

Eljay's Bar & Restaurant

Starters

Fresh Shucked Oysters Sourced Daily from around Australia. 3pc \$12 ½ Doz \$24 1 Doz \$45

- Natural w/ Raspberry Vinegar & Fresh Lime
- Natural w/ Hot Sauce & Fresh Lime
- Grilled Kilpatrick
- Grilled Buffalo

Seafood Chowder. Fresh West Australian seafood in a classic hand-crafted chowder. (E) \$22 (M) \$39
Served with garlic bread.

Grilled Chorizo. With mixed olives and sourdough \$18

Crumbed Goats Cheese Bites with fig glaze and house-made tomato chutney. \$19

Pan Fried Squid with chorizo, red onion, sundried tomato and spring onions \$19

Oven baked Camembert served with toasted baguette and cranberry jam Half \$17 Whole \$25

Bruschetta Sourdough bread topped with cherry tomatoes, basil, garlic, balsamic and pecorino \$18

Mains

Vegetarian Risotto Arborio rice cooked with broth, vegetables and parmesan \$26

Pesto & Pinenut Linguine with green vegetables, cherry tomatoes, garlic & parmesan. \$26

Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, chilli & white wine cream. \$38

Beer Battered Fish & Chips Fresh fish(Nannygai when available) fillet battered with chips, salad, lemon & Tartare \$38

Fish of The Moment. Fresh filleted West Australian fish. Served grilled skin on. See Specials MP

Grilled Tasmanian Salmon with chat potatoes, baby carrots, pickled cabbage & chimichurri \$39

Chicken supreme Slow cooked skin on chicken breast, green pea puree, roasted baby carrots with creamy mushroom and tarragon sauce \$35

Classic Chicken Parmigiana. Crumbed chicken breast topped with ham, napolitana sauce & grilled cheese. Served with chips & salad. \$35

Duck Breast in honey wasabi soy sauce with potatoes, asparagus & cherry tomatoes. \$45

Crumbed Lamb Rack with pumpkin puree, seasonal vegetables & jus. \$45

Bangers and Mash. Served with peas, caramelized onions and jus \$32

Steak

300g Porterhouse \$40

400g T-Bone \$44

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 \$9

Salads

Greek salad Mesclun, cherry tomatoes, red onion, Greek feta cheese, olives, cucumber, salad dressing & oregano	\$22
Garden Salad with cherry tomatoes, carrot & red onion tossed with chef's own French dressing	\$12
Waldorf Salad Cos lettuce, apple, celery, grapes, walnuts with seeded mustard & mayo dressing	\$23
Chef's Salad Mesclun, cos lettuce, boiled egg, avocado, cucumber, cherry tomatoes, red onion and olives with honey mustard dressing	\$22
Add prawns	\$6

Sides:

Seasonal Vegetables with herb butter and toasted seeds & nuts.	\$12
Mash Potatoes.	\$7
Bowl of Chips with garlic aioli.	\$9
Garlic Bread.	\$7
add grilled cheese	\$3
add bacon bits	\$3

Kids Meals

Fish & Chips with tomato sauce.	\$15
Bangers & Mash with peas and tomato sauce	\$15
Chicken Tender with chips & tomato sauce.	\$15
Pasta Napolitana Linguine in an Italian tomato sauce topped with parmesan	\$15

Desserts

Sticky Date Pudding served with vanilla ice-cream.	\$16
Crème Brûlée. Decadently French!	\$16
Chocolate Lava Cake with crème anglaise	\$16
Ice cream with chocolate or strawberry topping	\$8
Kids Ice cream with chocolate or strawberry topping	\$5

Coffee

Espresso, Long Black	\$4
Flat White, Cappuccino, Latte, Mocha, Hot Chocolate	\$5
Affagato: espresso coffee served with a scoop of vanilla ice cream	\$6
Add a shot of Frangelico 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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