

EST 1868

## SMALL

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<b>GARLIC, HERB &amp; PARMESAN BREAD</b> [V].....	9
<b>MARINATED OLIVES</b> [GF][DF][VG].....	9
MARINATED MEDLEY OF LOCAL OLIVES	
<b>BOWL OF CHIPS</b> [V].....	9
SERVED WITH TOMATO SAUCE AND AIOLI	
<b>SEASONED WEDGES</b> [V].....	12
SERVED WITH SOUR CREAM AND SWEET CHILLI SAUCE	

## SHARES

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ONE PLATE

16

THREE PLATES

45

SIX PLATES

84

### FRIED HALLOUMI CHEESE [V]

MILD SPICED HALLOUMI SERVED WITH SRIRACHA AIOLI

### SALT & PEPPER SQUID [GFO][DF]

WITH LEMON AND TARTARE

### FRIED CORN RIBS [VG][DF][GF]

WITH VEGAN AIOLI AND CHARRED LEMON

### DUCK SPRING ROLLS [DF]

SPICY PLUM SAUCE

### CHICKEN WINGS [GF]

DEEP FRIED, TOSSED IN HONEY SOY SAUCE [500G]

### HUMMUS & OLIVES [VG][GFO]

SPICED HUMMUS, MARINATED OLIVES AND TOASTED PITA

### SALT AND PEPPER TOFU [VG][GF]

VEGAN AIOLI, FRESH LEMON

### PORK BELLY BITES [GF]

CRISPY FRIED PORK BELLY, BBQ BOURBON AND BUTTER SAUCE & SLAW

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## MAINS

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<b>MEDITERRANEAN SALAD</b> [V][VGO][DFO] .....	24
MEDITERRANEAN SALAD WITH MIXED LETTUCE, GREEN BEANS, RED ONION, HEIRLOOM CHERRY TOMATOES, CUCUMBER, ROASTED RED CAPSICUM, PITTED OLIVES AND FETA CHEESE.	
[ ADD HALLOUMI CHEESE.....+8]	
[ ADD GRILLED CHICKEN BREAST .....+8]	
[ ADD RARE ROASTED WAGYU RUMP .....+8]	
[ ADD SALT AND PEPPER TOFU .....+6]	
<b>PORK BELLY SALAD</b> [GF][DF] .....	34
PORK BELLY SALAD. TWICE COOKED CRISPY PORK BELLY THROUGH A SALAD OF MANGO, HEIRLOOM CHERRY TOMATOES, CHILLI, CORIANDER, SPRING ONIONS, BABY SPINACH WITH A CHILLI, SOY AND RICE WINE DRESSING.	
<b>MARKET FISH</b> .....	POA
PLEASE SEE OUR DAILY SPECIALS	
<b>CURRY OF THE DAY</b> .....	POA
PLEASE SEE OUR DAILY SPECIALS	
<b>PRAWN LINGUINE</b> [DFO] .....	34
AUSTRALIAN PRAWNS WITH CHERRY TOMATO, SPANISH ONION, GARLIC, WHITE WINE AND BASIL	
<b>CHICKEN BREAST</b> [GF] .....	36
PAN FRIED IN A SAUCE OF MUSHROOMS, GARLIC, WHITE WINE AND CREAM, SERVED ON MASH AND GREEN BEANS	
<b>ANGUS PORTERHOUSE STEAK 300G</b> [GF].....	40
SERVED WITH GARDEN SALAD, CHIPS AND YOUR CHOICE OF SAUCE	
[ TOP WITH SURF AND TURF PRAWNS IN A GARLIC CREAM SAUCE +8 ]	
<b>WAGYU RUMP STEAK 300G</b> [GF][DFO][MARBLE SCORE 5] .....	42
SERVED WITH ROSEMARY ROASTED POTATOES, STEAMED BROCCOLINI AND RED WINE JUS	

