

EST 1868

## SMALL

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<b>GARLIC, HERB &amp; PARMESAN BREAD (VG)</b>	<b>\$10</b>
<b>CRISPY FRIED CHICKEN WINGETTS (1/2 KG)</b> SMOKEY BBQ CAYENNE PEPPER SAUCE, FRIED SHALLOT GARNISH	<b>\$18</b>
<b>DIP PLATTER</b> THREE DIPS, SERVED WITH GRILLED PITA & GRISSINI	<b>\$22</b>
<b>CHIPS (VG)</b> AIOLI & TOMATO SAUCE	<b>\$12</b>
<b>POTATO WEDGES (VG)</b> SWEET CHILLI & SOUR CREAM	<b>\$13</b>
<b>MARINATED OLIVES &amp; PICKLED VEGETABLES (GF) (V) (VG)</b>	<b>\$12</b>

**SHARES - 1 PLATE \$16    3 PLATE \$45    6 PLATE \$84**

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**STICKY PORK BELLY BITES (4) (GFO)**  
PLUM GLAZE, APPLE PURE, SLAW, CHORIZO CRUMB

**CHAR GRILLED CHILLI & LEMON PRAWNS (4) (GF)**  
WOMBOK SLAW & LEMON

**SALT & PEPPER CALAMARI (5)**  
ROCKET, TARTARE SAUCE & LEMON

**CHICKEN AND PAPAYA DUMPLINGS (5)**  
TOMATO CHUTNEY, SESAME, MAYO & SPRING ONION

**PAN FRIED CHORIZO, HALLOUMI & OLIVES (GF) (VG)**  
HONEY LEMON DRESSING

**MEDITERRIAN LAMB KOFTA (4) (GFO)**  
HOUSE MADE MINT YOGURT, FRESH LEMON

**PEA & MINT CROQUETTES (5) (V)**  
SRIRACHA MAYO & LEMON

**FRIED CORN RIBS (VG) (GF) (DF)**  
SRIRACHA MAYO & LEMON

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## MAINS

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**SEASIDE SALAD (GF) (VO)** \$34  
CHOICE OF COCONUT POACHED CHICKEN, RARE BEEF OR TOFU SALAD, WITH APPLE, CHERRY TOMATOES, WOMBOK, BABY SPINACH, MINT, FRESH CARROT, CASHEWS, FRIED SHALLOTS, & COCONUT LIME DRESSING

**PORK BELLY SALAD (GF) (DF)** \$34  
TWICE COOKED CRISPY PORK BELLY WITH A SALAD OF MANGO, HEIRLOOM CHERRY TOMATOES, CHILLI, CORIANDER, SPRING ONIONS, BABY SPINACH & CHILLI, SOY, RICE WINE DRESSING

**PAN FRIED BARRAMUNDI (GF)** \$37  
HONEY MUSTARD CHAT POTATOES, OLIVE, CAPER & CHERRY TOMATO SALSA WITH LIGHT ROMESCO SAUCE

**BUTTER CHICKEN CURRY (GFO)** \$32  
MARINATED CHICKEN WITH SPICED YOGURT, GINGER, GARLIC, LEMON JUICE & SPICES. BASMATI RICE, NAAN & RAITA

**PRAWN LINGUINE** \$36  
PRAWNS WITH RED ONION, GARLIC, LEMON, CHERRY TOMATO, WHITE WINE & BASIL

**PORTUGUESE CHICKEN BREAST** \$36  
PAN FRIED IN A SAUCE OF MUSHROOMS, GARLIC, WHITE WINE & CREAM. SERVED ON ROSEMARY ROASTED CHATS & BROCCOLINI

**ANGUS PORTERHOUSE STEAK 300G** \$40  
SERVED WITH GARDEN SALAD, CHIPS & CHOICE OF SAUCE  
- SURF & TURF + \$8

**WAGYU RUMP STEAK 300G (MARBLE SCORE 5) (GF) (DFO)** \$44  
SERVED WITH ROSEMARY ROASTED CHAT POTATOES, BROCCOLINI & RED WINE JUS

## SIDES

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SWAP SALAD FOR BROCCOLINI	\$5
ROSEMARY ROASTED POTATOES (VG) (GF) (V)	\$10
CREAMY MASH POTATO (V) (GF)	\$10
GARDEN SALAD WITH HONEY MUSTARD DRESSING (VG) (GF)	\$10
BUTTERED STEAMED BROCCOLINI (VG) (GF) (DFO) (VO)	\$12
ROCKET, PEAR AND PARMESAN WITH BALSAMIC GLAZED	\$17

## CLASSICS

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<b>ELLIOT BURGER</b> 180G BEEF PATTY, SMOKEY BACON, CHEESE, SLICED DILL PICKLE, TOMATO, LETUCE, ELLIOT BURGER SAUCE & CHIPS DOUBLE BEEF PATTY +\$5	\$28
<b>CRISPY FRIED CHICKEN BURGER</b> CRISPY CHICKEN FILLET, SMOKED BACON, CHEESE, TOMATO, DILL PICKLE, LETTUCE, ELLIOT BURGER SAUCE & CHIPS GLUTEN FREE BUN +\$2	\$28
<b>CRISPY FRIED HALLOUMI BURGER (VG)</b> CRISPY FRIED HALLOUMI, PINEAPPLE, WOMBOCK SLAW, ROCKET, PARMESAN, ELLIOT BURGER SAUCE & CHIPS	\$27
<b>PULLED PORK BURGER (GFO)</b> HOUSE MADE 8 HOUR SLOW BRAISED BBQ PULLED PORK IN A BRIOCHE BUN WITH WOMBOCK SLAW, ELLIOT BURGER SAUCE & CHIPS GLUTEN FREE BUN +\$2	\$27
<b>CHICKEN BREAST OR BEEF SCHNITZEL</b> SERVED WITH GARDEN SALAD & CHIPS CLASSIC SAUCES +\$2 PARMIGANA TOPPING +\$4 GARLIC PRAWN SAUCE +\$8	\$26
<b>VEGAN PARMIGIANA</b> VEGAN SCHNITZEL, NAPOLENTA SAUCE, VEGAN CHEESE, SERVED WITH GARDEN SALAD & CHIPS	\$27
<b>GARFISH (GFO)</b> BATTERED, CRUMBED OR GRILLED SERVED WITH CHIPS, SALAD, TARTARE & LEMON	\$33
<b>SALT &amp; PEPPER SQUID</b> SERVED WITH CHIPS, GARDEN SALAD, TARTARE & LEMON	\$28
<b>BANGERS AND MASH (GF)</b> THICK PORK SAUSAGE, CREAMY MASH POTATOES, CARAMELISED ONION, PEAS & GRAVY	\$27

