



ELSTERNWICK HOTEL

Tapas & Entrees

Warm chilli and lemon kalamata olives	\$10
Pork and veal meatballs braised in tomato	\$10
Chorizo and mozzarella arancini	\$10
House smoked salmon with a dill and mustard cream fraiche served on crispy croutons	\$10
Bbq king prawns with paprika and lemon vinaigrette.	\$10
House made dips w peppered pita bread	\$10
Portobello mushrooms stuffed with fetta and thyme	\$10
Spiced crispy chicken wings with coriander and cumin salt	\$10
Salt and pepper calamari	\$10
Chips and aioli	\$6
Wedges, sweet chilli and sour cream	\$8
Garlic or herb bread.	5.5
3 tapas choices	\$25
4 tapas choices	\$35



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Lunch Menu

Spiced Calamari Salad	\$19.5
With baby spinach, apple, roasted capsicum, cherry tomatoes, onion and drizzled with a lemon vinaigrette.	
Thai Beef Salad	\$17.5
Strips of beef cooked in a sticky honey soy and chilli sauce with rocket, onion, tomato, capsicum, fried shallots, crushed peanuts and sprouts.	
Classic Greek Salad	\$17.5
Marinated lamb, spanish onion, olives, tomato, mesculin and fetta served with a balsamic dressing.	
Graziers Beef Pie	\$12
Served with chips and gravy.	
Steak Sandwich	\$17.5
Char grilled steak, rocket, swiss cheese, tomato, caramelised onion, egg, served with chips.	
Portuguese Chicken Burger	\$17.5
Peri Peri marinated chicken tenderloins with roasted capsicum, spanish onion, baby spinach, tomato and served with chips.	
Beef Burger	\$17.5
180g beef patty, lettuce, tomato, swiss cheese, fried egg and caramelised onion. Served with chips.	
Vegetable Focaccia	\$17.5
Char grilled eggplant, pumpkin, zucchini, fetta, baby spinach and pesto. Served with chips.	
Fish of the Day	Market Price
Please refer to our specials board.	
250gm Rump	\$18
Served with garlic mash, green beans and red wine jus.	
Chicken Parmigiana	\$17
Served with chips and garden salad.	
Beer Battered Fish N Chips	\$17
Served with a garden salad and house made tartare sauce.	



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Seniors

\$12.00

Roast of the day

Chicken Schnitzel or Parmigiana

Linguini Carbonara

Grilled Whiting

Beer Battered Fish

Lamb's Fry

Add soup \$1.50

Add dessert \$1.50

For the Kids

\$8.00

Chicken Nuggets

Fish and chips

Minute Steak and Chips

Creamy Bacon and Cheese Spaghetti

Grilled Chicken Salad

DESSERTS

Mixed berry crème brulle w toffee sculpture. \$10

Panacotta with orange reduction. \$10

Lemon, lime and roasted coconut tart with chantilly cream. \$10

Sticky date pudding with butterscotch sauce and ice-cream. \$10

Chocolate Indulgence-warm chocolate fudge brownie with chocolate mousse, ganache and vanilla ice-cream.

Extra cream/ice-cream or both. \$2



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Mains and Pastas

- House made Pumpkin and Fetta Agnelotti** \$24
Served with sage and beurre noisette.
- Prawn Linguini** \$24
King prawns with roasted garlic, preserved lemon, chilli and parsley.
- Spanish Style Paella** \$22
Slow cooked pork, mussels, prawns, calamari and chicken tossed through saffron rice.
- Mussels** \$25
1 kg pot of mussels with your choice of sauce; pear cider and fennel, tomato and basil or garlic white wine and parsley, served with toasted ciabatta.
- Chicken Delight.** \$25
Chicken breast rolled in fresh bread crumbs, parsley and parmesan, served with seasonal vegetables finished with a creamy dijon mustard sauce.
- Veal Scallopini** \$26
Tender veal medallions cooked with mushrooms, white wine, garlic and cream, accompanied with rosemary roasted chat potatoes and seasonal vegetables.
- Chick Pea and Fennel Stew** \$19
Served with jasmine rice and a soft herb and date salad.
- Chicken Parmigiana** \$20
Served with chips and a garden salad.
- Beer Battered Fish and Chips** \$21.5
Served with a house made tartare sauce and a garden salad.
- Graziers Beef Pie** \$17
Served with chips and garden salad.



From the Grill



300gm Porterhouse

\$32

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



300gm Scotch Fillet

\$31.5

A speciality primal cut of beef with exceptional flavour. Hereford and Angus cross.



250gm Eye Fillet

\$33

This delightful cut of beef is the most tender of them all and is best described as succulent, lean and tender. Sourced from lush open paddocks and aged for a minimum of 8 weeks.

Sauces- blue cheese, mushroom, pepper, red wine jus or garlic butter

The above steaks come with your choice of garden salad or vegetables, creamy garlic mash or chips.

Add creamy garlic prawns, mussels and calamari

\$8



300gm Scotch Fillet

\$39

This signature dish is served as a surf and turf. It is served on a bed of mash potato and finished with a creamy garlic sauce.



250gm Fillet Mignon

\$39

This signature dish is served on confit kipfler potatoes and sautéed spinach. Served with stuffed portobello mushrooms and a red wine jus.

Sides

All \$6.50

Creamy mash potato

Bowl of vegetables

Garden salad

Spinach, orange, bacon lardons and pistachio salad

Bowl of chips with aioli



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