



BY LOCALS
FOR LOCALS

LUNCH

Good times

MONDAY TO SUNDAY 12PM - 3.30PM

LET'S GET STARTED

HOUSE FRIES	10
Rosemary salt served w/ tomato sauce	
SWEET POTATO FRIES	12
Rosemary salt served w/ aioli	
MIXED DIP PLATE (GFO)	15
Hummus, tzatziki, beetroot fetta served w/ wood-fired garlic crust	
GARLIC & CHEESE PIZZA (GFO)	14
Garlic base topped w/ mozzarella cheese	
BRUSCHETTA CRUST (GFO) (V)	16
Seasoned heirloom tomatoes, basil, garlic, onion, aged balsamic glaze (+ Fetta \$4)	
SALT & PEPPER SQUID	19
Lightly fried calamari, fresh lemon, aioli	
GRILLED OCTOPUS (GF)	21
Char-grilled marinated baby octopus, chimichurri, lemon	
HOT POT PRAWNS (GFO)	25
Sautéed tiger prawns, chilli, garlic, red sugo in a sizzling pot w/ char-grilled house-made focaccia (+ Extra Bread \$4)	
ANTIPASTO PLATTER (GFO)	28
Selection of cold cuts - sopressa salami, prosciutto, olive mortadella, burrata cheese, mixed marinated vegetables w/ wood-fired crust (+ Extra Crust \$6)	

BREAD & BUNS

STEAK SAMBO (GFO)	26
Marinated rump steak, onion jam, pickles, american cheese, lettuce, tomato, els special sauce on toasted ciabatta w/ house fries	
CHILLI CHICKEN CIABATTA (GFO)	24
Grilled chicken breast, lettuce, tomato, jalapenos, american cheese, els chilli sauce on toasted ciabatta w/ house fries	
WAGYU BEEF BURGER (GFO)	25
Wagyu beef patty, bacon, onion jam, lettuce, tomato, american cheese, els special sauce, house pickles on a milk bun w/ house fries	
BUTTERMILK CHICKEN BURGER	24
Buttermilk chicken breast, lettuce, tomato, american cheese, pickles, chipotle mayo on a milk bun w/ house fries	
SMASHED FALAFEL BURGER (GFO) (VO)	23
Spiced chickpea dumplings, lettuce, tomato, pickled onion, harissa tahini on a milk bun w/ house fries	

BOWL ME UP

FATTOUSH SALAD (GFO) (VO)	25		
Choice of grilled chicken, pulled lamb (+1), grilled prawns (+2) or falafel w/fresh diced salad, garden herbs, sumac, pomegranate, almonds, house croutons, baby cos, balsamic dressing			
CHICKEN COB SALAD	25		
Buttermilk fried chicken, baby cos lettuce, crispy bacon, ranch dressing, crushed croutons, grana padano			
LAMB SALAD (GF)	27		
Slow braised lamb shoulder, grains, cucumber, chickpeas, black currants, baby spinach, pumpkin, quinoa, pomegranate, almonds, cucumber yoghurt			
PRAWN & AVO SALAD (GF)	28		
Grilled tiger prawns, avocado, cucumber, pickled onion, heirloom tomatoes, almonds, fetta cheese, lemon dressing, pomegranate			
GARDEN BOWL (GF) (V)	22		
Kale, broccolini, grains, edamame beans, chickpeas, pomegranate, cucumber, heirloom tomatoes, pumpkin, tahini			
EXTRAS			
Grilled Halloumi	3	Pulled Lamb	6
Avocado Half	4	Grilled Chicken	6
Falafel	5	Grilled Prawns	7
Grilled Octopus	7	Grilled Salmon	9

