

SOMETHING TO START

CHEF'S SOUP \$15.99

Chef's house-made soup of the day, served with a crusty bread roll

GARLIC BREAD (VO) \$12.99

CHEESY GARLIC BREAD (V) \$14.99

BRUSCHETTA (VO) \$15.99

Toasted sourdough, basil pesto, topped with tomato, Spanish onion, feta & balsamic glaze

GARLIC PIZZA (VO/GFO) \$16.99

MARGHERITA PIZZA (VO/GFO) \$18.99

CRISPY COB LOAF (VO) \$19.99

Toasted cob loaf, filled with a roasted capsicum & sun-dried tomato cream cheese

SHARED/LIGHT MEALS

SMOKEY BBQ BEEF BRISKET SLIDERS \$25.99

Smokey BBQ beef brisket, slaw, American cheese, smokey BBQ mayo served with chips

CHEESEBURGER SPRING ROLLS \$25.99

Beef mince, pickles, cheese, ketchup & mustard served with house-made light mustard mayo

CRISPY CHICKEN & GRILLED PINEAPPLE TACOS \$25.99

Crispy chicken strips, grilled pineapple, tomato & onion salsa, shredded cos lettuce, topped with garlic aioli served in warm tortillas

MEDITERRANEAN COUS COUS STUFFED SQUID (I) \$26.99

Grilled squid filled with Mediterranean styled cous cous served with fresh garden salad & roasted capsicum coulis

PIZZA OF THE DAY – see our specials board (GFO) \$22.99

CHICKEN & PRAWN WONTON STACK (GFO/M) \$26.99

Chicken, Spanish onion, mayo, poached prawns, avocado, tomato salsa, shredded lettuce, layered between crisp wonton sheets

SUN-DRIED TOMATO & PESTO ARANCINI (VO) \$26.99

Sun-dried tomato, spinach & pesto arancini served with chunky tomato, basil salsa & creamy pesto sauce

THAI PRAWN NOODLE & PEANUT SALAD (I) \$28.99

Pan-fried, chilli lime marinated prawns, crispy rice noodles, red cabbage, carrot, radish, Spanish onion, roasted peanuts, mesclun lettuce tossed with spiced peanut dressing

SHARED PLATTER FOR 2 \$69.99

Mini-BBQ beef brisket nachos, crispy chicken tacos, sun-dried tomato pesto arancini, cheeseburger spring rolls & smokey BBQ beef brisket sliders

MAINS

STICKY SWEET SOY & CHILLI PORK BELLY STIR-FRY (VO) \$33.99

Sticky pork belly, crisp vegetables, bok choy, capsicum & Spanish onion, tossed through Pad Thai noodles & sweet chilli sauce

GRILLED CHICKEN CAESAR \$31.99

Cos lettuce, crispy bacon, toasted croutons, shaved parmesan, tossed in Caesar dressing, with a garlic marinated grilled chicken breast & topped with a poached egg

BLISTERED CHERRY TOMATO & ROASTED ZUCCHINI RISOTTO (GFO/VO) \$29.99

Sautéed onion, blistered cherry tomatoes, roasted zucchini, fresh basil & thyme served with crusty sourdough & parmesan cheese

CREAMY CHICKEN CHORIZO & SPINACH FETTUCCHINE (VO) \$28.99

Chicken, chorizo, onion, capsicum & spinach tossed through a creamy sauce

ROAST OF THE DAY – see special boards (GFO) Half \$24.99 Main \$29.99

Roast meat, mixed steamed vegetables, roast potato, roast pumpkin, creamy potato mash & gravy

CHICKEN SCHNITZEL Half \$26.99 Main \$30.99

House-made chicken schnitzel, lightly fried with chips & salad, or vegetables

CHICKEN PARMI Half \$27.99 Main \$31.99

Chicken schnitzel topped with sliced ham, Napoli sauce & cheese, with chips & salad, or vegetables

BEEF SCHNITZEL \$35.99

300gm scotch fillet schnitzel, lightly fried, served with chips & salad, or vegetables

LOADED STEAK SANDWICH \$31.99

150gm scotch, crispy bacon, fried egg, sliced tomato, beetroot, caramelised onion, lettuce, American cheddar, smokey BBQ tomato relish served in a toasted milk burger bun with onion rings & chips

8 HOURS SLOW COOKED PULLED LAMB SHOULDER \$34.99

Slow cooked pulled lamb shoulder served with buttery Paris mash, mint gravy & char-grilled broccolini

