

Eljay's Bar & Restaurant

Starters

Fresh Shucked Oysters Sourced Daily from around Australia.	3 for \$12	½ Doz \$22	1 Doz \$39
▪ Natural w/ Raspberry Vinegar & Fresh Lime			
▪ Natural with Gin & Tonic Dressing			
▪ Grilled Kilpatrick			
▪ Grilled Buffalo Sauce			
Soup of the Day. With garlic bread. (See Specials)			\$14
Seafood Chowder. Local Nannygai, Shark Bay Prawns and other WA seafood in a classic hand-crafted chowder. Served with garlic bread.	(E) \$21	(M) \$39	
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
Salt and Pepper Calamari with Asian slaw & Nahm Jim.	(E) \$15	(M) \$28	
Abrolhos Islands Octopus. Grilled & served with capsicum salad, shallot pickles & salsa verde.			\$20

Mains

Pesto & Pinenut Linguine with broccolini, cherry tomatoes, garlic & parmesan.	\$25
Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, basil, chilli and white wine cream.	\$36
Local Nannygai (Caught by Eljay!) Served battered or grilled plus choice of: chips, salad, lemon & tartare or mash & seasonal vegetables	\$38
Grilled Tasmanian Salmon with chat potatoes, Asian slaw and ponzu dressing	\$38
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.	\$42
Lamb Rack with pumpkin puree, seasonal vegetables & jus.	\$44
Classic Chicken Parmigiana. Crumbled chicken breast topped with ham, napolitana sauce and grilled cheese. Served with chips and salad.	\$30
Bangers and Mash. Gourmet Sausages with mash potato, peas, grilled onions and jus	\$30

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 chef's 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
Pasta Napolitana Linguine in an Italian tomato sauce topped with parmesan	\$13

Desserts

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

Plus See Daily Specials Menu!

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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