

SOMETHING TO START

CHEF'S SOUP \$16.99

Chef's house-made soup of the day, served with a crusty bread roll

GARLIC BREAD (VO) \$13.99

CHEESY GARLIC BREAD (V) \$15.99

GARLIC PIZZA (VO/GFO) \$17.99

MARGHERITA PIZZA (VO/GFO) \$19.99

CHEESE AND BACON PULL-APART \$24.99

Crisp house made pull-apart topped with crispy bacon, mozzarella & parmesan cheese, drizzled with sweet chilli sauce, accompanied with a chilli & honey butter

BRUSCHETTA DUO (VO) \$17.99

Two toasted sourdough, one basil pesto, topped with tomato, Spanish onion salsa, the other with crème fraiche, roasted pumpkin, caramelised onion, both topped with feta & balsamic glaze

ENTREES

MEATBALL PARMISLIDERS \$23.99

House-made meatballs with a rich bolognese sauce, topped with mozzarella & parmesan cheese, slaw, served in brioche slider buns

CRISPY CHICKEN & GRILLED PINEAPPLE TACOS \$22.99

Crispy chicken strips, grilled pineapple, tomato & onion salsa, shredded cos lettuce, topped with garlic aioli served in warm tortillas

PIZZA OF THE DAY - see our specials board (GFO) \$24.99

PROSCIUTTO & MUSHROOM CROQUETTES \$23.99

Prosciutto, mushroom, parmesan & potato lightly crumbed, served with a mushroom, thyme & garlic cheese sauce

CHEESEBURGER SPRING ROLLS \$23.99

Beef mince, pickles, cheese, ketchup & mustard served with house-made light mustard mayo

TEXAS PULLED PORK NACHOS \$24.99

Texas style pulled pork layered with corn chips, mozzarella, Aussie jack cheese, corn, capsicum, Spanish onion, black beans, topped with guacamole, sour cream, & tomato salsa

SALADS

GRILLED CHICKEN POMEGRANATE & SWEET POTATO SALAD \$28.99

Leafy greens, cucumber, Spanish onion, cherry tomatoes, roasted sweet potato & pomegranate seeds, tossed in Greek yogurt dressing, with a garlic marinated, grilled chicken breast

SALT & PEPPER CALAMARI (I) \$26.99

Lightly fried salt & pepper calamari served with a garden salad & garlic aioli

CHICKEN & PRAWN WONTON STACK (M/GFO) \$28.99

Chicken, Spanish onion, mayo, poached prawns, avocado, tomato salsa, shredded lettuce, layered between crisp wonton sheets

WATERMELON & CRISPY LIME PEPPER PRAWN SALAD (I /GFO) \$28.99

Watermelon, feta, mint, Spanish onion, rocket, served with crispy lime pepper fried prawns, drizzled with a creamy lime dressing

BISTRO CLASSICS

ROAST OF THE DAY - see special boards (GFO) Half \$24.99 Main \$29.99

Roast meat, mixed steamed vegetables, roast potato, roast pumpkin, creamy potato mash & gravy

CHICKEN SCHNITZEL Half \$27.99 Main \$32.99

House-made chicken schnitzel, lightly fried with chips & salad, or vegetables

CHICKEN PARMIS Half \$28.99 Main \$33.99

Chicken schnitzel topped with sliced ham, Napoli sauce & cheese, with chips & salad, or vegetables

BEEF SCHNITZEL \$36.99

300gm scotch fillet schnitzel, lightly fried, served with chips & salad, or vegetables

LOADED STEAK SANDWICH \$32.99

150gm scotch, crispy bacon, fried egg, sliced tomato, beetroot, caramelised onion, lettuce, American cheddar, smokey BBQ tomato relish served in a toasted milk burger bun with seasoned wedges

MAINS

SHARED PLATTER FOR 2 \$74.99

Texas pulled pork nachos, crispy chicken tacos, salt & pepper squid, cheeseburger spring rolls, meatball parmis sliders

STICKY SWEET SOY & CHILLI PORK BELLY STIR-FRY (VO) \$34.99

Sticky pork belly, crisp vegetables, bok choy, capsicum & Spanish onion, tossed through Pad Thai noodles, sauced with sweet chilli soy

ROAST PUMPKIN & SPINACH RISOTTO (GFO/VO) \$29.99

Sautéed onion, roasted pumpkin, feta & spinach risotto, topped with parmesan cheese