PASTA ME

PESTO CHICKEN SPAGHETTI	24
Grilled chicken pieces, heirloom tomatoes, mushrooms, basil pesto, touch of cream, grated grana padano	
CHILLI PRAWN SPAGHETTI	28
Sautéed tiger prawns, heirloom tomatoes, chilli, garlic, rocket, olive oil	
GNOCCHI DE FORNO	21
House-made gnocchi in a rosa sauce, fior di latte mozzarella, finished in the wood-fire oven w/ house-made focaccia	
BAKED LAMB GNOCCHI	25
Slow braised pulled lamb, peas, heirloom tomatoes in a rich sugo w/ fior di latte mozzarella finished in the wood-fired oven	
CREAMY MUSHROOM RISOTTO (GF)	22
Mushrooms, heirloom tomatoes, fresh herbs, peas in a creamy sauce w/grana padano	
SPANISH RISOTTO (GF)	27
Grilled chicken, tiger prawns, chilli, garlic, peas, heirloom tomatoes, saffron	

BY LOCALS
FOR LOCALS

LUNCH

Good times

MONDAY TO SUNDAY 12PM - 3.30PM

PIZZA PLEASE!

MARGARITA (GFO) Tomato base, fior di latte, fresh basil	17
ELS CALZONE (GFO) Tomato base, double smoked ham, salami, olives, mushrooms, fior di latte mozzarella	22
STEAK AND ONION (GFO) Bbq base, sliced rump, onion, mushrooms, fior di latte mozzarella topped w/ aioli	25
ELS PEPPERONI (GFO) Tomato base, loaded pepperoni, fior di latte mozzarella, grana padano	23
TROPICANA (GFO) Tomato base, fior di latte mozzarella, double smoked ham, pineapple	22
BBQ POLLO (GFO) Bbq base, fior di latte mozzarella, onion, mushrooms, grilled chicken, roasted capsicum	24
BBQ MEATLOVERS (GFO) Bbq base, fior di latte mozzarella, double smoked ham, salami, chorizo, pepperoni	25
CAPRICCIOSA (GFO) Tomato base, fior di latte mozzarella, double smoked ham, salami, mushrooms, olives	24
MEDITERRANEAN VEGETARIAN (GFO) Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms, caramelised onion, spinach topped w/ fetta cheese	23
CHILLI PRAWN (GFO) Tomato base, fior di latte mozzarella, prawns, onion, fresh chilli	26
PROSCIUTTO ROCKET (GFO) Prosciutto, wild rocket, truffle oil, grana padano	26
LAMB & PUMPKIN (GFO) Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts	26
PERI PERI CHICKEN (GFO) Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, spanish onion, pineapple topped w/ peri peri sauce	24

LIVING LARGE

RIB-EYE (GF) 350g grain-fed prime rib-eye off the bone cooked to your liking served w/ broccolini & choice of sauce (+ House Fries \$5)	48
ELS CHICKEN SCHNITZEL Els signature panko crumbed chicken breast served w/ diced salad, grated grana padano, els mushroom sauce, house fries	28
GRILLED BARRAMUNDI (GF) Wild caught barramundi served w/ broccolini, lemon butter sauce	33
SHISH TAWOUK (GFO) Marinated chicken breast skewers w/ grilled flat-bread, medi salad, house fries, garlic sauce (+ Extra Skewer \$10)	31
GYROS PLATE (GFO) Choice of pulled lamb, grilled chicken or grilled halloumi served w/ diced salad, garden herbs, cucumber yogurt, grilled pita bread, house fries	29
ELS GRILLED CHICKEN (GF) Marinated grilled chicken breast served w/ grilled broccolini, rice, els mushroom sauce (+ Sweet Potato Fries \$5)	29
LAMB SOUVLAKI (GFO) Skewered lamb back strap, greek salad, warm pita, cucumber yogurt (+ House Fries \$5)	30

SIDES \$5

House Fries
Sweet Potato Fries
Medi Salad
Broccolini
Wood-fired Bread

SAUCES \$3

Garlic
Peri Peri
Mushroom
Chimichurri
Lemon Butter

(GFO) Gluten Free Option \$1
(GF) Gluten Free
(VO) Vegan Option
(V) Vegan



BY LOCALS
FOR LOCALS

BREAKFAST

Good times

MONDAY TO SUNDAY 7AM - 11:30AM

ELS BREKKIE PIZZA'S

ZATAAR PIZZA (ALL DAY) Middle-eastern mixed herbs (+ Cheese \$3, Scrambled Egg \$3)	10
CHEESE & EGG PIZZA Fior di latte mozzarella, topped w/ egg mix baked in the wood fire oven	16
CHEESE PIDE Served w/ sesame seeds, fresh lemon (+ Zaatar \$2)	14
SPINACH & CHEESE PIDE Spinach, fetta, fior di latte mozzarella, sesame seeds served w/ lemon wedge	16

