

menu

| We source local ingredients where possible |

Fish Burger (GFA) 23.9

Crumbed fish of the day, served on homemade coleslaw, finished with sweet chilli and tartare sauce

| add fries 4

The Eliot Burger (GFA) 23.9

Succulent sliced seasoned chicken breast, stacked with melted cheese, bacon, and lettuce, finished with aioli and cranberry

| add fries 4

Classic Beef Burger 21.9

House made beef pattie with a hint of truffle oil, melted smoked cheese and lettuce, finished with mustard, tomato relish and tomato sauce

| add fries 4

The Real Kiwi Burger 21.9

House made beef pattie with melted cheese, topped with all the kiwi favourites: egg, beetroot, sautéed onion and coleslaw, finished with tomato relish and aioli

| add fries 4

Vegetarian Burger (GFA) (V) 22.9

House made vegetarian pattie stacked with halloumi cheese, tomato and lettuce finished with mayonnaise and tomato relish.

| add fries 4

Beef sliders 20.9

Three mini beef sliders with a hint of truffle oil, melted smoked cheese and lettuce, finished with mustard, tomato relish and tomato sauce

| add fries 4

Chicken Sliders 20.9

Three Cajun chicken sliders with lettuce and tomato finished with aioli

| add fries 4

Fish and Chips 31.9

Crumbed fish of the day, served with fries and a side salad.

Club Sandwich 22.9

Classic BLT with smoked cheese and tomato relish in toasted bread

| add fries 4

LIGHT BITES & SHARING

Parmesan and Truffle Fries (GF) 13.9

Fries and Gravy (GF) 9.9

Garlic Bread 13.9

Four slices of garlic ciabatta

Bruschetta 19.9

Three slices of toasted ciabatta, with basil pesto, sundried tomatoes and feta, drizzled with balsamic vinegar

Wedges 21.9

Served with bacon, sour cream, and cheese, with sweet chilli or relish

Prawn Twisters 15.9

Served with aioli

Southern Fried Chicken Strips (GF) 16.9

Served on a bed of mesclun with aioli

Sticky Honey Chicken Bites (GF) 17.9

Honey, garlic and sesame chicken bites on a bed of coleslaw

Beef Nachos (GF) 23.9

Mild beef mince mix with corn chips, cheese and sour cream

V | Vegetarian

GF | Gluten Free

GFA | Gluten Free Available

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

GF and dairy free buns extra \$3

THE
ELIOT
BAR AND EATERY

menu

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AVAILABLE FROM 5PM

Seasonal Steak (GF) 46.9

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

Classic Steak 45.9

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

Crumbed Schnitzel (GFA) 31.9

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

Venison Bangers & Mash 29.9

Two succulently cooked venison sausages served on a bed of creamy truffle mash with carrots, pastry strips and jus

Braised Lamb 33.9

4 hour braised lamb served with pea puree, sticky kumara mash, rosemary brushed pastry strip and rosemary jus

Warm Vegetable Salad (GF) (V) 24.9

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

Chicken and Bacon Salad (GF) 25.9

Sautéed chicken and bacon, tossed through a salad mix with aioli dressing

Chicken and Halloumi Salad (GF) 27.9

Sautéed chicken and bacon tossed through a salad mix with grilled halloumi and cranberry jelly, finished with a balsamic vinegarett

Mushroom Pasta (V) 31.9

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

Chicken Pasta 29.9

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

DESSERTS

Butterscotch Pudding 12.9

Warm butterscotch pudding served with vanilla ice cream

Raw Honey Cheesecake 14.9

Winging it Hives honey cheesecake, served with butterscotch sauce and raw honey

Chocolate Brownie 14.9

Warm chocolate brownie served with vanilla ice cream and chocolate sauce

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