

# 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) \$24 (M) \$42  
Served with garlic bread.

Grilled Chorizo. With mixed olives and sourdough \$19

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 \$21

Oven baked Camembert served with toasted baguette and cranberry jam Half \$18 Whole \$26

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

## Mains

Vegetarian Risotto Arborio rice cooked with broth, vegetables and parmesan \$29

Pesto & Pinenut Linguine with green vegetables, cherry tomatoes, garlic & parmesan. \$29

Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, chilli & white wine cream. \$42

Beer Battered Fish & Chips Fresh fish(Nannygai when available) fillet battered with chips, salad, lemon & Tartare \$42

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 \$44

Chicken supreme Slow cooked skin on chicken breast, green pea puree, roasted baby carrots with creamy mushroom and tarragon sauce \$39

Classic Chicken Parmigiana. Crumbed chicken breast topped with ham, napolitana sauce & grilled cheese. Served with chips & salad. \$39

Duck Breast in honey wasabi soy sauce with potatoes, asparagus & cherry tomatoes. \$49

Crumbed Lamb Rack with pumpkin puree, seasonal vegetables & jus. \$49

Bangers and Mash. Served with peas, caramelized onions and jus \$35

## Steak

300g Porterhouse \$49

400g T-Bone \$55

220g Eye Fillet \$55

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 \$10

## Salads

Greek salad Mesclun, cherry tomatoes, red onion, Greek feta cheese, olives, cucumber, salad dressing & oregano	\$24
Garden Salad with cherry tomatoes, carrot & red onion tossed with chef's own French dressing	\$14
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	\$24
Add prawns	\$10

## Sides:

Seasonal Vegetables with herb butter and toasted seeds & nuts.	\$15
Mash Potatoes.	\$8
Bowl of Chips with garlic aioli.	\$10
Garlic Bread.	\$9
add grilled cheese	\$3
add bacon bits	\$3

## Kids Meals

Fish & Chips with tomato sauce.	\$16
Bangers & Mash with peas and tomato sauce	\$16
Chicken Tender with chips & tomato sauce.	\$16
Pasta Napolitana Linguine in an Italian tomato sauce topped with parmesan	\$16

## Desserts

Sticky Date Pudding served with vanilla ice-cream.	\$17
Crème Brûlée. Decadently French!	\$17
Chocolate Lava Cake with crème anglaise	\$17
Ice cream with chocolate or strawberry topping	\$9
Kids Ice cream with chocolate or strawberry topping	\$6

## Coffee

Espresso, Long Black	\$4
Flat White, Cappuccino, Latte, Mocha, Hot Chocolate	\$5
Affagato: espresso coffee served with a scoop of vanilla ice cream	\$8
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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