



HOTEL ELLIOT

EST 1868

FOOD

MENU

A SURCHARGE OF 15% APPLIES  
ON PUBLIC HOLIDAYS

[ V ] VEGETARIAN [ VG ] VEGAN  
[ VGO ] VEGAN OPTION [ DF ] DAIRY FREE  
[ GFO ] GLUTEN FREE OPTION  
[ GF ] GLUTEN FREE

PLEASE ADVISE OUR STAFF WHEN ORDERING IF YOU  
HAVE SPECIFIC DIETARY REQUIREMENTS. WHILST  
WE WILL MAKE EVERY EFFORT TO ACCOMMODATE  
YOU, WE CANNOT ACCEPT RESPONSIBILITY FOR  
TRACES OF ALLERGENS IN SOME INGREDIENTS.  
NOTE THAT WHILST OUR CHIPS, HALLOUMI AND  
SALT AND PEPPER SQUID (GFO), DO NOT CONTAIN  
GLUTEN THEY ARE COOKED IN DEEP FRYER OIL THAT  
MAY CONTAIN TRACES OF GLUTEN. OUR GLUTEN  
FREE PIZZA IS COOKED IN AN OVEN THAT HANDLES  
PRODUCTS CONTAINING GLUTEN.

## STARTERS

**BALD HILLS ROAD  
MARINATED KALAMATA  
OLIVES** [ DF ] [ GF ] [ VG ] **6**

**GARLIC, HERB &  
PARMESAN BREAD** [ V ] **9**

**BOWL OF CHIPS** [ V ] **9**

served with tomato sauce and aioli

**SEASONED WEDGES** [ V ] **10**

served with sour cream and sweet  
chilli sauce

**WARM TURKISH LOAF** [ V ] **12**

served with extra virgin olive oil,  
balsamic and house made dukkah

**SOUP OF THE DAY** **14**

served with garlic bread

**CHICKEN LIVER PÂTÉ** [ GFO ] **16**

house made port and green  
peppercorn pâté served with  
pickles, salad and lavosh crackers  
[ GFO WITH RICE CRACKERS ]

**HALLOUMI CHIPS** [ V ] **17**

mediterranean nostimini spice  
coated halloumi served with aioli  
and lemon

**WOODSIDE CHEESE WRIGHTS  
CHEESE PLATE** [ GFO ] **17**

jersey brie and mature cheddar  
cheeses with bald hills road  
kalamata olives, lavosh crackers  
and quince paste

[ GF OPTION WITH RICE CRACKERS ]

**BAKED PORK & BEEF  
MEATBALLS** [ GFO ] **17**

house made meatballs baked in a  
rich tomato, garlic and herb sauce  
topped with feta cheese, pitted  
kalamata olives and basil pesto,  
served with a simple salad and  
chargrilled turkish bread

**TRIO OF DIPS** [ GFO ] **19**

chef's selection of 3 house made  
dips served with grilled pita bread

**ENTRÉE TASTING PLATE** **40**

baked pork and beef meatballs  
topped with feta cheese, pitted  
kalamata olives and basil pesto,  
chargrilled barossa chorizo,  
woodside cheese wrights mature  
cheddar and brie cheeses, port  
and green peppercorn pâté with  
dill pickles, bald hills road kalamata  
olives, tomato relish, lavosh  
crackers and turkish bread served  
with extra virgin olive oil, balsamic  
and house made dukkah

## CHARGRILL

**300G ANGUS  
PORTERHOUSE STEAK** [ GF ] **34**

served with chips, garden salad  
and your choice of sauce

[ TOP WITH SURF AND TURF PRAWNS  
IN A GARLIC CREAM SAUCE +7 ]

**PAROO KANGAROO** [ GF ] [ DF ] **34**

chargrilled medium rare, served  
with a peanut, chilli, lime and  
coconut cream satay sauce,  
steamed rice, topped with a  
coriander, spring onion and  
chilli garnish

[ PAROO KANGAROO IS AN ETHICALLY  
SOURCED PREMIUM PRODUCT FROM  
WESTERN NSW AND NORTHERN SA ]

**300G JACK'S CREEK  
WAYGU RUMP** [ GF ] [ DF ] **38**

[ MARBLE SCORE 5-6 ]

served with rosemary roasted  
potatoes, steamed broccolini  
and red wine jus

**250G EYE FILLET  
STEAK** [ GF ] [ DF ] **43**

served with rosemary roasted  
potatoes, steamed broccolini  
and red wine jus

**KING HENRY PORK  
CUTLET** [ GF ] **28**

chargrilled and served with  
steamed broccolini and potato  
mash with an apple cider, sage and  
cream sauce