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## CLASSICS

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<b>PULLED PORK BURGER</b> [ GFO ] .....	26
HOUSE MADE 8 HOUR SLOW BRAISED BBQ PULLED PORK IN A BRIOCHE BUN WITH SLAW AND AIOLI SERVED WITH CHIPS	
[ GLUTEN FREE BUN AVAILABLE .....+2 ]	
<b>ELLIOT CHICKEN BURGER</b> .....	26
CRUMBED CHICKEN BREAST, TOPPED WITH BACON, CHEESE, SLICED TOMATO, LETTUCE AND MAYONAISE IN A BRIOCHE BUN, SERVED WITH CHIPS	
<b>ELLIOT BEEF BURGER</b> .....	26
180GM BEEF PATTY, TOPPED WITH CHEESE, SLICED TOMATO, LETTUCE, PICKLE AND BURGER SAUCE IN A BRIOCHE BUN, SERVED WITH CHIPS	
<b>VEGAN PARMIGIANA</b> [ VG ] [ DF ] .....	26
VEGAN SCHNITZEL, NAPOLITANA SAUCE, VEGAN CHEESE, SERVED WITH GARDEN SALAD AND CHIPS	
<b>CHICKEN SCHNITZEL 300G</b> [ DFO ] .....	26
CHICKEN BREAST SCHNITZEL SERVED WITH GARDEN SALAD, CHIPS AND YOUR CHOICE OF SAUCE	
[ ADD PARMIGIANA TOPPING ..... +4 ]	
<b>BEEF SCHNITZEL 300G</b> [ DFO ] .....	27
BEEF SCHNITZEL SERVED WITH GARDEN SALAD, CHIPS AND YOUR CHOICE OF SAUCE	
[ ADD PARMIGIANA TOPPING ..... +4 ]	
<b>SALT &amp; PEPPER SQUID</b> [ GFO ] .....	27
LIGHTLY FRIED, SERVED WITH GARDEN SALAD, CHIPS, TARTARE AND LEMON	
<b>GARFISH</b> [ GFO GRILLED ] .....	32
BEER BATTERED AND SERVED WITH GARDEN SALAD, CHIPS, TARTARE AND LEMON	

## SIDES

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SWAP SALAD FOR VEGETABLES .....	5
ROSEMARY ROASTED POTATOES [ GF ] [ V ] [ VG ] .....	10
POTATO MASH [ GF ] [ V ] .....	10
GARDEN SALAD WITH HONEY MUSTARD DRESSING [ GF ] [ V ] .....	10
BUTTERED STEAMED BROCCOLINI [ GF ] [ V ] [ VGO ] .....	12

## 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 ] .....	3
PRAWNS IN GARLIC CREAM SAUCE [ GF ] .....	8

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## PIZZA

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

GLUTEN FREE BASE

+2

## KIDS MEALS

ALL KIDS MEALS INCLUDE A VANILLA ICE CREAM CUP

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FISH & CHIPS	13	PASTA BOLOGNESE	13
NUGGETS & CHIPS	13	CRUMBED CALAMARI & CHIPS	13
CHICKEN SCHNITZEL & CHIPS	13	GRILLED CHICKEN SALAD	13
		9" HAWAIIAN PIZZA	13

COLOURING BOOK & PENCIL PACK

+2

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## DESSERTS

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<b>ICE CREAM SUNDAE</b> .....	8
VANILLA ICE CREAM WITH YOUR CHOICE OF CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING, SPRINKLES AND A WAFER	
<b>PAVLOVA</b> .....	14
SERVED WITH BERRY COMPOTE, MASCARPONE CREAM AND COULIS	
<b>STICKY DATE PUDDING</b> .....	14
SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA BEAN ICE CREAM	
<b>CHOCOLATE PROFITEROLES</b> .....	14
FILLED WITH VANILLA CREAM AND TOPPED WITH HOT CHOCOLATE SAUCE	
<b>AFFOGATO</b> .....	17
VANILLA BEAN ICE CREAM WITH A SHOT OF ESPRESSO COFFEE AND A SHOT OF LIQUEUR	

## CAFE

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