SEAFOOD

SMALL SEAFOOD PLATTER (M) \$55.99

Stuffed calamari, crumbed scallops, battered gummy, pan-fried garlic prawns, oyster, grilled king prawns, smoked salmon, garlic bread, served with chips & salad

SALMON CARAMELISED ONION & SWEET POTATO CROQUETTES (L) \$30.99

Salmon, caramelised onion & roasted sweet potato croquettes served with lemon caper & dill yoghurt

GARLIC WHITE WINE or SWEET CHILLI CREAM PRAWNS (I) Half \$28.99 Main \$34.99

Served on jasmine rice with chips & salad, or vegetables

CRUMBED SCALLOPS (L) Half \$29.99 Main \$36.99

Lightly fried 'til golden, served with chips & salad, or vegetables

BEER BATTERED GUMMY (L) Half \$26.99 Main \$32.99

Tasmanian gummy, crispy beer battered, served with chips & salad, or vegetables

THAI GREEN CURRIED SCALLOPS (L) \$36.99

Pan seared scallops tossed through house-made Thai green curry served with jasmine rice & toasted garlic naan bread

GRILL

BBQ GRILL PLATTER (I) \$59.99

150gm grilled scotch, 1/2 sticky glazed chicken breast, crispy bacon, kransky sausage, pulled beef brisket, beef rissole, fried egg, char-grilled tiger prawns served with chips, coleslaw & choice of sauce

T-BONE (GFO) \$48.99

300gm garlic & fresh herb marinated T-bone, served with sidewinder chips, coleslaw, & choice of sauce

SCOTCH FILLET (GFO) \$48.99

300gm scotch fillet served with chips & salad, or vegetables, & choice of sauce

BBQ MARINATED PORK SIRLOIN (GFO) \$34.99

250gm pork sirloin served chips & salad, or vegetables

THE ELI GRILLED CHICKEN BREAST (GFO) \$33.99

Garlic marinated chicken breast served with rosemary roasted chats & cauliflower parmesan puree

SAUCES (Extra jug \$4.99)

Gravy, Gluten Free Gravy, Creamy Mushroom, Pepper, Creamy Garlic (GFO)

Surf & Turf option - prawns & scallops in a creamy garlic sauce (GFO/M) \$12.99

SIDES & EXTRAS

Bowl of chips (VO) \$9.99

Coleslaw (VO) \$12.99

Onion Rings \$9.99

Fried/Poached Egg \$1.99

Bacon \$2.99

Naan Bread \$2.99

Garden Salad - cherry tomato, cucumber, onion, capsicum, carrot, mesclun lettuce (VO) \$12.99

Greek salad - cherry tomato, Spanish onion, cucumber, feta, olives, mesclun lettuce (VO) \$15.99

Caesar salad - crispy diced bacon, croutons, parmesan cheese, Caesar dressing, cos lettuce \$15.99

Seasonal vegetables - steamed mixed vegetable, Paris mash, roast pumpkin, potato (VO) \$12.99

DESSERTS

BISCOFF PANOOKIE \$15.99

Biscoff cookie dough baked in a pan with Chantilly cream, vanilla ice cream, drizzled with caramel fudge

CHEESECAKE OF THE DAY \$15.99

Please see our specials board for today's flavour

SUMMER CITRUS SORBET PLATTER \$18.99

Lemon sorbet & blood orange sorbet served with candied orange, crumbled short bread, Chantilly cream, lemon curd & wafers - enough for two

DEATH BY CHOCOLATE ICE CREAM PLATTER \$18.99

Chocolate & vanilla ice cream, brownie bites, choc ripple biscuits, chocolate chips, crushed nuts, berry coulis, chocolate shards, wafers & Chantilly cream - enough for two

BERRY BLAST PAVLOVA PLATTER \$18.99

Raspberry sorbet, boysenberry ice cream with berry coulis, fresh berries, white chocolate shards, Chantilly cream, pavlova & crushed nuts

WHITE CHOCOLATE & RASPBERRY BLONDIE \$15.99

White chocolate & raspberry blondie with berry coulis, Chantilly cream & vanilla ice cream

ALL SEAFOOD DISHES WILL NOTE [L] LOCAL, [I] IMPORTED OR [M] MIXED, A COMBINATION OF LOCAL & IMPORTED SEAFOOD
[VO] VEGETARIAN OPTION [GFO] DENOTES A GLUTEN FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FREE ALTERNATIVE

THE
ELI

PLEASE ASK FOR HELP WITH ANY DIETARY NEEDS. OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN AND NUTS, WE CAN NOT GUARANTEE OUR MENU ITEMS ARE 100% FREE SO PLEASE ADVISE OUR STAFF OF ANY ALLERGIES
- 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS