

Eljay's Bar & Restaurant

Starters & Sides

Garlic Bread		\$7
Fresh Shucked Oysters Natural w/ raspberry vinegar & lime or Kilpatrick.	½ Doz \$21	Doz \$39
Harissa Spiced Prawns with Spinach puree & lime aioli		\$15
Salt and Pepper Calamari with Asian slaw and chili & lime dipping sauce		\$15
Seafood Bouillabaisse. Mediterranean style seafood soup with blue swimmer crab, prawns, scallops, snapper and mussels simmered in a tomato, saffron, and fennel broth . Served w/ garlic toast.		\$17
Avocado, Pinenut & Feta Salad with cherry tomatoes and mixed leaves		\$12
Seasonal Greens with honey & mint vinaigrette & a macadamia nut crumb		\$12
Duck Fat Potatoes with aioli		\$8
Bowl of Chips with aioli		\$8

Mains

Pesto & Pinenut Linguine. With broccolini, cherry tomatoes, chili, basil and peas		\$24
Seafood Bouillabaisse. Mediterranean style seafood soup with blue swimmer crab, prawns, scallops, snapper and mussels simmered in a tomato, saffron, and fennel broth . Served w/ garlic toast.		\$32
Crab Linguine. Shark Bay Blue swimmer crab tossed with cherry tomatoes, chili, garlic, white wine & basil		\$36
WA Goldband Snapper. Served battered or grilled with chips, salad, lemon & tartare		\$36
Grilled Tasmanian Salmon marinated in maple, soy & lime with seasonal vegetables and duck fat potatoes		\$36
Free Range Chicken Breast stuffed with goats' cheese, lemon & herbs with seasonal greens, mash & jus		\$36
Twice-cooked Crispy Skin Duck with wilted spinach and duck fat potato in Chef's masterstock		\$38
Twice-cooked Pork Belly in Chef's masterstock with seasonal vegetables and creamy mash potato		\$39
Slow Roasted Lamb Rump with seasonal vegetables, crispy potatoes, lemon mint dressing & lamb jus		\$39

Steak

300g Porterhouse		\$39
350g T-Bone		\$39
220g Eye Fillet		\$44
All steaks served with either chips and salad or mash and veg with house-made jus		
	Add creamy garlic sauce	\$3
	Add creamy garlic prawns	\$6

Kids Meals

Fish & Chips with tomato sauce		\$13
Bangers & Mash with peas		\$13
Chicken and Chips		\$13
Vanilla Ice-cream with chocolate sauce		\$6

Desserts

Orange & Pistachio Cake with double cream	\$14
Lemon Meringue Pie with fresh cream	\$14
Cheesecake (Ask your waiter For todays selection)	\$14
Sticky Date Pudding served with vanilla ice-cream	\$14

Cheese Board with fresh berries, roast almonds, quince paste & crispbread \$25

Coffee

Espresso, Long Black	\$3
Flat White, Cappuccino, Latte, Mocha, Hot Chocolate	\$4
Affagato: espresso coffee served with a scoop of vanilla icecream	\$6
	Add a shot of Frangelico \$8
Liquor Coffee: Espresso with a shot of the liquor of your choice topped with cream	\$12

Tea

English Breakfast, Chamomile, Green, Lemon \$4