

ELLIOTT'S

Warm sourdough bread, butter, sea salt	VEG DF GF	4ea
Mixed olives, pickles, thyme, lemon	GF VEGAN	14
Sydney rock oyster, champagne mignonette	GF DF	7ea 40
White anchovy on toast, smoked tomato, oregano	DF GF	8ea
Steak tartare, crisp rice, cornichon, chive	GF DF	12ea
Prawn bun, Marie Rose sauce, celery, iceberg		14ea
Cauliflower fritta, chickpea, tarator, pomegranate, mint	GF VEGAN	18
Hiramasa kingfish, burnt citrus vinaigrette, fingerlime	GF DF	28
Raw tuna, fermented chilli, ginger, lime	GF DF	34
Burrata, preserved cucumber, salted red onion, focaccia	VEG GF	26
Cheeseburger, croissant bun, chimichurri, pickles, fries	GF DF	30
Ponzu roasted eggplant, pearl barley, cavolo nero, macadamia	N VEGAN NF	32
Pink snapper, charred zucchini, basil, preserved lemon	GF DF	46
Grilled half Portuguese chicken, charred corn salsa	GF DF	48
300g Scotch frites, Elliott's butter, steak sauce	GF DF	56
500g Sirloin, 42 day dry aged, pan sauce, mustard	GF DF	110
Crispy fries, herb mayo	GF DF VEG VEGAN	14
Gem lettuce, broken egg dressing, jamon, parmesan	GF DF VEG	14
Warm green beans, whipped ricotta, burnt butter, almond	GF VEG	14
Mixed leaf salad, radish, chardonnay dressing, petite herbs	GF VEGAN	14
Limoncello tiramisu		18
Chocolate hazelnut tart	VEG N	18
House sorbet	GF VEGAN	14
Cheese, preserves, lavosh		18

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | VEG - VEGETARIAN | VEGAN | ADAPTABLE ON REQUEST

A 10% service charge is added to groups of 6 or more guests. A 15% surcharge applies to all bills on public holidays & a 10% surcharge applies to all bills on Sundays. Credit card payment charges may apply.

SHARED BANQUET MENU min 4 guests

8Opp

Sydney rock oysters, champagne mignonette

+7

Warm sourdough bread, butter, sea salt

Steak tartare, crisp rice, cornichon, chive

White anchovy on toast, smoked tomato, oregano

Raw tuna, fermented chilli, ginger, lime

Burrata, preserved cucumber, salted red onion, focaccia

Pink snapper, charred zucchini, basil, preserved lemon

Scotch fillet, Elliott's butter, steak sauce

Crispy fries, herb mayo, salt

Gem lettuce, broken egg dressing, jamon, parmesan

Limoncello tiramisu

SHARED GRANDE BANQUET MENU min 4 guests

11Opp

Sydney Rock oysters, champagne mignonette

+7

Warm sourdough bread, butter, sea salt

Steak tartare, crisp rice, cornichon, chive

Prawn Bun, Marie Rose sauce, celery, iceberg

Raw tuna, fermented chilli, ginger, lime

Burrata, preserved cucumber, salted red onion, focaccia

Hiramasu Kingfish, burnt citrus vinaigrette, fingerlime

Sirloin, 42 dry aged, pan sauce, mustard

Warm Green Beans, whipped ricotta, burnt butter, almond

Crispy fries, herb mayo

Gem lettuce, broken egg dressing, jamon, parmesan

Limoncello tiramisu

