

Eljay's Bar & Restaurant

Starters

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

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

Grilled Octopus served with guaca salsa, mint and dill labne and spicy mayo (GF) \$26

Seafood Chowder. Fresh West Australian seafood in a classic hand-crafted chowder. (E) \$24 (M) \$42

Served with garlic bread. (GF if served w/o 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 (GF) \$21

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

Scallops half shell, see specials \$20

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

Mains

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

Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, chili & 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 (GF) MP

Grilled Tasmanian Salmon with mango salad (fresh mango, cucumber, cherry tomatoes, red chilli, cilantro, onion) and mango sweet ginger chilli sauce. (GF) \$45

Maple lamb shank braised in maple syrup & chicken stock, serve with bacon & mushroom risotto (GF) \$43

Duck Breast in honey wasabi soy sauce with pumpkin puree, asparagus, cherry tomatoes & baby carrots. (GF) \$49

Spinach Stuffed Chicken Breast, With vegetable medley and cream of mushrooms Tarragon sauce \$42

Garlic Rosemary Lamb Rack served with Roast sweet potato, parsnips and baby potato & Ju. (GF) \$49

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

Lasagna served with parmesan fondue \$35

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 (GF) (V) \$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 (GF) (V) \$24

Add prawns \$10

Grilled Chicken Ceasar Salad, Cos lettuce, shaved parmesan cheese, bread croutons, crispy bacon and boiled egg. \$26

Steak^(GF)

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. ^(GF) ^(V) \$15

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

Mash Potatoes. ^(GF) \$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

Tiramisu \$16

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