



Bar Snacks

- Warm marinated olives & grissini (V) 5
- Herb & garlic bread (V) 7.5
- Baked cobb loaf, dukkah & basil oil (V) 10
- Crispy fried squid, chilli jam & lime (GF*) 12
- Green pea falafel, lemon & tahini (VG) (GF) 12
- Crispy prawn dumplings w three flavour sauce 12
- Fat chips w fennel salt & lemon mayonnaise (V) (GF) 8
- Sweet potato wedges, sweet chili & sour cream (V) (GF) 9
- House baked pie of the day w tomato chutney 13
- See our board for today's flavor

Antipasto Plate

- Billinudgel cured meats w olives, artichokes, semi-dried tomatoes, dill pickles & baked cobb loaf 25

Specialty Cheese Board

- Selection of cheeses, quince paste, fruit & crackers 25

Soup of the Day

- See our board for today's flavour

July 2016

Burgers 19

(Served with thick cut chips)

220g Wagyu Beef pattie, tasty cheese, Eltham ketchup, American mustard, homemade pickles, garlic aioli

Charred peri-peri breast fillet chicken, avocado salsa, red onion jam, garlic aioli

Green pea falafel, carrot, beetroot, cucumber, tahini, tomato chutney (VG)

Eltham Classics 19

(Served with mash and seasonal vegetables or thick cut chips, sauce & house salad)

Traditional fish & chips, fresh lemon, tartare

Salt & pepper calamari, chilli jam, lime (GF*)

Eggplant & red pepper moussaka, almond béchamel (V) (GF)

Salads

Old school Caesar salad, pancetta, garlic croutons, shaved reggiano, salt cured anchovies, soft boiled egg 23

Roast baby beetroot & rocket, walnut, goats curd, dill, mint, cherry tomato & golden shallot (V) (GF) 21

Add grilled chicken tenderloins 6

Add charred king prawns 12

Pasta

Beef brisket Bolognese; mushrooms, red wine, tomato Napoli, fettucine, fresh herbs 24

Roast pumpkin & rosemary pasta; chard, pine nuts, reggiano & lemon (GF) (V) 23

Seafood marinara, fettuccini, king prawn, fish, scallop, mussels & tomato Napoli 28

Char-grill

(Served with mash and vegetables or thick cut chips, sauce & house salad)

250g Black Angus Sirloin (GF) 32

400g Black Angus T-Bone (GF) 34

Free range chicken supreme (GF) 27

Tasmanian salmon (GF) 32

Sauces

Gravy

Lemon butter (GF) (V)

Mushroom

Dijon mustard (GF) (VG)

Red wine jus (GF)

Salsa Verde (GF)

Big Plates

Slow roasted lamb shoulder, rhubarb, pomegranate, basmati & saffron chelow, mint & coriander (GF) 29

Fresh line caught fish of the day (MP)

Penang curry of roast pumpkin, green beans, eggplant, basil w steamed rice & bean sprout salad (GF) (VG) 28

Slow cooked pork belly, king prawn, green pumpkin, coconut & green chilli nahm jim (GF) 30

Baked free range chicken supreme, eggplant & red pepper caponata, broccolini & salsa verde (GF) 27

Little Peeps

12

(Served with mash and veggies or chips and salad.)
Includes ice cream (GF)

Chicken nuggets

Battered fish

Calamari (GF)

Bangers

Pasta Napoli

Desserts

12.5

Dark chocolate & Sailor Jerry brownie, salted caramel ice cream, red wine sauce (GF*)

Baked apple & rhubarb pie w almond crumble & cinnamon ice cream

Coconut & chia pudding, passionfruit syrup & fresh berries (GF) (VG)

Eltham Sticky Date Pudding w vanilla ice cream & Butterscotch Sauce

~Due to seasonal fluctuations, this menu is subject to change without notice~