# FAVOURITES

## CHICKEN SCHNITZEL 300G 22

free range chicken breast schnitzel served with garden salad, chips and your choice of sauce

[ ADD PARMIGIANA TOPPING +3 ]

## VEGAN PARMIGIANA [ VG ] 25

vegan schnitzel, napolitana sauce, vegan cheese, served with garden salad and chips

## PULLED PORK BURGER [ DF ] 24

house made 8 hour slow braised BBQ pulled pork in a turkish bun with slaw and aioli served with chips

[ GLUTEN FREE BUN AVAILABLE ]

## SALT & PEPPER SQUID [ GFO ] 25

lightly fried squid, served with garden salad, chips, tartare and lemon

## FIELD MUSHROOM, ROASTED PUMPKIN & QUINOA SALAD [ GF ] [ DF ] 24

with roasted red capsicum, cashew nuts, heirloom cherry tomatoes, red onion, snow pea sprouts and mixed lettuce with a vinaigrette dressing

[ ADD CHICKEN BREAST +8 ]

## SEAFOOD CHOWDER [ GFO ] 28

flathead, atlantic salmon, prawns, calamari and bug tail in a garlic, tomato and cream based fish soup, served with garlic bread

## CHICKEN BREAST [ GFO ] 28

pan fried and topped with caramelised onion relish, brie cheese and basil pesto, served with pan jus, chips and garden salad

## CRUMBED GARFISH 28

served with garden salad, chips, tartare and lemon

## BEEF CHEEK [ GF ] 29

slow braised in a rich red wine, tomato and rosemary sauce, served with potato mash and broccolini

## CRAB & PRAWN LINGUINI [ DFO ] 32

blue swimmer crab and prawns, pan fried with red onion, garlic and baby spinach, in a tomato, basil, parsley and white wine sauce, served with chargrilled lemon and parmesan

## MARKET FISH POA

please see specials board

# SAUCES & SIDES

Mushroom Gravy [ GF ]

2

Diane Sauce [ GF ]

2

Green Peppercorn Sauce [ GF ]

2

Traditional Gravy [ GF ]

2

Red Wine Jus [ GF ]

3

Prawns in Garlic Cream Sauce [ GF ]

7

Rosemary Roasted Potatoes [ GF ] [ V ]

8

Potato Mash [ GF ] [ V ]

8

Buttered Mixed Vegetables [ GF ] [ V ]

10

Garden Salad with Honey Mustard Dressing [ GF ] [ V ]

8

Grilled Pita Bread [ 2 ]

5

Lavosh Crackers

5

# PIZZAS

## HAWAIIAN 22

napolitana sauce, cheese, ham, pineapple

## MARGHERITA [ V ] [ VGO ] 22

napolitana sauce, fresh mozzarella, marinated tomatoes, basil pesto

## PEPPERONI 22

napolitana sauce, cheese, pepperoni

## POTATO IN BIANCO [ V ] [ VGO ] 24

fresh mozzarella, olive oil, potato, roasted garlic, rosemary, thyme, feta, rocket

## SPICY PIG 26

napolitana sauce, cheese, bacon, ham, chorizo, jalapeños, feta cheese

## BBQ CHICKEN 26

napolitana sauce, cheese, chicken breast, bacon, caramelised onion, roasted red capsicum, jalapeño peppers, bbq sauce

## ELLIOT SUPREME 26

napolitana sauce, cheese, salami, shaved leg ham, pepperoni, red onion, roasted red capsicum, pitted kalamata olives, pineapple, anchovies

## CHICKEN & MUSHROOM 27

napolitana sauce, cheese, chicken breast, bacon, roasted mushrooms, confit garlic, baby spinach, caramelised onion, feta cheese

## GLUTEN FREE BASE +2

## ROAST PUMPKIN [ V ] [ VGO ] 27

napolitana sauce, cheese, roasted pumpkin, baby spinach, caramelised onion, mushrooms, marinated tomato, feta cheese

## FUNGI FORMAGGIO [ V ] [ VGO ] 28

napolitana sauce, cheese, shitake, enoki and oyster mushrooms, bocconcini, truffle oil, rocket

## SMOKED SALMON 28

napolitana sauce, cheese, smoked salmon, red onion, marinated tomatoes, capers, lemon zest, dill

## SWEET CHILLI PRAWN 28

cream cheese, sweet chilli sauce, prawns, red onion, bocconcini, coriander