



ELSTERNWICK HOTEL

established
1854

starters,

soup of the day	6.00
garlic or herb bread	6.00
trio of dips warm pita bread with eggplant, tzatziki & capsicum dips	14.00
peking duck traditional chinese pancakes (4) wrapped with peking duck, cucumber, spring onion, bean shoots & hoisin sauce	17.00
carpaccio thinly sliced eye fillet steak served raw with extra virgin olive oil, shaved parmesan, cognac mayonnaise, capers & croutons	18.00
japanese scallops scallops oven baked in katifi pastry with a coriander, lime & ginger dressing, served with avocado salsa & lime wedges	18.00
antipasto a taste of italy with marinated mushrooms, char grilled zucchini, capsicum & eggplant, vegetable frittata, stuffed mushroom, oyster, prosciutto, salami & olives, served with crusty bread	22.00

salads,

caesar salad cos lettuce, crispy bacon, shaved parmesan, croutons, hard boiled egg & homemade caesar dressing	17.50
with mild cajun spiced chicken	19.50
spicy roasted pork salad thinly sliced marinated roast pork, tossed with mizuna leaf, mint, basil & vermicelli noodles, dressed with a light asian dressing	21.00
mediterranean lamb salad char grilled marinated lamb fillets in greek spices served on rocket salad tossed with slow roasted cherry tomatoes, kalamata olives & grilled haloumi cheese	22.00

vegetarian,

insalata bocconcini layered tomato, basil & bocconcini drizzled with extra virgin olive oil on a mesculin salad with shaved parmesan & croutons	16.50
tempura vegetables eggplant, pumpkin, zucchini, capsicum, mushrooms & baby corn deep fried in a light tempura batter and served with asian dipping sauce	16.50
malafarti oven baked spinach & ricotta dumplings topped with napoli, basil pesto & parmesan cheese	18.50
mushroom risotto mixed field mushrooms tossed in arborio rice infused with truffle oil & topped with parmesan	21.00

sides,

bowl of hot chips	6.50
wedges w' sour cream & sweet chilli	8.50
side of mixed salad	6.00
side of mixed vegetables	6.00

bistro menu

pasta,

penne saltati hand made penne pasta tossed with bacon, bolognese sauce & a touch of chilli, topped with parmesan	19.00
prawn & crab agnolotti agnolotti pasta cases filled with prawn & crab, served in a light cream, tomato, basil & shellfish sauce	22.00
spaghetti marinara home made spaghetti with extra virgin olive oil, tossed with prawns, fish, scallops, calamari & mussels in a fresh basil & tomato sauce with parmesan	24.00

mains, and all time favourites

big beef burger 180g beef patty on a toasted burger bun with relish, bacon, cheese, egg, lettuce & tomato served with chips	18.50
roast of the day please see our specials board	19.50
bangers & mash two bratwurst sausages served with crispy bacon & caramelised onion on a bed of mashed potato with vegetables and gravy	19.50
chicken parmigiana breast fillet hand crumbed, topped with virginia ham, napoli sauce and lashes of melted mozzarella cheese, served with chips & salad or vegetables	21.00
fish n' chips tempura battered flathead tails served with chips, salad, lemon & tartare	22.00
catch of the day please see our specials board	MP
veal milanese veal medallions coated in ciabata bread crumbs, parmesan & parsley, served on rosemary chat potatoes with side salad	23.00
aegean chicken oven baked chicken breast marinated in herbs & spices, served with greek salad & lemon potatoes	24.00
lamb rump lamb rump filled with a spinach & pesto farce, oven baked & served with scallop potatoes & side salad	25.00



a cut above the rest



from the char~grill

wagyu steak sandwich 22.00

150 grams of wagyu rump steak char grilled on toasted ciabatta bread with relish, bacon, cheese, egg, lettuce & tomato, served with chips

250g porterhouse 100 days grain finished 28.50

Also known as sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of 5mm & fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste.

Melt in your mouth...

minute steak 29.00

250g of porterhouse hammered out thin, marinated in olive oil, garlic, parsley & seasoning, char grilled for 30 seconds a side

300g wagyu rump 100 days grain finished 29.50

This classic primal cut is full in flavour & comes from the meatworks of John D Warwick P/L in Queensland. They are grain fed for the last 100-150 days and achieve a marble score of 3+ Our supplier guarantees the ultimate flavour and tenderness with every bit.

Full of Flavour...

250g eye fillet 100 days grain finished 33.00

wrapped in prosciutto and char grilled to your liking, served on garlic mash with red wine demi glaze

this delightful cut of beef is the most tender of them all, sourced from lush open paddocks surrounding the darling downs & aged a minimum of 8 weeks.

Simply Sensational...

add country style (caramelised onion, crispy bacon & fried egg) 6.00

add four grilled tiger prawns 6.50

steaks served with choice of chips & salad or vegetables

your choice of sauces: mushroom, pepper, gravy, hollandaise or garlic butter

bistro menu

seniors menu

ROAST OF THE DAY

GRILLED FISH

FRIED FISH

CHICKEN SCHNITZEL

CHICKEN PARMIGIANA

SILVERSIDE WITH MUSTARD SAUCE

LAMBS FRY & BACON

SPAGHETTI BOLOGNAISE

ALL MEALS 12.00ea

ADD SOUP 1.50

ADD DESSERT 1.50

Available Lunch and Dinner Daily
On Presentation of Seniors card

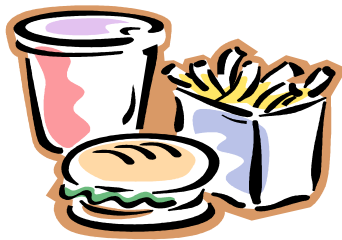
KIDS MENU

Available for children 10 years & under

ROAST OF THE DAY

FISH & CHIPS

CHEESEBURGER



CHICKEN NUGGETS

SPAGHETTI BOLOGNAISE

ALL MEALS \$8.00 AND INCLUDES
A FREE JUICE OR SOFT DRINK