

The Eltham Hotel

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

Warm Marinated Olives (v, gf)	6
Herb and Garlic Bread (v)	8
Baked Cobb Loaf: w/ hazelnut dukkha labneh, olive oil & balsamic/olive tapenade (v)	11
Antipasto Plate: w/ cured meats, marinated olives, goat's cheese, tapenade & cobb loaf.	20
Salt & Pepper Calamari: w/ Vietnamese pickled carrot, bean shoot salad & chilli jam & aioli (gf on request)	20
Quinoa, Carrot & Coriander Fritters: w/ hummus, carrot & honey Puree (v)	23
Stone & Wood Roast Vegetable Tart: w/ goat's cheese, green harissa & relish (v)	24
Broad Bean, Green Pea & Sprout Bruschetta: w/ lemon scented ricotta, parma ham & olive oil	20

Chicken Nuggets: w/ salad & chips	
Battered Fish: w/ salad & chips	
Calamari: w/ salad & chips	12
Sausage: w/ salad & chips	
Pasta Bolognese: w/ salad & chips (v)	

Thick Cut Chips & Aioli / Creamy Mash Potato / Garden Salad / Seasonal Vegetables	10

Beef Burger (220g wagyu patty): w/ bacon, cheese, red onion, mustard, aioli, ketchup, lettuce & tomato	20
Chicken Burger (chicken schnitzel): w/ bacon, cheese, avocado salsa, red onion jam, lettuce & aioli	20
Falafel Burger (super green homemade falafel): w/ roast field mushroom, fried green tomato, cucumber, watercress, rocket, sprouts, tahini & salsa verde (v)	20

Starters & Small Meals

Kids

(must be under 12)

Sides

Burgers

Confit Roast Duck: w/ celeriac & parsnip puree, roast baby beetroot, soya and broad beans & red wine jus (gf)	34
Chicken Supreme: w/ potato rosti, sautéed kale, roast capsicum sauce, spicy yoghurt & red harissa	33
Rolled Pork Belly: w/ prunes, pine nuts, apricots, sweet potato puree, red wine jus, apple compote & greens (gf)	34
Salmon: w/ chargrilled cos lettuce & deconstructed Caesar salad	32
Nori Wrapped Prawns: w/ broccolini, sprouts, green mango and red cabbage salad & coconut chilli sambal (gf)	33
Scotch Fillet (300g): w/ salad & chips OR mash & greens (gf)	34
Rump (300g): w/ salad & chips OR mash & greens (gf)	30
Crispy Chilli Tofu: w/ kale, green tea noodle, snow peas, cherry tomato salad, lime & sesame dressing (v)	24
Chicken Breast Parmigiana: (ham, Napoli sauce & mozzarella): w/ salad & chips OR mash & greens	22
Fish & Chips (Cooper's beer battered perch): w/ Chips, salad, lemon & tartare	22

Rare Tuna Linguine: w/ chilli, tomato, garlic, lemon juice, pecorino cheese, rocket, olive oil & black pepper	33
Fusilli Pasta Lamb & Mushroom Bolognese: w/ tomato Napoli, red wine & pecorino cheese	26
Roast Vegetable Lasagna: w/ roast seasonal vegetables, cheese, béchamel, tomato sauce & garden salad (v)	23

Gravy / Mushroom / Peppercorn / Red Wine Jus (gf) / Lemon Butter (v, gf) EXTRA SAUCES / GRAVY / JUS	1.5

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)	13
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)	