



BY LOCALS
FOR THE LOCALS

DRINKS

'Good times'

COFFEE

	REG	MUG
SHORT BLACK	3.5	
MACCHIATO	3.7	
PICCOLO	3.7	
FLAT WHITE	4	5
CAPPUCCINO	4	5
LATTE	4	5
LONG BLACK	4	5
MOCHA	4	5
HOT CHOCOLATE	4	5
VANILLA OR SPICED LATTE	4	5
AFFOGATO	6	

EXTRAS

MILKS: Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat	.50
DECAF	.50
SYRUPS: Vanilla, Hazelnut, Caramel	1

TEA

English Breakfast, Peppermint, Camomile, Green, Earl Grey	4.5
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ICED DRINKS

ICED COFFEE	6
ICED CHOCOLATE	6
ICED MOCHA	6
ICED LATTE	6
ICED LONG BLACK	6
ICED CHAI	6

OPTIONS

MILKS: Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat	.50
DECAF	.50
WHIPPED CREAM	1

SOFT DRINKS & WATER

MODA STILL WATER (BOTTOMLESS)	2
MODA SPARKLING WATER (BOTTOMLESS)	5
SANTA VITTORIA STILL WATER	6
SANTA VITTORIA SPARKLING WATER	6
PEPSI	4
PEPSI MAX	4
SOLO	4
LEMONADE	4
RASPBERRY LEMONADE	4
LEMON, LIME & BITTERS	6
LIPTON ICE TEA Lemon, Peach	5

SMOOTHIES

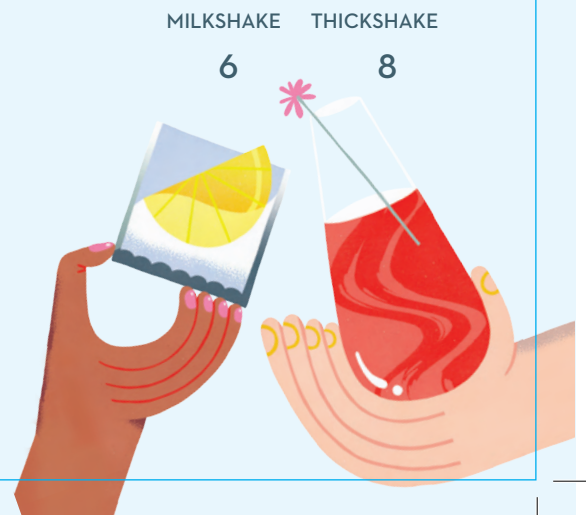
BANANA SMOOTHIE Almond milk, honey, banana, natural yoghurt	9
BERRY BLISS Apple juice, strawberry, blueberry, natural yoghurt	10
HONEY AVOCADO Almond milk, honey, avocado, banana, gelato	10
BANANA BERRY Soy milk, banana, strawberry, honey, natural yoghurt	9

NIPPY'S 100% FRUIT JUICES

Orange, Pineapple, Apple, Cranberry, Orange & Passion	6
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MILK / THICKSHAKES

	MILKSHAKE	THICKSHAKE
ALL SHAKES	6	8
CHOCOLATE		
CARAMEL		
VANILLA		
LIME		
STRAWBERRY		
BANANA		
OREO		



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BEERS

PERONI (ON TAP)	9
GREAT NORTHERN (ON TAP)	8
ASAHI (ON TAP)	9
CARLTON DRAUGHT (ON TAP)	7
PURE BLONDE	9
CORONA	9
CASCADE PREMIUM LIGHT	7
JAMES SQUIRE ONE FIFTY LASHES PALE ALE	8

COCKTAILS

MARGARITA Tequila, lime and triple sec	15
MOJITO Mint, fresh lime, sugar and rum	15
NEGRONI Gin, campari, vermouth	15
LONG ISLAND Vodka, gin, rum, tequila, contreau, lime, coke	17
ESPRESSO MARTINI Vodka, espresso, sugar syrup, coffee liqueur	16
OLD FASHIONED Bourbon, sugar, angostura bitters	15
ELS LYCHEE BLOSSOM Vodka, St Germain elderflower liqueur, yuzu, lychee	16
PINA COLADA Pineapple, coconut rum and coconut syrup	15
TAKE ME TO ELS Raspberry vodka, cranberry juice, lime and sugar syrup	15



