HOTEL ELLIOT

EST 1868

PLEASE NOTIFY
OUR STAFF OF ANY
FOOD ALLERGIES

SENIORS MEAL DEAL LUNCH & DESSERT   24

ONLY AVAILABLE MONDAY - FRIDAY LUNCH
[EXCLUDES PUBLIC HOLIDAYS]

SENIORS LUNCH - $18

SALT & PEPPER SQUID
FRIED SQUID, SERVED WITH GARDEN SALAD, CHIPS, TARTARE AND LEMON

BEER BATTERED GARFISH
SERVED WITH GARDEN SALAD, CHIPS AND TARTARE

MUSHROOM LINGUINI [V]
ROASTED FIELD MUSHROOMS, RED ONION, BABY SPINACH, NAPOLITANA SAUCE, PARMESAN

9" HAWAIIAN PIZZA
NAPOLITANA SAUCE, MOZZARELLA, SHAVED LEG HAM, PINEAPPLE

CHICKEN SCHNITZEL
CHICKEN BREAST SCHNITZEL SERVED WITH GARDEN SALAD, CHIPS AND YOUR CHOICE OF SAUCE [ADD PARMIGIANA TOPPING +4]

PORTERHOUSE STEAK 150G
COOKED TO YOUR LIKING, SERVED WITH GARDEN SALAD, CHIPS AND YOUR CHOICE OF SAUCE

LAMBS FRY & BACON
PAN FRIED LAMBS FRY SERVED ON POTATO MASH WITH BACON, GRAVY AND BROCCOLINI

BATTERED PRAWNS (4PCS)
SERVED WITH GARDEN SALAD, CHIPS, TARTARE AND LEMON

SEASIDE SALAD (GF) (VO)
COCONUT POACHED CHICKEN SALAD, WITH APPLE, CHERRY TOMATOES, WOMBOK, BABY SPINACH, MINT, FRESH CARROT, CASHEWS, FRIED SHALLOTS, & COCONUT LIME DRESSING

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

DESSERT

ICE CREAM SUNDAE 8
VANILLA ICE CREAM WITH YOUR CHOICE OF CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING, CRUSHED NUTS AND A WAFER

PAVLOVA [GF] 14
SERVED WITH BERRY COMPOTE, MASCARPONE CREAM AND COULIS

SIDES / SAUCES

GARLIC BREAD [2] 4.5

EXTRA SAUCE 2
MUSHROOM GRAVY, DIANE SAUCE, PEPPER SAUCE, TRADITIONAL GRAVY, RED WINE JUS

PLEASE NOTIFY 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.
OUR GLUTEN FREE PIZZA IS COOKED IN AN OVEN THAT HANDLES PRODUCTS CONTAINING GLUTEN.

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