

Food Menu

ENTREES & BAR SNACKS

PUB CHIPS (V) \$13

+ add aioli \$2 + add gravy \$3

GARLIC PIZZA (V, VG) \$15

+ cheese \$3 + vegan cheese \$5

+ bacon \$5 + GF base \$5

TRIO OF DIPS (V) \$18

hommus, spicy capsicum & baba ganoush,
served with dukkah & pitta bread

BURRATA CROSTINI (V) \$20

burrata cheese, mini roma tomatoes, pesto, beetroot,
with green herb oil & balsamic pearls

ARANCINI (4) (V) \$18

porcini, button mushroom & cheese with truffle aioli

SOUTHERN FRIED CHICKEN TENDERS (5) \$18

served with coriander lime aioli

SALT & PEPPER CALAMARI \$18

with lime aioli (GF on request)

MEXICAN NACHOS TO SHARE (V) \$25

with bean salsa, cheese, sour cream & guacamole

+ chilli con carne \$5

+ vegan cheese (VG) \$5

SALADS

CAESAR SALAD \$21

cos lettuce, smoked bacon, croutons, anchovies,
poached egg, Caesar dressing, topped with

parmesan (gf on request)

+ chicken (GF) \$6

+ prawns (GF) \$8

CONFIT DUCK SALAD (GF) \$32

shredded duck, wombok salad, sesame tomato
dressing & crispy rice noodles

GREEK LAMB SALAD \$30

lamb backstrap, warm pitta bread, Greek salad &
tzatziki

SUPERFOOD SALAD \$22 (V)

chickpeas, onion, cucumber, freekeh, goji berries,
kale, topped with pomegranate dressing, mixed

seeds & fetta (vg & gf on req)

+ chicken (GF) \$6

+ prawns (GF) \$8

PIZZAS

MARGHERITA (V) \$21

San Marzano tomato, cheese, basil & extra virgin
olive oil

CAPRICCIOSA \$27

San Marzano tomato, roasted artichokes, cheese,
olives, ham & mushrooms

ELGIN MEAT LOVERS \$28

San Marzano tomato, chorizo, salami, champagne
ham, spiced chicken, mushroom, Spanish onion,
cheese & smoky BBQ sauce

CHORIZO PRAWN \$30

San Marzano tomato, cheese, red onion, chorizo,
chilli, tiger prawns, roasted capsicum, rocket & basil
pesto

MOROCCAN LAMB \$30

San Marzano tomato, roasted capsicum, red onion,
olives, spinach, cheese & tzatziki

CRYING CAESAR \$28

San Marzano tomato, chorizo, calabrese salami,
anchovies, fresh chilli, cheese & rocket

ELGIN VEGGIE LOVERS (V) \$28

San Marzano tomato, roasted capsicum, artichokes,
red onion, olives, spinach, cheese & basil pesto

+ GLUTEN FREE BASE \$5 + VEGAN CHEESE \$5

KIDS MENU

NUGGETS & CHIPS \$13

LIL' FISH & CHIPS \$13

SPAGHETTI NAPOLI \$13

SPAGHETTI BOLOGNESE \$14

CHEESE PIZZA (V) \$15

VANILLA ICE CREAM \$4

with chocolate or strawberry topping

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE

*WHILST WE TAKE THE UPMOST CARE, SOME NON-LISTED
ALLERGEN MAY APPEAR IN OUR FOOD. PLEASE SEE STAFF IF
YOU HAVE ANY SPECIAL REQUIREMENTS.*

**PLEASE NOTE, A SURCHARGE OF 10% APPLIES ON
PUBLIC HOLIDAYS.**



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CLASSICS

CHICKEN SCHNITZEL \$28

panko crumbed chicken breast, served with chips & salad

+ Gravy, Peppercorn or Mushroom sauce \$3

CHICKEN PARMA \$31

panko crumbed chicken breast, topped with Napoli sauce, champagne ham & cheese, served with chips & salad

+ Gravy, Peppercorn or Mushroom sauce \$3

EGGPLANT PARMA (V) \$26

crumbed eggplant, topped with Napoli sauce & served with chips & salad

SALT & PEPPER CALAMARI \$28

served with chips, salad & lime aioli (GF on request)

FISH & CHIPS \$30

battered flathead served with chips, salad & tartare sauce (GF on request)

BLACK ANGUS BEEF BURGER \$28

with bacon, cheese, bush relish, lettuce, tomato & aioli, served with chips

+ Egg \$3

SOUTHERN FRIED CHICKEN BURGER \$27

with lettuce, tomato, red onion & coriander lime aioli, served with chips

VEGGIE BURGER (V) \$26

beetroot & quinoa patty with red onion, roast capsicum, mushroom, rocket, aioli, relish & tasty cheese, served with chips (VG on request)

STEAK SANDWICH \$30

minute porterhouse with rocket, tomato, bacon, beetroot, bush relish, aioli, cheese & caramelised onion, in a Turkish bread bun, served with chips

+ Egg \$3

SIDES

STEAMED VEGE TOSSED IN BUTTER (GF, V) \$13

FLUFFY MASH POTATO (GF, V) \$9

GARDEN SALAD (GF, VG) \$12

GREEK SALAD (GF, V) \$12

SAUCES

AIOLI (GF) \$2

GRAVY \$3

MUSHROOM SAUCE (GF) \$3

PEPPERCORN SAUCE (GF) \$3

RED WINE JUS (GF) \$3

GARLIC BUTTER (GF) \$3

MAINS & OFF THE GRILL

PAPPARDELLE BEEF RAGU \$28

with onion, garlic, celery & herbs, topped with parmesan

SPINACH & RICOTTA TORTELLINI (V) \$28

with onion, garlic, field mushrooms, sun dried tomato & pesto, topped with parmesan

THAI FISH CAKES \$30

salmon, tiger prawns & barramundi, mixed with Thai spices, served with jasmine rice & a coconut-lime broth

CRISPY SKIN BARRAMUNDI (GF) \$36

served with a rocket & bell pepper salad, garlic chat potatoes & sriracha hollandaise

INFUSED PORK CUTLET 300G (GF) \$35

chargrilled pork cutlet, served with warm potato salad, coleslaw & red wine jus

PORTERHOUSE 300G \$44

cooked to your liking, served with chips, salad & your choice of sauce (*mushroom, peppercorn, red wine jus, béarnaise or garlic butter*)

SCOTCH FILLET 300G \$47

cooked to your liking, served with chips, salad & your choice of sauce (*mushroom, peppercorn, red wine jus, béarnaise or garlic butter*)

DESSERTS

STICKY DATE PUDDING (V) \$14

with butterscotch sauce & vanilla ice cream

APPLE PIE (V) \$14

with English custard, vanilla ice cream & strawberries

AFFOGATO (V) \$13

espresso with vanilla ice cream & a choice of frangelico, amaretto or kahlua shot

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