

# 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 4.5

## **The Eliot Burger (GFA) 24.9**

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

| add fries 4.5

## **Classic Beef Burger (GFA) 22.9**

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 4.5

## **The Real Kiwi Burger (GFA) 22.9**

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 4.5

## **Pork Belly Burger 24.9**

Fried pork belly, crispy onion rings, BBQ sauce, Aioli and coleslaw

| add fries 4.5

## **Vegetarian Burger (GFA) (V) 23.9**

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

| add fries 4.5

## **Beef sliders 21.9**

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 4.5

## **Chicken Sliders 21.9**

Three Cajun chicken sliders with lettuce and tomato finished with aioli

| add fries 4.5

## **Fish and Chips 36.9**

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

## **LIGHT BITES & SHARING**

### **Parmesan and Truffle Fries (GFA) 15.9**

### **Fries and Gravy (GFA) 11.9**

### **Garlic Bread 15.9**

Four slices of garlic ciabatta

### **Bruschetta 20.9**

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

### **Wedges 22.9**

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

### **Prawn Twisters 16.9**

Served with aioli

### **Southern Fried Chicken Strips (GFA)**

16.9

Served on a bed of mesclun with aioli

### **Sticky Honey Chicken Bites (GFA) 17.9**

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

**V** | Vegetarian

**GFA** | Gluten Free Available

**GF and dairy free buns extra \$3.5**

**Allergens:** Our kitchen handles nuts, seafood, sesame, soy, sulphites, gluten, dairy and eggs.

While we do our best to safely cater for people with allergies, we cannot guarantee items that are completely free of the above allergens. Please let us know if you have allergies so we can best cater to your needs and prepare your meal separately.

THE  
**ELIOT**  
BAR AND EATERY

# menu

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## AVAILABLE FROM 5PM

### Seasonal Steak (GFA) 48.9

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

### Classic Steak (GFA) 48.9

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

### Crumbed Schnitzel (GFA) 32.9

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

### Pork Belly (GFA) 39.9

Crispy pork belly, served with creamy truffle mash, baby carrots, braised red cabbage and a thyme jus

### Chilli, Lime Fish (GFA) 39.9

Sautéed chilli, ginger, garlic and siracha finished with a splash of lemon and lime, served on top of bok choy, green beans and peas

### Warm Vegetable Salad (GFA) (V) 25.9

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

### Chicken and Bacon Salad (GFA) 26.9

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

### Chicken and Halloumi Salad (GFA) 28.9

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

### Mushroom Pasta (V) 32.9

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

### Chicken Pasta 32.9

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

### Chocolate Brownie 14.9

Warm chocolate brownie served with vanilla ice cream and chocolate sauce

### Affogato (GFA) 15.9

Vanilla ice cream, espresso coffee and your choice of liqueur: Frangelico, Cointreau, Kahlua, Baileys or Jameson's

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## COCKTAILS

### **The Eliot 16**

vodka | chambord | pineapple

### **Espresso Martini 16**

espresso shot | vodka | kahlua

### **White Lady 16**

cointreau | gin | lemon

### **Rosemary Margarita 16**

tequila | triple sec | lemon | lime | rosemary

### **Old Fashioned 16**

bourbon | cointreau | bitters

### **GINvincible 16**

pink gin | lemonade | raspberry | mint

## MOCKTAILS

### **Sweet Sunrise 6.5**

orange juice | grenadine

### **Watermelon Fizz 8**

lemonade | watermelon | mint

### **Thank You Berry Much 8**

blueberry | lemonade | rosemary

### **Mint to be 8.5**

soda | lime | mint | blueberry

## NON ALCOHOLIC

coke | coke zero sugar | sprite | sprite zero sugar |

l&p | fanta 4.5

soda | tonic | ginger ale 3.5

ginger beer | lemon lime & bitters | redbull 5.5

orange | apple | pineapple | cranberry | tomato 5.5

tea and coffee | see bar staff - we use proof and stock

coffee

## BEER/CIDER

### TAP

330ml/500ml/1.8L jug

wildbuck ale

7.5/8.5/30

export 33

8/9/33

carlsberg

11(400ml) /12/40

shing peak - little fake xtra

8.5/13/42

pale ale (2.5%)

shining peak – pegasus hazy IPA

9/13.5/46

### BOTTLE

export citrus 8.5

heineken 0% 8.5

corona | heineken 9.5

steinlager classic | export gold | tui 8.5

monteiths black 8.5

guinness 12

emersons pilsner 11

panhead supercharger (APA) 10.5

craft beer of the month | 11 see bar staff

rekorderlig cider | strawberry & lime, or forest berry 15

orchard thieves cider | peach & passion or blueberry & lime 14

monteiths apple | 9

## RTD'S

blackheart | kgb | woodstock 8.5

longwhite 10

canadian club | coruba 11

pink gin | jack daniels | jim beam | mudshake 12

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## WINE

### WHITE

#### SAUVIGNON BLANC

**DeBortoli** 9 glass | 40 bottle

*New South Wales.* Aromas of kiwi & passionfruits are backed up by a Juicy Tropical palate with just enough acidity to add some crunch.

**Kim Crawford** 12 glass | 52 bottle

*Marlborough.* Ripe, tropical fruit flavours with passionfruit, melon and grapefruit

#### PINOT GRIS

**DeBortoli** 9 glass | 40 bottle

*New South Wales Light,* refreshing and very stylish. Soft floral aromatics, crunchy pear and zesty lemon flavours.

**Wither Hills** 13 glass | 57 bottle

*Marlborough.* Freshly white peach, quince, grapefruit and subtle spicy beurre bosc pear

#### CHARDONNAY

**DeBortoli** 9 glass | 40 bottle

*New South Wales.* Elegant, crisp and plenty of pizzazz. Tight, fresh pear with stone fruit, and a subtle hint of oak.

**Wither Hills** 13 glass | 57 bottle

*Marlborough.* The distinctive fruit profile of nectarine, fresh grapefruit and minerality is interlaced with the spicy, cashew nut nuances of fine grained French oak.

### ROSE

**Kim Crawford** 12 glass | 52 bottle

*Hawkes Bay.* Lively nose, brimming with bright berry, rose petals and watermelon notes

### RED

#### SHIRAZ

**DeBortoli** 9 glass | 40 bottle

*New South Wales.* Bright crimson with ruby hues. Generous layers of ripe red fruits combining with notes of mint and spice.

#### PINOT NOIR

**Huntaway** 14 glass | 62 bottle

*Marlborough.* Generous yet elegant this wine has an abundance of ripe sweet plums, dark berries with pepper and spice and integrated smooth supple tannins

#### MERLOT

**Brookfields** 12 glass | 52 bottle

*Hawkes Bay.* The 2016 'Burnfoot' Merlot exhibits bold plums, oak, wild herbs & spice which is under pinned by firm alcohol.

### SPARKLING

**Sparkling Lindauer** (200ml) 13

Sauvignon Blanc, Pinot Gris, Fraise or Brut

**DeBortoli KV Prosecco** (200ml) 14

**DeBortoli KV Prosecco** (750ml) 47

Lively and refreshing with notes of pear, apple and fresh lemon

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