

The Eltham Hotel

(v) - vegetarian, (gf) - gluten free

Warm Marinated Olives (v, gf)	7
Herb and Garlic Bread (v)	
10	
Baked Cobb Loaf: w/ hazelnut dukkha labneh, olive oil & balsamic/olive	
12	
tapenade (v)	
Antipasto Plate: w/ cured meats, marinated olives, goat's cheese, tapenade	22
& cobb loaf.	
Salt & Pepper Calamari: w/ Vietnamese pickled carrot, bean shoot salad &	22
chilli jam & aioli (gf on request)	
Quinoa, Carrot & Coriander Fritters: w/ hummus, carrot & honey Puree (v)	
25	
Stone & Wood Roast Vegetable Tart: w/ goat's cheese, green harissa &	26
relish (v)	
Broad Bean, Green Pea & Sprout Bruschetta: w/ lemon scented ricotta,	22
parma ham & olive oil	

Chicken Nuggets: w/ salad & chips	
Battered Fish: w/ salad & chips	
Calamari: w/ salad & chips	
13	
Sausage: w/ salad & chips	
Pasta Bolognese: w/ salad & chips	

Thick Cut Chips & Aioli / Creamy Mash Potato / Garden Salad /	11
Seasonal Vegetables	

Beef Burger (220g wagyu patty): w/ bacon, cheese, red onion, mustard,	22
aioli, ketchup, lettuce & tomato	
Chicken Burger (chicken schnitzel): w/ bacon, cheese, avocado salsa,	22
red onion jam, lettuce & aioli	

Starters & Small Meals

Kids

(must be under 12)

Sides

Burgers

Falafel Burger (super green homemade falafel): w/ roast field mushroom, fried green tomato, cucumber, watercress, rocket, sprouts, tahini & salsa verde (v)	22
Confit Roast Duck: w/ celeriac & parsnip puree, roast baby beetroot, soya and broad beans & red wine jus (gf)	37
Chicken Supreme: w/ potato rosti, sautéed kale, roast capsicum sauce, spicy yoghurt & red harissa	36
Rolled Pork Belly: w/ prunes, pine nuts, apricots, sweet potato puree, red wine jus, apple compote & greens (gf)	37
Salmon: w/ chargrilled cos lettuce & deconstructed Caesar salad	35
Nori Wrapped Prawns: w/ broccolini, sprouts, green mango and red cabbage salad & coconut chilli sambal (gf)	36
Scotch Fillet (300g): w/ salad & chips OR mash & greens (gf)	37
Rump (300g): w/ salad & chips OR mash & greens (gf)	33
Crispy Chilli Tofu: w/ kale, green tea noodle, snow peas, cherry tomato salad, lime & sesame dressing (v)	26
Chicken Breast Parmigiana: (ham, Napoli sauce & mozzarella): w/ salad & chips OR mash & greens	24
Fish & Chips (Cooper's beer battered perch): w/ Chips, salad, lemon & tartare	24

Rare Tuna Linguine: w/ chilli, tomato, garlic, lemon juice, pecorino cheese, rocket, olive oil & black pepper	36
Fusilli Pasta Lamb & Mushroom Bolognese: w/ tomato Napoli, red wine & pecorino cheese	28
Roast Vegetable Lasagna: w/ roast seasonal vegetables, cheese, béchamel, tomato sauce & garden salad (v)	25

Gravy / Mushroom / Peppercorn / Red Wine Jus (gf) / Lemon Butter (v, gf)

EXTRA SAUCES / GRAVY / JUS

1.50

Tiramisu Parfait: w/ coffee sauce & shortbread fingers

Sticky Date Pudding: w/ toffee sauce, vanilla bean ice cream & fresh berries

Chocolate Mousse: w/ raspberry sauce & white chocolate ice-cream (gf)

14.5

Lime & Coconut Panna Cotta: w/ coconut ice cream & lime zest (gf)

Homemade Ice Cream (3 scoops of our ‘flavor of the week’): w/ berries

& coulis (gf)