

menu

| We source local ingredients where possible |

AVAILABLE 5PM-9PM

Seasonal Steak (GF) 39.9

250g seasoned scotch fillet served with creamy truffle mash, garlic pan fried beetroot, baby carrots, and green beans, topped with garlic butter.

Classic Steak 38.9

250g seasoned scotch fillet served with fries and eggs finished with a mushroom jus.

Crumbed Schnitzel (GFA) 22.9

Tenderised chicken breast coated in our house made spice and crumb, served with creamy truffle mash, garlic pan fried beetroot, baby carrots, and green beans served with jus

Lemon and Honey Chicken 22.9

Lemon and honey marinated chicken served with bok choy and red onion and coriander couscous.

Coconut Fish (GF) 26.9

Pan-fried fish of the day served with bok choy, chilli flakes, peas, and green beans. Finished with a drizzle of lemon and a coconut cream sauce.

Warm Vegetable Salad (GF) (V) 19.9

Warm garlic and seasoned beetroot, carrot and green beans, tossed through mesclun and feta, finished with a classic vinaigrette.

Mushroom Pasta (V) 22.9

Garlic sautéed mushrooms served in a truffle cream sauce tossed through our homemade pasta.

Chicken Pasta 22.9

Sautéed chicken and bacon served in a garlic cream sauce tossed through our homemade pasta.

DESSERTS

Butterscotch Pudding 10.9

Warm butterscotch pudding served with vanilla bean ice cream

Honey Panna Cotta 12.9

Honeycomb panna cotta served with vanilla bean custard topped with honeycomb and fresh fruit

- Honey locally sourced from Winging it Hives

Trio of Sorbet (GF) 10.9

Three housemade sorbets (flavours subject to change), dusted with sherbet

Classic Jaffa Sponge with a Twist 10.9

Sponge with vanilla bean ice cream with a hint of orange jelly, finished with chocolate

V | Vegetarian

GF | Gluten Free

GFA | Gluten Free Available

Please let us know if you are celiac – so we can prepare your meal separately

THE
ELIOT
BAR AND EATERY