

Eljay's Bar & Restaurant

Starters

Fresh Shucked Oysters Sourced Daily from around Australia.(GF) 3pc \$13 ½ Doz \$26 1 Doz \$47

- 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) \$25 (M) \$44

Served with garlic bread. (GF if served w/o garlic bread) (A)

Crispy Fried Crumbed Calamari with green salad and garlic chili mayo (M) \$19

Mozzarella Cheese Stick served with Tomato Chutney \$19

Pan Fried Squid with chorizo, red onion, sundried tomato and spring onions(GF) (A) \$23

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

Scallops half shell, see specials (A) \$21

Warm Broccoli Salad served with dried cranberry, roast pine nuts and feta cheese tossed with Ranch dressing \$25

Mains

Spinach Riccotta Ravioli with creamy garlic sauce and shaved parmesan \$32

Crab Linguine. Shark Bay Crab with cherry tomatoes, garlic, chili & white wine cream.(A) \$42

Beer Battered Fish & Chips Fresh shark fillet battered with chips, salad, lemon & Tartare (A) \$42

Fish of The Moment Fresh filleted West Australian fish. Served grilled skin on. See Specials(GF) (A) MP

Baked salmon Fillet in orange braised fennel, broccolini and chat potato(GF) (A) \$48

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

Grilled Lemongrass Chicken Thigh with dia5ne sauce served with chips and salad \$43

Grilled Lamb Rack marinated with rosemary and garlic served with purple sweet potato and green veg(GF) \$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

Chicken Ceasar Salad with Freshly made dressing served with parmesan Cheese, Bacon and crouton \$26

Winter Guinness Beef stew slow cooked brisket Chunks with black beer, winter root vegetable \$50 served with sliced baguette bread

Steak^(GF)

300g Porterhouse	\$49
400g T-Bone	\$57
300g Scotch Fillet	\$61
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	\$12

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.	\$10
add grilled cheese	\$4
add bacon bits	\$4

Kids Meals

Fish & Chips with tomato sauce.	\$17
Bangers & Mash with peas and tomato sauce	\$17
Chicken Tender with chips & tomato sauce.	\$17
Pasta Napolitana Linguine in an Italian tomato sauce topped with shaved parmesan	\$17

Desserts

Sticky Date Pudding served with vanilla ice-cream.	\$18
Crème Brûlée. Decadently French!	\$18
Chocolate Lava Cake with crème anglaise	\$18
Pineapple and coconut Crumble Seved with Vanilla ice cream	\$18
Adults Ice cream	\$10
Kids Ice cream	\$6

Coffee

Espresso, Long Black	\$5
Flat White, Cappuccino, Latte, Mocha, Hot Chocolate	\$6
Affagato: espresso coffee served with a scoop of vanilla ice cream	\$10
Add a shot of Frangelico or liquor of your choice	\$16

Tea

English Breakfast, Earl Grey, Chamomile, Green, Lemon, Peppermint	\$5
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