fresh garden salad, golden fried chips, lemon aioli & a lemon wedge		23.9
Dukkah Crusted Atlantic Salmon (GF) Served w crispy golden chat potatoes, blistered truss cherry tomatoes, steamed broccolini & lime cheek		26.9
Salt & Pepper Tempura Soft Shell Crab Served with an orange, cucumber, strawberry, cherry tomato, Spanish onion, watermelon rocket salad, w a coriander, chilli vodka vinaigrette		24.9

Hahndorf Hill Pinot Grigio Adelaide Hills SA	42	
The Lane Pinot Gris Adelaide Hills SA	10	40
Red		
Mike Press Cabernet Sauvignon Adelaide Hills SA	7	28
Bleasdale Mulberry Tree Cabernet Sauvignon Langhorne Creek SA	8	35
Finniss Hill Cabernet Sauvignon Fleurieu Peninsula SA		30
Bremerton Tamblyn 2009 Langhorne Creek SA	8	35
Dolan Shiraz Tempranillo "Gold Medal" Barossa Valley SA	10	40
Hewitson Miss Harry GSM Barossa Valley SA		41
Primo Estate Merlot Adelaide Plains SA	9	38
Yalumba Bush Vine Grenache Barossa Valley SA		35
Paracombe Pinot Noir Adelaide Hills SA	9	38
Schild Estate Shiraz Barossa Valley SA	8	35

Mitchell 'Peppertree' Shiraz Clare Valley SA	11	45
Torbreck 'Woodcutters' Shiraz Barossa Valley SA		39
Two Hands Gnarley Dudes Shiraz Barossa Valley SA		45
O'Leary Walker Shiraz 2009 Clare Valley & McLaren Vale SA		38
Dolan 'Gold Medal' Shiraz 2008 Tony Love, "bloody beautiful & 5 stars" Barossa Valley SA		66
San Pellegrino		750ml 6.5
Cognac		
Hennessy VSOP		
Hennessy XO		
Dessert Wine		
Penfolds Club Port		
Penfolds Grandfather Port		
Morris Muscat		
Morris Tokay		
Valdespino Pedro Ximenez Spanish Sherry		
Dowie Doole Cane Cut Vioigner		
BYO Corkage \$10 per bottle		



All of our prime cuts are proudly supplied by T & R Pastrol



Clare Valley Gold - Grain Fed Premium Beef

Originally introduced to cater for the discerning palates of the Japanese and Korean markets, this brand is now actively sought after in over 50 countries worldwide and throughout Australia's finest restaurants - where premium, consistent, high quality, grain fed beef is demanded. Minimum Grain-feeding periods & high levels of marbling produce a unique combination of flavour & tenderness.



Murraylands Premium Beef

free range grass fed beef The Murraylands Brand is the epitome of quality. Under this exclusive label, you will find this prime South Australian chilled beef derived from pasture-fed, free-range animals.





Gourmet Rustic Pizzas

SLICE of elliot

Coorong Angus, Bresaola, Salami, Mettwurst & Pastrami 21.9
Kalamata olives, red onion, semi-dried tomatoes, cheese

Moroccan Murraylands Lamb 21.9
w Middle Eastern spices, caramelised onion, chickpeas, roasted roma tomatoes, coriander

Tandoori Free Range Chicken 20.9
w tenderloin breast, apricot yoghurt, mango chutney, roasted flaked almonds, fresh coriander

Marinara 22.9
marinated octopus arms, prawns, squid, barramundi, roasted romas, gremolata, drizzled w EVOO

Margherita 18.9
w roasted roma tomatoes, garden fresh oregano & basil, mozzarella cheese

Roasted Jap Pumpkin 19.9
w roasted roma tomatoes, baby spinach, Capel Valley marinated fetta, basil pesto, toasted pine nuts, rocket, drizzled w Pendleton Estate olive oil

Ham & Australian Pineapple 19.9
Fleurieu smoked ham w pineapple, Elliot napoli sauce, mozzarella cheese

SLICE
of elliot

dine in or take-away

*Hand stretched bases, unbleached organic flours, pure rain water & fresh yeast, Murray River salt, no preservatives, colouring or added sugar * gluten free available*

Desserts

Passion Fruit & Citrus Tart 9.9
w orange syrup & double cream

Elliot's Affogato 11.9
2 scoops of vanilla bean ice cream, a shot of espresso w your choice of liqueur – Bailey's, Frangelico, Kahula, Tia Maria or Pedro Ximenez (Spanish Sherry) without liqueur

Flavoured 'Cocolat' Gelato, Sorbet & Frozen Yoghurt
Please ask staff for today's flavours
Single 4.5 Double 5.9

Cheese Plate per person 12.5
Please ask for today's cheese selection. A choice of cheeses served w gourmet crackers, dried fruit, nuts & seasonal fresh fruit

Coffee

Short Black, Long Black, Macchiato 3.5
Flat White, Cappuccino, Latte 3.5
Hot Chocolate, Mocha, Vienna 4.0
Large Coffee (Mug) 4.0
Soy Milk Coffee 4.0

Liqueur Coffee

Italian (Galliano) 9.5
Irish (Jemiesons)
Roman (Tia Maria)
Mexican (Kahlua)

'Cocolat' Cakes & Desserts

All served w double whipped Fleurieu Peninsula dairy cream

Harry Hazelnut 12.9
A chocolate hazelnut torte, filled w a creamy chocolate hazelnut mousse, coated w a dark chocolate ganache & surrounded w marble shards

Baileys Embrace 12.9
A milk chocolate mousse, laced w Irish cream, atop a rich chocolate fudge base, coated w dark chocolate ganache & rolled in white chocolate & toffee