BREKKIE FAVS

EL BREKKIE BURGER (GFO) (ALL DAY) Bacon rashers, fried egg, smashed avocado, wild rocket, tomato relish, american cheese, aioli, hash brown on a milk bun	18
BIG BREKKIE Bacon rashers, lamb sausage, grilled tomato, smashed avo, mushrooms, sunny-side up eggs, hash brown w/ sourdough	28
POPEYE OMELETTE (GFO) Three egg omelette, mushrooms, spinach, fetta cheese w/ sourdough (+ Bacon \$5, Sujuk \$5, Ham \$5)	24
MEDITERRANEAN BREKKIE Lamb sausage, marinated olives, labne, beetroot fetta, grilled halloumi, fresh tomato & cucumber, scrambled eggs, sujuk served w/ wood-fired zataar bread	27
CANADIAN FRENCH TOAST (GFO) Egg dipped brioche slice, bacon rashers, fried egg, grilled banana, strawberries, maple syrup	25
BENNY (GFO) Choice of bacon rashers, mushrooms or smoked salmon w/ spinach, poached eggs, hollandaise on sourdough (+ Hash Brown \$3)	24
EGG IT YOUR WAY (GFO) Two eggs cooked your way sunny-side up, poached or scrambled w/ sourdough	12

BREKKIE EXTRAS

Hash Brown	3	Extra Egg	4	Grilled Tomato	4	Avocado Half	5	Lamb Sausage	5
Tomato Relish	3	Mushroom	4	Corn Fritter	4	Bacon	5	Smoked Salmon	5
Hollandaise	3	Fetta Cheese	4	Halloumi	4	Sujuk	5	Pulled Lamb	6
Kale	4	Spinach	4	Smashed Avo	4	Chorizo	5	Grilled Salmon	9

BREKKIE STACKS

SMASHED AVO (GFO) (ALL DAY) Avocado, grilled halloumi, heirloom tomatoes, dukkah, sumac, pomegranate, poached eggs, fresh lemon on sourdough (+ Smoked Salmon \$5, Bacon \$5)	24
CHILLI EGGS (GFO) Chilli infused scrambled eggs, danish fetta, fresh herbs, spinach, mushrooms on sourdough (+ Smashed Avo \$4)	23
THE CORN FRITTER (ALL DAY) Sweet corn fritters, smashed avo, fetta, bacon rashers, tomato relish, chilli labne, poached egg (+ Extra Egg \$4)	25

BREKKIE BOWLS

LAMB EGGS(GFO) Lamb shoulder, cucumber yoghurt, chilli oil, crispy chickpeas, fried kale, poached eggs served w/ house-made focaccia	25
CHORIZO EGGS Grilled chorizo, picco de gallo avocado, chilli flakes, lemon oil, poached eggs served w/ house-made focaccia	24
MIDDLE EASTERN EGGS Spiced lamb mince w/ scrambled eggs, hummus, pine nuts, chickpea, dukkah, pomegranate, soft herbs, fetta cheese, house-made focaccia	25

SWEETER SIDE

ACAI BOWL (ALL DAY) Frozen acai smoothie, seasonal fruits & berries, granola, chia seeds (+ Peanut Butter \$2, Nutella \$2)	18
BREKKIE GRANOLA Baked granola w/ vanilla bean panna cotta, passionfruit pulp, yogurt, seasonal berries	16
HOTCAKES STACK Triple stack fluffy hotcakes, seasonal berries, maple syrup, vanilla ice-cream (+ Grilled Banana \$3)	20
HOUSEMADE SCONE Served w/ strawberry jam & cream	6

NO SPLIT BILLS | 10% SURCHARGE ON WEEKENDS | 15% SURCHARGE ON PUBLIC HOLIDAYS