WHITE WINES

	GLASS	BOTTLE
SEPPELT THE DRIVES CHARDONNAY HENTY	12	39
HILL AND VALLEY RIESLING EDEN VALLEY	12	48
T'GALLANT CAPE SCHANCK PINOT GRIGIO VICTORIA	10	38
821 SOUTH SAUVIGNON BLANC MARLBOROUGH		39
MAGIC BOX SAUVIGNON BLANC SOUTH EAST AUSTRALIA		35
ATAMATO ORGANIC SAUVIGNON BLANC BUNDARRA FARM	12	46

RED WINES

	GLASS	BOTTLE
HILL AND VALLEY TEMPRANILLO EDEN VALLEY		46
ST HUBERT'S THE STAG PINOT NOIR YARRA VALLEY	11	41
BRAND LARIA CABERNET SAUVIGNON COONAWARRA	12	49
MAGIC BOX SHIRAZ SOUTH EAST AUSTRALIA	10	39
BOOK ENDS CABERNET SAUVIGNON WESTERN AUSTRALIA		59
GEORGE WYNDAM MERLOT SOUTH AUSTRALIA		42
ATAMATA ORGANIC SHIRAZ BUNDARRA FARM	12	46

BUBBLES

	GLASS	BOTTLE
MAGIC BOX SPARKLING BRUT SOUTH EAST AUSTRALIA	10	38
T'GALLANT PROSECCO SOUTH AUSTRALIA		39
INNOCENT BYSTANDER MOSCATO YARRA VALLEY	13	54
SQUEALING PIG SPARKLING ROSÉ SOUTH EAST AUSTRALIA		42

ROSÉ

	GLASS	BOTTLE
ATAMATA ORGANIC ROSÉ BUNDARRA FARM	12	46
MAGIC BOX ROSÉ SOUTH EAST AUSTRALIA	10	35

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BREAKFAST

Good times'

MONDAY TO SUNDAY 7AM - 11:45AM

BREADS

BREAD OPTIONS 5.5

Sourdough, soy linseed, dark rye, thick white, fruit raisin, gluten-free, banana bread

CHOICE OF SIDES

Pepe Saya butter, vegemite, peanut butter, Yarra Valley jam, cinnamon

HOUSE MADE SCONES 6

Served with Yarra Vallley jam and cream

MANOUSH BREAKFAST PIZZA SELECTION

ZATAAR (ALL DAY) 6

Middle Eastern mixed herbs (+ add cheese \$3)

LAHME 13

Traditional mince meat pizza with lemon (+ add cheese or scrambled eggs \$3)

SUJUK 14

Turkish salami, cheese, served with lemon (add scrambled egg \$3)

CHEESE PIDE 16

Served with sesame seeds and lemon

SOURDOUGH STACKS

SMASHED AVO (GFO, ALL DAY) 17

Avocado, grilled haloumi, cherry tomato, dukkah, pomegranate, poached egg & lemon

BURRATA AMALFI (GFO) 20

San Danielle prosciutto, cherry tomato, wild rocket, vino cotto (+ add poached egg \$3)

BEETROOT FETTA (GFO) 17

Whipped baby beetroot and fetta mousse, cherry tomato, avocado chunks, dukkah, two poached eggs (+ add smoked salmon \$4)

BENNY (GFO) 20

Choice of bacon rashers, smoked salmon or pulled pork with wilted spinach, poached eggs topped with hollandaise sauce

SWEETER SIDE

FLUFFY 18

Triple stack fluffy hotcakes, served with seasonal berries, Pepe Saya butter, syrup and ice-cream

ACAI BOWL (ALL DAY) 17

Frozen acai smoothie topped with seasonal fruit and berries, granola, coconut flakes, chia seeds (+ add peanut butter or Nutella \$2)

BREAKY FAVS

EGG IT YOUR WAY (GFO, ALL DAY) 11

Two eggs cooked your way, sunny-side up, poached or scrambled with sourdough

BIG BREAKY 24

Bacon rashers, lamb and rosemary sausage, field mushrooms, slow braised tomato, smashed avo, sunny-side up eggs, hash browns, sourdough

POPEYE OMELETTE (GFO) 18

Field mushrooms, baby spinach, fetta cheese with sourdough

CLASSIC OMELETTE (GFO) 19

Double smoked ham, cherry tomato, Spanish onion, mozzarella cheese with sourdough

MEDITERRANEAN BREAKY 24

Lamb and rosemary sausage, marinated olives, labne, beetroot fetta, grilled haloumi, fresh cucumber and tomato, scrambled eggs, sujuk served with woodfired zataar bread

CANADIAN FRENCH TOAST (GFO) 20

Egg dipped brioche slice, topped with bacon rashers, fried egg, grilled banana and glazed with maple syrup

