

F STARTERS

O	Olives, bald hills road marinated kalamata olives. [DF] [GF]	6
O	Garlic, herb & parmesan bread [V]	9
O	Bowl of Chips, served with tomato sauce and aioli [V]	9
D	Seasoned Wedges, served with sour cream and sweet chilli sauce [V]	10
	Haloumi chips, crispy mediterranean nostimini spice coated haloumi served with sriracha aioli and lemon [V]	17
M	Trio of dips, chef's selection of 3 house made dips served with grilled pita bread [GFO]	19
E	Chicken liver pate, house made port and green peppercorn pâté served with pickles, salad and lavosh crackers	16
N	Woodside Cheese Wrights Cheese Plate, jersey brie and mature cheddar cheeses with kalamata olives, lavosh crackers, quince paste and celery	19
U	Ploughman's Plate, mature cheddar cheese, shaved leg ham, port and green peppercorn pâté, pickled onions, kalamata olives, tomato relish, lavosh crackers and chargrilled Turkish bread	24
U	PIZZA all pizzas served with house made napoli and shredded mozzarella [GF + \$2]	

	Roasted garlic, herb and cheese	20
	Hawaiian, ham and pineapple	22
	Margarita, marinated tomatoes, bocconcini and basil oil	22
	BBQ chicken, chicken breast, bacon, caramelized onion, roasted red capsicum, jalapeño peppers and BBQ sauce	26
	Elliot supreme, salami, shaved leg ham, pepperoni, red onion, roasted red capsicum, pitted kalamata olives, pineapple and anchovies	26
	Spicy pig, bacon, ham, chorizo, jalapeño, feta cheese	26
	Lamb yiros, marinated lamb, red onion, marinated tomatoes and aioli	26
	Chicken and mushroom, chicken breast, bacon, roasted mushrooms, confit garlic, baby spinach, caramelized onion, feta cheese and aioli dressing	27
	Fungi fromage, shitake, enoki and oyster mushrooms with truffle oil dressing	27
	Roast pumpkin, roasted pumpkin, baby spinach, caramelized onion, mushrooms, marinated tomato, mixed herbs and feta	27
	Elliot special, shaved leg ham, chorizo, pepperoni, chicken, roasted red capsicum, jalapenos, pineapple, BBQ sauce and sriracha	28
	Mediterranean, lamb, red onion, sundried tomatoes, pitted kalamata olives, roasted red capsicum, mediterranean herbs, feta cheese and aioli	28

[V] Vegetarian [VG] Vegan [VGO] Vegan Option [GFO] Gluten Free Option [GF] Gluten Free [DF] Dairy Free

a surcharge of 15% applies on public holidays



@hotelelliot #hotelelliotsa www.hotelelliot.com.au

F ELLIOT FAVOURITES

	Chicken schnitzel, free range chicken breast schnitzel, garden salad, chips, choice of sauce [add parmigiana topping + \$3]	22
	Vegan parmigiana, vegan schnitzel, napolitana sauce, vegan cheese, chips, salad [VG]	25
	Salt and pepper squid, lightly fried and served with chips, garden salad, tartare and lemon [GFO]	25
D	Crumbed garfish, served with chips salad, tartare and lemon [GF]	28
	Chicken breast, free range chermoula marinated chicken breast, coriander, lemon, cumin, garlic and olive oil), pan fried and served with roasted vegetable couscous and topped with tzatziki	28
M	Pulled pork burger, house made 8 hour slow braised BBQ pulled pork in a Turkish bun with slaw and aioli served with chips [DF]	24
E	Yiros bowl, chargrilled pita bread filled with yiros lamb, marinated tomato, lettuce, red onion and cheese with a coriander and garlic yoghurt dressing.	26
N	Pork belly, slow roasted pork belly with crackling, diced and tossed through a salad of mango, chilli, coriander, mint, baby spinach and heirloom cherry tomatoes with a soy, rice wine and lime dressing [DF] [GF]	28
U	Burrito bowl, House baked beans, roasted vegetables, sweet corn and black bean salsa, steamed rice, marinated tomatoes, sriracha slaw, guacamole, sour cream, corn chips and chargrilled lime [add pulled pork \$5]	23
	Crab and prawn spaghetti, blue swimmer crab meat and prawns pan fried in extra virgin olive oil with garlic, chilli and parsley and finished with parmesan.	32
	Market fish, please see daily specials	POA

CHARGRILLED

	300g Angus porterhouse steak, served with chips and salad and your choice of sauce [add surf and turf prawns in a garlic cream sauce \$7]	34
	300g Jacks Creek wagyu steak (marble score 5 to 6), served on rosemary roasted potatoes with steamed broccolini and red wine jus [add surf and turf prawns in a garlic cream sauce \$7]	38
	250g Eye fillet steak, served with rosemary roasted potatoes, steamed broccolini and red wine jus [add surf and turf prawns in a garlic cream sauce \$7]	43
	Paroo kangaroo, chargrilled medium rare and served on potato mash with steamed broccolini, sautéed garlic field mushrooms and red wine jus (<i>Paroo kangaroo is an ethically sourced premium product</i>)	34

SAUCES

Mushroom gravy [GF]	2
Diane sauce [GF]	2
Green peppercorn [GF]	2
Traditional gravy [GF]	2
Red wine jus [GF]	2
Hot english mustard [GF]	2
Garlic prawn sauce [GF]	7

SIDES

Elliot potatoes [GF][V]	8
Buttered mixed vegetables	10
Garden salad with honey, mustard dressing	8
Grilled pita bread [2]	5
Grilled Turkish [2]	5
Lavosh Crackers	5