

ELLIOTT'S

warm sourdough bread, salted butter V	5ea
mixed olives, lemon thyme GF VGN	12
sydney rock oyster, desert lime GF DF A	7.5ea
chicken parfait, kumquat jam, fermented potato	8ea
smoked NZ trout rillet, sebago GF I	12ea
bluefin tuna tartare, kiwi, basil, strawberry gum GF A	32
stracciatella, grilled zucchini, rosella GF V	24
grilled leek, smoked macadamia, saltbush, tarragon N V GF	22
bbq king prawns, prawn bisque GF A	36
eggplant schnitzel, white onion puree, soft hebs GF V	34
market fish, parsley velouté, cucumber, makrut lime GF A	MP
butterflied chicken, warrigal, karkalla GF DF	56
200g stone axe wagyu flank 6+ GF DF 400 day grain fed, high country NSW	49
300g riverina scotch fillet GF DF 120 day grain fed, riverina NSW	69
400g jacks creek sirloin 3+ GF DF 180 day grain fed, willow tree NSW	79
800g brooklyn valley t-bone 3+ GF DF 100% grass fed, gippsland VIC	165
skin-on chips tarragon mayo GF DF V	14
romano, chervil, whipped butter beans GF DF VGN	14
mixed leaf, pink pepper vinaigrette GF DF VGN	12

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | V - VEGETARIAN | VGN - 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.