

ELLIOTT'S

SHARED CHEF'S MENU

9Opp

chicken parfait, kumquat jam, fermented potato

smoked NZ trout rilette, kipfler (i)

warm sourdough bread, salted butter

stracciatella, grilled zucchini, rosella

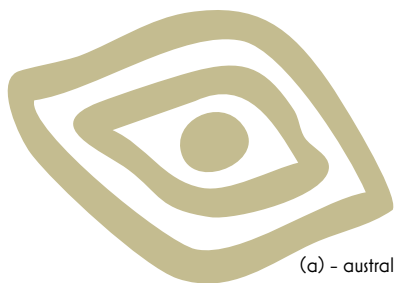
beef tartare, smoked yolk, salt and vinegar crisps

pressed short rib, horseradish cream

beef tallow sebagos, thyme

mixed leaf, pink pepper vinaigrette

whipped vanilla, melon, strawberry & hibiscus sorbet



(a) - australian | (i) - imported | (m) -mixed

Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. 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.

ELLIOTT'S

PESCATARIAN CHEF'S MENU

9Opp

poached spanner crab tartlet, avocado, rosella (a)

smoked NZ trout rillet, kipfler (i)

warm sourdough bread, salted butter

stracciatella, zucchini, rosella

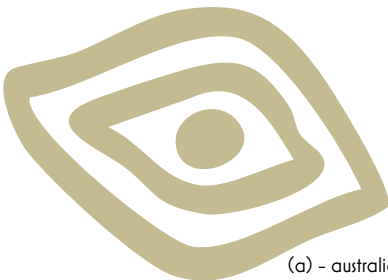
bluefin tuna tartare, kiwi, basil, strawberry gum (a)

market fish, parsley veloute, cucumber, makrut lime (a)

fried sebagos, thyme

mixed leaf, pink pepper vinaigrette

whipped vanilla, melon, strawberry & hibiscus sorbet



(a) - australian | (i) - imported | (m) -mixed

Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. 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.

ELLIOTT'S

VEGETARIAN CHEF'S MENU

8Opp

beetroot avocado, nashi pear tartellette

kipfler, red pepper, chives

warm sourdough bread, salted butter

stracciatella, zucchini, rosella

melon tartare, fermented chilli, ginger

smoked eggplant, pearl barley, macadamia

fried seabago, thyme

mixed leaf, pink pepper vinaigrette

whipped vanilla, melon, strawberry & hibiscus sorbet



(a) - australian | (i) - imported | (m) -mixed



Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. 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.

ELLIOTT'S

VEGAN CHEF'S MENU

8Opp

beetroot avocado, nashi pear tartellette

kipfler, red pepper, chives

melon tartare, fermented chilli, ginger

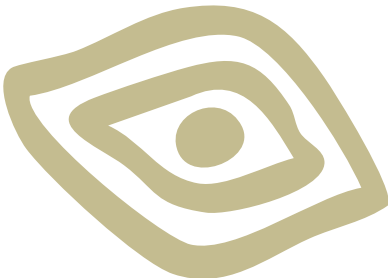
bbq leeks, smoked macadamia, saltbush, tarragon

smoked eggplant, pearl barley, macadamia

fried seabago, tarragon mayonnaise

romano, chervil, whipped butter beans

whipped vanilla, melon, strawberry & hibiscus sorbet



(a) - australian | (i) - imported | (m) -mixed

Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. 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.

ELLIOTT'S

KIDS MENU

steamed fish (a) 15

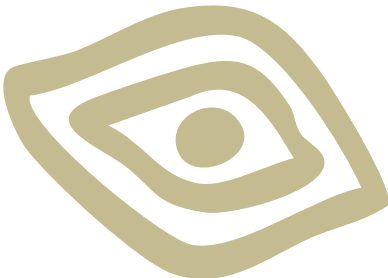
steak 15

crumbed chicken 15

** all meals served with steamed broccolini & chips

dessert

vanilla ice cream, caramel popcorn, chocolate sauce



ELLIOTT'S

DESSERT

whipped vanilla, melon, strawberry & hibiscus sorbet **GF | VEG** 18

poached pear, cultured cream, mulled wine **GF** 18

chocolate, malt, coffee, hazelnut 22

selection of cheese, fig, lavosh 22

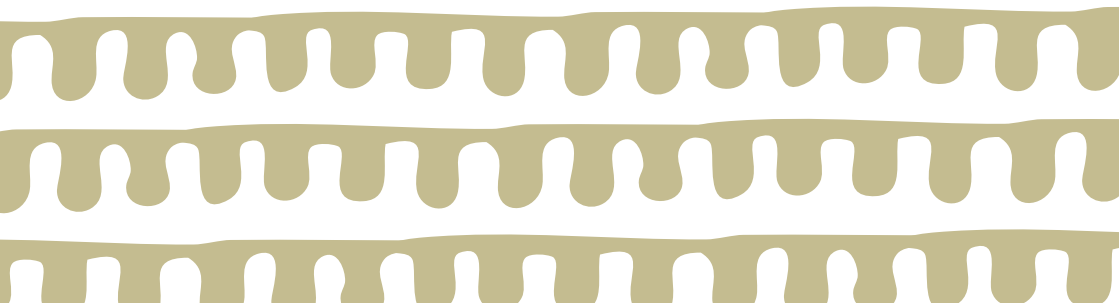
SWEET / FORTIFIED

2020 Carmes de Rieussec Sauternes, Bordeaux, France 23

2017 Ramos Pinto Late Bottled Vintage Port, Porto, Portugal 16

NV Romate Cardenal Cisneros Pedro Ximénez, Jerez de la Frontera, Spain 20

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | VEG - VEGAN



DIGESTIVE

SMOKE ON THE WATER	24
Suntory Toki, Walnut liqueur, Zucca Rabarbaro, chocolate and walnut bitters, smoke	
THE GODFATHER	21
Dewars 12yr, Amaretto	
ESPRESSO MARTINI	23
Grey Goose, Kahlua, espresso	
NEGRONI	21
Bombay Sapphire, Campari, Sweet Vermouth	
LIMONCELLO	14
MONTENEGRO	14
CYNAR	13
1757 VERMOUTH DI TORINO ROSSO	13

CAFÉ

COHORT: HEAD HONCH

A rich and full-bodied blend. The robust cocoa and toffee notes give this coffee a deep dark chocolate flavour.

Espresso 4.5

Cappucino 5

Almond or Soy Milk + 1

Tea 5

Ask your server for varieties

Latte 5

Flat white 5

Extra shot + 1