## SAUCES

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MUSHROOM GRAVY, DIANE SAUCE, GREEN PEPPERCORN SAUCE, TRADITIONAL GRAVY	\$2
HOT ENGLISH MUSTARD (GF)	\$2
RED WINE JUS (GF) (DF)	\$2
PRAWNS IN GARLIC CREAM SAUCE (GF)	\$8

## PIZZA

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<b>HAWAIIAN</b>	<b>\$22</b>
NAPOLITANA SAUCE, MOZZARELLA, SHAVED LEG HAM, PINEAPPLE	
<b>MARGHERITA 24 (VG) (VO)</b>	<b>\$26</b>
NAPOLITANA SAUCE, MOZZARELLA, FRESH TOMATO, GARLIC, BOCCONCINI, BASIL PESTO	
<b>CHICKEN</b>	<b>\$26</b>
NAPOLITANA SAUCE, MOZZARELLA, CHICKEN BREAST, TOMATO, RED ONION, GARLIC, BASIL PESTO AND FIOR DI LATTE	
<b>ROAST VEGETABLE (VG) (VO)</b>	<b>\$26</b>
NAPOLITANA SAUCE, FIOR DI LATTE, ROASTED PUMPKIN, ROASTED RED CAPSICUM, MUSHROOMS, POTATO, CONFIT GARLIC, CARAMELISED ONION, BABY SPINACH	
<b>ELLIOT SUPREME</b>	<b>\$ 28</b>
NAPOLITANA SAUCE, MOZZARELLA, SALAMI, SHAVED LEG HAM, PEPPERONI, MUSHROOM, RED ONION, RED CAPSICUM, PITTED KALAMATA OLIVES, PINEAPPLE, ANCHOVIES	
<b>ORIGINAL SPICY PIG</b>	<b>\$28</b>
NAPOLITANA SAUCE, MOZZARELLA, BACON, HAM, CHORIZO, JALAPENOS, FETA CHEESE	
<b>SEAFOOD</b>	<b>\$28</b>
NAPOLITANA SAUCE, MOZZARELLA, PRAWNS, CALAMARI, MUSSELS, PIPIS, RED ONION, RED CAPSICUM, ROCKET	
<b>GREEK LAMB</b>	<b>\$28</b>
SAUCE, MOZZARELLA, MARINATED LAMB, FRESH TOMATO, RED ONION, GARLIC YOGHURT, ROCKET	

**GLUTEN FREE BASE** **+2**

## KIDS MEALS

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ALL KIDS MEALS INCLUDE A VANILLA ICE CREAM CUP

<b>CRISPY CHICKEN NUGGETS</b>	<b>\$15</b>
CHIPS & TOMATO SAUCE	
<b>BATTERED FISH &amp; CHIPS (GFO)</b>	<b>\$15</b>
CHIPS & TOMATO SAUCE	
<b>CHEESE HAWAIIAN PIZZA</b>	<b>\$15</b>
HAM & PINAPPLE, CHEESE, NAPOLITANA SAUCE	
<b>PASTA BOLOGNESE</b>	<b>\$15</b>
NAPOLITANA SAUCE, CHEESE	

**COLOURING BOOK & PENCIL PACK** **+2**

## DESSERTS

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<b>SUNDAE</b>	<b>\$10</b>
VANILLA ICE CREAM WITH CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING, CRUSHED NUTS	
<b>FRUIT SORBET</b>	<b>\$12</b>
BERRY COMPOTE	
<b>PAVLOVA</b>	<b>\$15</b>
SERVED WITH BERRY COMPOTE, MASCARPONE CREAM & COULIS	
<b>CHOCOLATE LAVA CAKE</b>	<b>\$15</b>
VANILLA ICE CREAM, FRESH STRAWBERRY & CHOCOLATE FUDGE SAUCE	
<b>STICKY DATE PUDDING</b>	<b>\$15</b>
BUTTERSCOTCH SAUCE, FRESH STRAWBERRIES, VANILLA ICE CREAM	
<b>AFFOGATO</b>	<b>\$18</b>
VANILLA ICE CREAM WITH ESPRESSO SHOT, CHOCOLATE WAFER & CHOICE OF LIQUEUR	

## CAFE

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<b>COFFEE</b>	<b>\$5</b>
SHORT BLACK, LONG BLACK, MACCHIATO, FLAT WHITE, CAPPUCCINO, LATTE, CHAI [ ADD SOY MILK, ALMOND MILK, OATMEAL MILK, LACTOSE FREE MILK +.50]	
<b>MUG</b>	<b>\$6</b>
HOT CHOCOLATE, MOCHA, LARGE COFFEE [ADD SOY MILK, ALMOND MILK +.50]	
<b>TEA</b>	<b>\$5</b>
ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE	