

# 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

Scallops half shell, see specials \$20

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

## Mains

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 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

Maple lamb shank braised in maple syrup & chicken stock, served with bacon & mushroom risotto \$43

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

Kokkinisto beef stew slow cooked beef in tomato sauce and red wine with  
potatoes and baby carrots \$40

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

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

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

Warm vegetables salad. Roasted pumpkin, sweet potato, beetroot, new potato, carrot, parsnip,  
cherry tomato and crumbled feta cheese with Balsamic and Red wine vinegar Dressing \$24  
Add chicken tenders \$11

Chef's Salad Mesclun, cos lettuce, boiled egg, avocado, cucumber, cherry tomatoes,  
red onion and olives with honey mustard dressing \$24  
Add prawns \$10

Greek salad Mesclun, cherry tomatoes, red onion, Greek feta cheese, olives, cucumber,  
salad dressing & oregano \$24

## 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

## Sides:

Seasonal Vegetables with herb butter and toasted seeds & nuts. \$15

Garden Salad with cherry tomatoes, carrot & red onion tossed with chef's own French dressing \$14

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 sauce \$9

Kids Ice cream with chocolate sauce \$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