

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 olive tapenade 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

Greek salad, freshly cut cucumber, onion, capsicum, cherry tomato, cos lettuce, fetta and oregano. (GF) \$25

Mains

Vegetable Ragu Linguine with mixed summer vegetables, cherry tomatoes, pine nuts & parmesan. \$30

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

Baked Salmon Fillet in mango salad with cucumber, red chili, cherry tomato, Onion, sweet chilli mango ginger sauce. (GF) \$47

Lamb shank braised in maple syrup, Redwine and tomato, serve with chat potato and root veg. (GF) \$45

Duck Breast in pomegranate & cranberry jus with grilled asparagus, baby carrot, pumpkin puree. (GF) \$49

Cheesy Stuffed Chicken Breast, with roast summer veg and creamy spinach paprika sauce. (GF) \$44

Herb Crusted Lamb Rack served with Roast sweet potato, chat potato, green veg & red wine Jus \$50

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

Asian Chicken Salad Lemongrass chicken, cos lettuce, cherry tomato, onion, green capsicum, Red radish, cucumber, miso dressing. (G) \$34

Beef Short Ribs, slowed cook in barbeque sauce, served with mashed potato, grilled baby carrots, pickled onion \$49

Steak^(GF)

300g Porterhouse	\$49
400g T-Bone	\$56
300g Scotch Fillet	\$59

All steaks served with jus, plus either chips & salad or mash & seasonal vegetables.

Add pepper sauce	\$4
Add mushroom sauce	\$4
Add creamy garlic sauce	\$4
Add creamy garlic prawns	\$10

Sides:

Seasonal Vegetables with toasted seeds & nuts. ^(GF) ^(V)	\$15
Garden Salad with cherry tomatoes, carrot, red radish & 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 shaved parmesan	\$16
Chicken Nuggets with chips & tomato sauce.	\$16

Desserts

Sticky Date Pudding served with vanilla ice-cream.	\$17
Crème Brûlée. Decadently French!	\$17
Chocolate Lava Cake with crème anglaise	\$17
Spiced Poached Pear in sweet white wine Muesli crumble served with Apple sorbet	\$18
Adults Ice cream	\$10
Kids Ice cream	\$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

Tea

English Breakfast, Earl Grey, Chamomile, Green, Lemon, Peppermint	\$4
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