Lime & Passionfruit Cheesecake 12.9
An exotic blend of lime cheesecake, covered in a fresh passionfruit ganache, on a biscuit crumb base & surrounded w white chocolate shards

Rocky Road 12.9
Chocolate sponge filled w a rich chocolate mousse, covered in dark chocolate ganache surrounded w chocolate shards & topped w delicious rocky road

Wild Thing 12.9
Chocolate sponge filled w a rich chocolate mousse, covered in our very own dark chocolate ganache, surrounded w dark chocolate shards & finished w a toffee tower



Kids Menu \$8.90

Nuggets & Chips

Fish & Chips

Ham & Pineapple Pizza

Crumbed Calamari & Chips

Chicken Schnitzel & Chips

Pasta Bolognese

Tea

Honeydew Green Tea 3.5
Cleopatra's Champagne Chamomile
Peppermint Leaves Herbal Infusion
English Breakfast
Earl Grey

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Murraylands Premium Lamb

The Murrayland Premium brand is the epitome of quality. Under this exclusive label, you will find prime, Southern Australian chilled lamb derived from pasture-fed, free-range animals and is the Gold medalist and outright grand champion at the Sydney fine food Royal Show 2009.





Sparkling

Scarpantoni Fleurieu Sparkling White McLaren Vale SA	6	28
Red Bank Emily Chardonnay Pinot Noir King Valley, Vic	7	30
Currency Creek Reserve Brut Currency Creek SA		31
Croser NV Adelaide Hills SA		53
Bird in Hand Sparkling Pinot Adelaide Hills SA	10	41
Bleasdale Sparkling Shiraz Langhorne Creek SA		38
Scarpantoni Sparkling Red McLaren Vale SA	6	28
Schild Three Springs Moscato Barossa Valley SA	7	30
Pol Roger Brut NV Epernay, France		140

Rose

Rockford Alicante Bouchet Barossa Valley SA	10	40
Trevor Jones Rose Barossa Valley SA		30
Peter Lehmann Rose Barossa Valley SA	6	28

White

Mayhem & Co. Sauvignon Blanc Adelaide Hills SA	8	35
Shaw & Smith Sauvignon Blanc Adelaide Hills SA		44
Nepenthe Sauvignon Blanc Adelaide Hills SA		10
Babich Sauvignon Blanc Marlborough NZ	9	38
Bird in Hand Semillon/Sauvignon Blanc Adelaide Hill SA		35
Cape Mentelle Savignon Blanc/Semillon Margaret River WA	10	40
Mike Press Chardonnay Adelaide Hills SA	7	28
Schild Unwooded Chardonnay Barossa SA		28
Primo 'LaBiondina' Colombard Adelaide Plains SA	8	35
O'Leary Walker Riesling 2011 Watervale SA		35
Elderton Riesling Eden Valley SA	9	38
Mitchell Watervale Riesling Clare SA	10	40

Mains

Premium Slow Roasted Sirloin Beef (Clare Valley Gold) Beautifully tender, served w creamed horseradish, steamed broccolini, roast pumpkin, crispy chats & rich gravy	25.9
200 gm Chicken Mignon (GF) Free Range Chicken Breast wrapped in double smoked bacon, served on a celeriac mash w roasted beetroot & a rich red wine jus	26.9
Crispy Skin Duck Breast & Leg (GF) Served on a white bean cassoulet, topped w a blackberry jus	27.9
Braised Murraylands Lamb Shank (GF) w mashed potato, rosemary, tomato & red wine	25.9
Lamb Fry & Double Smoked Bacon Pan-fried, served on mashed potato w bacon, rich gravy & seasonal vegetables	17.9
Pasta of the Day Changes daily, ask your friendly staff	
Vegetarian Changes daily, ask your friendly staff	
Caesar Salad Crisp cos, croutons, anchovies, bacon, poached egg, house made caesar dressing & shaved parmesan w chicken tenderloins add \$6.00 w crumbed coconut prawns add \$6.00	19.9
Beef or Chicken Schnitzel Pure Angus beef or free range chicken breast served w salad, fries & your choice of sauce Add Parmagiana	18.9 3.5

From The Grill

All steaks cooked to your liking & served on crispy chat potatoes, steamed broccolini & your choice of sauce

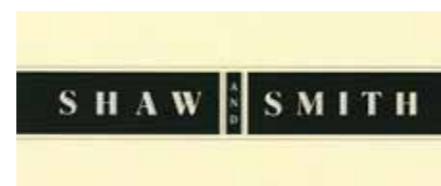
Char Grilled Kangaroo Fillet (GF) w spiced baby red beet, Fleurieu Feta & broccolini salad, pomegranate dressing	28.9
Scotch Fillet (GF) Clare Valley Gold 350 gm	32.9
Eye Fillet (GF) Murraylands Premium 220gm Petite fillet, double smoked bacon wrapped	32.9
Steak of The Week Check Daily Specials	

Sauces

Creamy garlic prawns	6.9
Shiraz glaze (GF) Diane, pepper, mushroom, gravy	

Sides

Steamed vegetables w EVOO	5.5
Garden salad	5.5
Pear, parmesan & rocket salad	5.5
Rosemary & pink river salt chat potatoes	5.5
Creamy mashed potato	5.5
Elliot fries & aioli	5.5



Angus Pure – Natural Australian Beef

The healthy choice Angus Pure delivers Quality Beef that is grown in a natural environment in the way beef was meant to be grown. It is naturally grazed on quality Australian pasture and is hormone and antibiotic free.



Certified Australian Angus Beef

Certified Australian Angus Beef™ is a Quality Assured beef product based on Angus genetics, and produced in Australia to exacting specifications.



**THERE IS ONLY ONE CERTIFIED AUSTRALIAN ANGUS BEEF
THE MOST AWARDED BEEF IN AUSTRALIA**