& MORE MAINS

CREAMY CHICKEN PRAWN PESTO & SUN-DRIED TOMATO FETTUCCHINE (I/VO) \$31.99

Chicken, prawns, onion, capsicum, sun-dried tomato & spinach, tossed through a creamy pesto sauce

8 HOURS SLOW COOKED PULLED LAMB SHOULDER \$35.99

Slow cooked pulled lamb shoulder served with buttery Paris mash, mint gravy, buttered snow peas & Dutch carrots

SEAFOOD

SEAFOOD FRENZY (M) \$55.99

Crispy salt & pepper squid, crumbed scallops & prawns, beer battered gummy served with garden salad & chips

CRISPY SKINNED ATLANTIC SALMON (A) \$33.99

Crispy skin salmon served on a risotto cake with roasted sweet potato & buttered Dutch carrots, served with hollandaise sauce

GARLIC WHITE WINE or SWEET CHILLI CREAM PRAWNS (I) Half \$28.99 Main \$34.99

Served on jasmine rice with chips & salad, or vegetables

CRUMBED SCALLOPS (A) Half \$29.99 Main \$36.99

Lightly fried 'til golden, served with chips & salad, or vegetables

BEER BATTERED GUMMY (A) HALF \$26.99 MAIN \$32.99

Tasmanian gummy, crispy beer battered, served with chips & salad, or vegetables

COCONUT CURRIED PRAWNS (I) \$36.99

Pan seared prawns tossed through a coconut curry, topped with sour cream, served with jasmine rice, chips, salad & a papadum

GRILL

BBQ GRILL PLATTER \$59.99

150gm grilled scotch, 1/2 garlic marinated chicken breast, crispy bacon, kransky sausage, pulled pork, beef meatballs, fried egg, char-grilled corn cob, served with chips, salad & choice of sauce

T-BONE (GFO) \$50.99

300gm garlic & fresh herb marinated T-bone, served with seasoned wedges, garden salad, & choice of sauce

SCOTCH FILLET (GFO) \$51.99

300gm scotch fillet served with chips & salad, or vegetables, & choice of sauce

LAMB RUMP (GFO) \$36.99

Rosemary & garlic marinated lamb rump, served with a rich red wine jus, chips & salad, or vegetables

CHICKEN MIGNON \$35.99

Twin chicken breast wrapped in bacon, served on creamy Paris mash, with buttered broccolini & chilli honey butter

SAUCES (Extra jug \$4.99)

Gravy, Gluten Free Gravy, Creamy Mushroom, Pepper, Creamy Garlic (GFO)

Surf & Turf option - prawns & scallops in a creamy garlic sauce (GFO/M) \$12.99

SIDES & EXTRAS

Bowl of chips (VO) \$12.99

Wedges - with sweet chilli & sour cream \$14.99

Add to Your Meal - Fried Egg \$1.99

Bacon \$3.99

Mini Chips \$4.99

Chicken \$5.99

Seasonal vegetables - steamed mixed vegetable, Paris mash, roast pumpkin, potato (VO) \$12.99

SIDE SALADS

SWEET POTATO & POMEGRANATE SALAD

Leafy greens, cucumber, Spanish onion, cherry tomatoes, roasted sweet potato & pomegranate seeds, tossed in Greek yogurt dressing (VO) \$15.99

GREEK SALAD

Cherry tomato, Spanish onion, cucumber, feta, olives, mesclun lettuce (VO) \$15.99

WATERMELON SALAD

Watermelon, feta, mint, Spanish onion, rocket drizzled with creamy lime dressing \$15.99

ELI GARDEN SALAD

Cherry tomato, Spanish onion, cucumber, capsicum, carrot, mesclun lettuce (VO) \$15.99

ALL SEAFOOD DISHES WILL NOTE [A] AUSTRALIAN
[I] IMPORTED OR [M] MIXED, A COMBINATION OF
LOCAL & IMPORTED SEAFOOD

[VO] VEGETARIAN OPTION [GFO] DENOTES A GLUTEN
FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR
THE GLUTEN FREE ALTERNATIVE

THE
ELI

PLEASE ASK FOR HELP WITH ANY DIETARY NEEDS.
OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN
AND NUTS, WE CAN NOT GUARANTEE OUR MENU
ITEMS ARE 100% FREE SO PLEASE ADVISE OUR STAFF
OF ANY ALLERGIES

- 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS