

Eljay's Bar & Restaurant

Starters

Fresh Shucked Oysters Sourced Daily from around Australia.	3 for \$11	½ Doz \$21	1 Doz \$39
<ul style="list-style-type: none">▪ Natural w/ Raspberry Vinegar & Fresh Lime▪ Natural with Gin & Tonic Dressing & Finger Lime Pearls▪ Natural with Ponzu Dressing & Yuzu Pearls▪ Grilled Kilpatrick▪ Grilled Garlic Butter Crumb▪ Grilled Buffalo Sauce			
Goat Cheese Toast. Grilled sourdough topped with goat cheese, hazelnut oil & picked vegetables.			\$18
Pork Belly Bites with honey, soy & wasabi glaze & toasted sesame seeds.			\$19
WA Cured Kingfish with Tzatziki sauce, pickled vegetables, fresh fruit and balsamic glaze.			\$21
Abrolhos Islands Octopus Grilled & served with capsicum salad, shallot pickles & salsa verde.			\$20

Mains

Salt and Pepper Calamari with Asian slaw & Nahm Jim.	(E) \$15	(M) \$28
Pesto & Pinenut Linguine with broccolini, cherry tomatoes, garlic & parmesan.		\$24
Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, basil, chilli and white wine cream.		\$36
Fish of the Moment. Premium fresh WA fish fillet served battered or grilled with choice of: Chips, salad, lemon & tartare or Mash & seasonal vegetables		\$38
Grilled Tasmanian Salmon with seasonal vegetables, carrot puree & herb yoghurt.		\$37
Lemon Zest & Herb Crumbed King George Whiting with chips & salad.		\$39
Free Range Chicken Breast stuffed with goat cheese on pumpkin puree & seasonal vegetables.		\$39
Pan fried Duck Breast with Cauliflower puree, seasonal vegetables & balsamic jus.		\$41
Lamb Rack with pumpkin puree, seasonal vegetables & jus.		\$43

Steak

300g Porterhouse		\$39
400g T-Bone		\$39
220g Eye Fillet		\$44
All steaks served with jus, plus either chips & salad or mash & seasonal vegetables.		
	Add truffle mustard	\$3
	Add pepper sauce	\$4
	Add mushroom sauce	\$4
	Add creamy garlic sauce	\$4
	Add creamy garlic prawns	\$8

Sides:

Seasonal Vegetables with herb butter and toasted nuts.	\$12
Garden Salad with cherry tomatoes & red onion tossed with chefs own French dressing	\$12
Mash Potatoes.	\$8
Bowl of Chips with tomato sauce.	\$8
Garlic Bread.	\$7
Add grilled cheese	\$3

Kids Meals

Fish & Chips with tomato sauce.	\$13
Bangers & Mash with seasonal vegetables.	\$13
Chicken Tender with chips & tomato sauce.	\$13

Desserts

Cheesecake (Ask your waiter for today's selection).	\$14
Sticky Date Pudding served with vanilla ice-cream.	\$14

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 Frangellico or liquor of your choice	\$8
Liquor Coffee: Espresso with a shot of the liquor of your choice topped with cream	\$12

Tea

English Breakfast, Earl Grey, Chamomile, Green, Lemon, Peppermint	\$4
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