BREAKY BURGER (GFO, ALL DAY) 16

Bacon rashers, fried egg, avocado, rocket, relish, aioli, American cheese and hash brown on a milk bun

THE CORN FRITTER (ALL DAY) 19

Sweet corn fritter, smashed avocado, bacon rashers, relish, chilli labne, Danish fetta and poached eggs

SHAKSHUKA 20

Middle Eastern baked eggs, sujuk, tomato, onion, fresh herbs served with warm flat bread

KIDS

KIDS HOT CAKES 10

Served with Nutella or syrup topped with 100s & 1000s

CHEESE TOASTIE 6

White slice pressed with cheese

BACON & EGG TOASTIE 9

Rasher bacon, fried egg BBQ sauce

KIDS EGGS ON TOAST 7

Choice of fried, scrambled or poached eggs on thick white bread

EXTRAS

Tomato Relish	2	Avocado Half	4
Mushrooms	3	Corn Fritter	4
Grilled Tomato	3	Bacon	4
Extra Egg	3	Smoked Salmon	4
Halloumi	3	Lamb Sausage	4
Fetta	3	Sujuk	4
Hash Brown	3	Ham	4
Smashed Avocado	3	Pulled Pork	4
Spinach	3	Pulled Lamb	5

*GF = Gluten-free, GFO = Gluten-free option available / No split bills

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LUNCH

Good times'

MONDAY TO SUNDAY 12PM - 4PM

LETS GET STARTED (ENTREES)

STEAK CUT FRIES 8
Rosemary salt and tomato sauce

SWEET POTATO FRIES 10
Rosemary salt and aioli

MIXED DIP PLATE (GFO) 13
Hummus, tzatziki, beetroot fetta and garlic crust pizza

GARLIC & CHEESE CRUST 12
Garlic with mozzarella cheese

BRUSCHETTA CRUST 15
Seasoned cherry tomatoes, basil, onion and aged balsamic glaze

SALT & PEPPER SQUID 19
Lightly fried baby calamari, seasoned rocket, fresh lemon and aioli

MEATBALL HOT POT 17
House-made meatballs in red sugo, buffalo mozzarella and grilled sourdough

PRAWN OR PULLED PORK TACOS (3) 20
Trio of soft tacos house slaw, smashed avocado, chipotle mayo and fresh lime

HOT POT PRAWNS (GFO) 21
Sautéed tiger prawns with chilli, garlic, red sugo and grilled sourdough

ANTIPASTO PLATTER 26
A selection of San Daniele prosciutto, olive mortadella, truffle salami, burrata and woodfired crust

BREAD & BUNS (BURGER & SAMBO)

WAGU BEEF BURGER (GFO) 20
Wagu beef patty, bacon, onion jam, lettuce, tomato, American cheese, special sauce, house pickles on a milk bun with steak cut fries

CHICKEN SCHNITZEL BURGER 18
El's signature panko crumbed chicken breast, slaw, pickles, American cheese, chipotle mayo on a milk bun with steak cut fries

ROAST CHICKEN SAMBO (GFO) 18
Pulled roast chicken marinated with pesto aioli, bacon, American cheese, tomato chutney, pickles and slaw on a toasted sourdough served with steak cut fries

LAMB PITA (GFO) 23
Slow braised pulled lamb shoulder with fresh diced salad, cucumber yogurt, steak cut fries served with flat pita bread

STEAK SANDWICH (GFO) 22
Marinated eye fillet steak, onion jam, pickles, American cheese, lettuce, tomato, special sauce on a toasted sourdough served with steak cut fries

BOWL ME UP (SALAD & BOWLS)

FATTOUSH SALAD 23
Choice of grilled chicken, falafel or grilled prawns (+\$2) with fresh diced salad, garden herbs, sumac, pomegranate, house croutons, almonds, baby cos and balsamic dressing
(+ grilled halloumi \$3, avocado \$4)

SALMON BOWL (GF) 28
Grilled Atlantic salmon, chilli broccolini, green beans, avocado chunks, heirloom cherry tomato, kale, black sesame seeds, sriracha mayo and a poached egg

EL NOURISH BOWL (GF) 20
Paprika-spiced pumpkin, dukkah cauliflower, cucumber yogurt, crispy quinoa, chickpeas, pomegranate, cashew nuts, braised kale

LAMB SALAD (GF) 26
Slow braised lamb shoulder, crispy quinoa, cucumber, cashew nuts, black currants, baby spinach, pumpkin, pomegranate, almonds and cucumber yoghurt

