

# ELLIOTT'S

---

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| warm sourdough bread, salted butter <b>V</b>                             | 5ea   |
| mixed olives, lemon thyme <b>GF</b>                                      | 12    |
| sydney rock oyster, desert lime <b>GF   DF   A</b>                       | 7.5ea |
| chicken parfait, kumquat jam, fermented potato                           | 8ea   |
| smoked NZ trout rilette, kipfler <b>GF   I</b>                           | 12ea  |
| cheddar and gruyere cheese croquette, cauliflower, truffle <b>GF   V</b> | 14ea  |
|                                                                          |       |
| bluefin tuna tartare, kiwi, basil, strawberry gum <b>GF   DF   A</b>     | 30    |
| stracciatella, grilled zucchini, rosella <b>GF   V</b>                   | 24    |
| grilled leek, smoked macadamia, saltbush, tarragon <b>N   V</b>          | 22    |
| bbq king prawns, prawn bisque <b>GF   A</b>                              | 32    |
|                                                                          |       |
| jerusalem artichoke casarecce pasta, rosemary, cavolo nero <b>V</b>      | 32    |
| eggplant schnitzel, white onion puree, preserved lemon <b>GF   V</b>     | 34    |
| market fish, parsley velouté, cucumber, makrut lime <b>GF   DF   A</b>   | MP    |
| butterflied chicken, warrigal, karkalla <b>GF   DF</b>                   | 54    |
|                                                                          |       |
| 200g tajima wagyu flank 8+ <b>GF</b>                                     | 49    |
| 350 day grain fed, new england NSW                                       |       |
| 300g riverina scotch fillet <b>GF</b>                                    | 68    |
| 120 day grain fed, riverina NSW                                          |       |
| 400g jacks creek sirloin 3+ <b>GF</b>                                    | 78    |
| 180 day grain fed, willow tree NSW                                       |       |
| 800g brooklyn valley t-bone 3+ <b>GF</b>                                 | 160   |
| 100% grass fed, gippsland VIC                                            |       |
|                                                                          |       |
| skin-on chips tarragon mayo <b>GF   DF   V</b>                           | 14    |
| romano, chervil, whipped butter beans <b>GF   DF   VEG</b>               | 14    |
| mixed leaf, pink pepper vinaigrette <b>GF   DF   VEG</b>                 | 12    |

---

**GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | V - VEGETARIAN | VEG - VEGAN | 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.

## SHARED CHEF'S MENU

9Opp

sydney rock oysters, desert lime GF | DF | A +7.5ea

chicken parfait, kumquat jam, fermented potato

smoked NZ trout rillette, kipfler GF | I

warm sourdough bread, salted butter V

stracciatella, grilled zucchini, rosella GF | V

grilled leek, smoked macadamia, saltbush, tarragon N | V

bbq king prawn, prawn bisque GF | A +14ea

pressed short rib, horseradish cream

beef tallow sebagos, thyme

mixed leaf, pink pepper vinaigrette GF | DF | VEG

whipped vanilla, melon, strawberry & hibiscus sorbet