

HOTEL ELLIOT

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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 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.

TAKEAWAY MENU

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

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

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

SPICY PIG **26**

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

CHICKEN & MUSHROOM **27**

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

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**

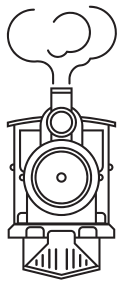
cream cheese, sweet chilli sauce,
prawns, red onion, bocconcini,
coriander

GLUTEN FREE BASE **+2**



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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

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 and 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 on rosemary roasted potatoes with 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 with garden salad, chips and your choice of sauce

[ADD PARMIGIANA TOPPING +3]

VEGAN PARMIGIANA [VG] 25

vegan schnitzel, napolitana sauce, vegan cheese, garden salad, 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]

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

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