PRAWN & AVO SALAD (GF) 26
Grilled tiger prawns, avocado, cucumber, pickled onion, cherry tomato, buffalo cheese with lemon dressing topped with pomegranate and almonds

BURRATA SALAD (GFO) 26
Burrata cheese, San Danielle prosciutto, wild rocket, heirloom tomato, basil, olive oil, vino cotto and charred bread

EXTRAS

Falafel	4	Grilled Chicken	4	Avocado Half	4
Prawns	5	Pulled Lamb	5	Grilled Salmon	6

PASTA ME! (PASTA & RISOTTO)

LAMB RAGU 25
Slow braised pulled lamb, rigatoni pasta, peas and fresh herbs in a rich tomato sugo topped with parmesan cheese

POLLO AVOCADO RIGATONI 23
Grilled chicken, mushrooms, cherry tomatoes, avocado chunks, buffalo cheese in a rosa sauce

GAMBERI SPAGHETTI 26
Sautéed tiger prawns, chilli, garlic, cherry tomatoes and fresh herbs in a traditional Neapolitan sauce

MEATBALL SPAGHETTI 22
Homemade meat balls in a red sugo and topped with fresh parmesan

CREAMY MUSHROOM RISOTTO 19
Buttered mushrooms, cherry tomatoes, peas and fresh herbs in a creamy sauce topped with fresh parmesan

SPANISH RISOTTO 24
Grilled chicken, tiger prawns, chilli, garlic, peas, cherry tomatoes and saffron

GNOCCHI DE FORNO 19
House made gnocchi in a rosa sauce topped with buffalo mozzarella, finished in the woodfire oven with grilled sourdough

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MONDAY TO SUNDAY 12PM - 4PM

PIZZA PLEASE! (PIZZA)

MARGARITA 16
Tomato base, fior di latte mozzarella and basil

TROPICANA 20
Tomato base, fior di latte mozzarella, double smoked ham and pineapple

BBQ POLLO 23
BBQ base, fior di latte mozzarella, onion, mushrooms, wood-fired chicken and roasted capsicum

BBQ CARNE 23
BBQ base, fior di latte mozzarella, double smoked ham, salami and roast porchetta

CAPRICCIOSA 22
Tomato base, fior di latte mozzarella, double smoked ham, mushrooms and olives

VEGETARIAN 21
Tomato base, fior di latte mozzarella, mushrooms, olives, roast capsicum, onion, and sundried tomatoes

PRAWN 25
Tomato base, fior di latte mozzarella, prawns, onion and fresh chilli

POLLO AVOCADO 24
Tomato base, fior di latte mozzarella, della nonna woodfired chicken, sun-dried tomatoes and avocado

MEXICANA 23
Garlic base, fior di latte mozzarella, salami, onion, roasted capsicum, jalapeños

PROSCIUTTO ROCKET 25
San Daniele prosciutto, wild rocket, truffle oil and shaved grano padano cheese

ELS SALAMI TRUFFLE 24
Truffle salami, fior di latte mozzarella, truffle oil and rocket

LAMB 24
Tomato base, fior di latte mozzarella, pulled lamb shoulder, roast capsicum, onion and lemon oil

LIVING LARGE (MAINS & GRILLS)

RUMP STEAK (GFO) 32
250g Black Opal 100 day grain fed, Mbs2, cooked to your liking. Served with sauteed greens and choice of sauce

RIB-EYE (GFO) 46
350g prime rib eye off the bone, grain fed, cooked to your liking. Served with sauteed greens and choice of sauce

EL'S CHICKEN SCHNITZEL 24
Els signature panko crumbed chicken breast. Served with chips and mushroom sauce

GRILLED BARRAMUNDI (GFO) 28
Wild caught barramundi with skin on. Served with sauteed greens and lemon butter sauce

SHISH TAWOUK (GFO) 27
Middle Eastern marinated chicken breast skewers served with grilled flat bread, medi salad, chips and garlic sauce

ARGENTINIAN BEEF SKEWERS (GFO) 29
Marinated beef eye fillet pieces, served with grilled flat bread, chips and chimichurri sauce

SIDES - \$4

Steak Cut Chips
Sweet Potato Fries
Medi Salad
Sauteed Greens

SAUCES - \$2

Lemon Butter
Mushroom
Chimichurri
Garlic
Red Wine Jus



KIDS LUNCH & DINNER

SPAGHETTI NAPOLITANA 10

LITTLE CHEESE BURGER & CHIPS 12

SCHNITZEL STRIPS & CHIPS 11

FISH & CHIPS 11

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