

# 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

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

Beetroot and roasted pumpkin quinoa salad, topped with crumbled feta cheese and walnut

Orange dressing. (GF) (V) \$26

## 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 winter seasonal mixed vegetable Ragout. (GF) \$45

Lamb shank braised in maple syrup, Redwine and tomato, serve with potato pumpkin mash (GF) \$45

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

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

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

Warm vegetables salad. Roasted pumpkin, beetroot, new potato, carrot, parsnip, cherry tomato

Balsamic Red wine vinegar Dressing (GF) (V) \$26

Add chicken tenders \$11

Irish Beef Stew, slowed cook in tomato, red wine herbs and root vegetables serve with garlic bread (GF) \$44

## Steak<sup>(GF)</sup>

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. <sup>(GF)</sup> <sup>(V)</sup> \$15

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

Mash Potatoes. <sup>(GF)</sup> \$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

Apple and Pear Crumble served with vanilla ice cream \$16

Ice cream with mixed berries coulis \$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