



ELS

DINNER MENU

Designed **FOR** *Sharing*

WITH FAMILY & FRIENDS

Set Menus

MINIMUM 4 GUEST

SET MENU ONE

All About Sharing

MIXED DIP PLATE

Hummus, tzatziki, beetroot fetta,
garlic crust

SALT & PEPPER SQUID

Lightly fried calamari strips,
fresh lemon, aioli

COB SALAD

Baby cos, crispy bacon, house ranch
dressing, grana padano

CHOOSE 2 OPTIONS FROM "PASTA ME!"

That will be shared across the table

CHOOSE 3 OPTIONS FROM "PIZZA PLEASE!"

That will be shared across the table

55 PER GUEST

SET MENU TWO

Share Just A Little

MIXED OLIVES

Marinated warm mixed olives

WOODFIRED BREAD

House baked bread served with olive oil
and balsamic

ANTIPASTO PLATTER

Selection of prosciutto, olive mortadella,
sopressa salami, burrata cheese,
marinated vegetables, garlic crust

CHOOSE 3 OPTIONS FROM "ABIT OF THIS"

That will be shared across the table

*Excluding the king prawns

CHOOSE 1 DISH PER GUEST FROM "PASTA ME!" OR "LIVING LARGE"

*Excluding the rib eye

65 PER GUEST

MAXIMUM 20 GUEST | FUNCTION PACKAGES AVAILABLE FOR LARGER GROUPS

LETS GET STARTED

WOOD FIRED BREAD 6

HOUSEMADE FOCCACIA 5

BURRATA DE TRUFFLE 15

Burrata, heirloom tomato, truffle segments, garden herbs

MIXED DIP PLATE 17

Hummus, tzatziki, beetroot fetta, garlic crust pizza (GFO)

GARLIC & CHEESE CRUST 16

Garlic w/ fior di latte mozzarella (GFO)

BRUSCHETTA CRUST 19

Seasoned heirloom tomatoes, basil, garlic, onion, aged balsamic glaze (GFO)

ANTIPASTO PLATTER 31

Selection of prosciutto, olive mortadella, sopressa salami, burrata cheese, marinated vegetables, garlic crust (GFO)

PIZZA PLEASE!

MARGARITA 19

Tomato base, fior di latte, fresh basil (GFO)

EL CALZONE 24

Tomato base, fior di latte mozzarella, double smoked ham, salami, olives, mushrooms (GFO)

STEAK AND ONION 26

Bbq base, fior di latte mozzarella, sliced rump, onion, mushrooms, topped w/ aioli (GFO)

ELS PEPPERONI 24

Tomato base, fior di latte mozzarella, loaded pepperoni, grana padano (GFO)

TROPICANA 23

Tomato base, fior di latte mozzarella, double smoked ham, pineapple (GFO)

BBQ MEATLOVERS 26

Bbq base, fior di latte mozzarella, double smoked ham, salami, chorizo, pepperoni (GFO)

CAPRICCIOSA 25

Tomato base, fior di latte mozzarella, double smoked ham, salami, mushrooms, olives (GFO)

MEDITERRANEAN VEGETARIAN 24

Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms, caramelised onion, spinach topped w/ fetta cheese (GFO)

CHILLI PRAWN 27

Tomato base, fior di latte mozzarella, prawns, spanish onion, fresh chilli (GFO)

PROSCIUTTO ROCKET 27

Garlic base, prosciutto, wild rocket, truffle oil, grana padano (GFO)

LAMB & PUMPKIN 27

Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts (GFO)

PERI PERI CHICKEN 25

Tomato base, fior di latte mozzarella, grilled chicken, spinach, roasted capsicum, spanish onion, pineapple, peri peri sauce (GFO)

ABIT OF THIS

CHIMMICHURRI POTATOES 11

Fried potatoes tossed in house made chimichurri dressing (GF)

WOOD FIRED KING PRAWNS (EACH) 11

Marinated king prawns, chilli, garlic, lemon (GF)

TRUFFLE ARANCINI 19

Truffle infused rice balls, napoli sauce, grated parmesan

SALT & PEPPER SQUID 20

Lightly fried calamari strips, lemon, aioli

GRILLED BABY OCTOPUS 23

Char grilled baby octopus, parsley, lemon (GF)

CRISPY PRAWN TACOS 25

Two tacos with panko crumbed prawn, pico di galo, avocado, chipotle mayo, lemon

HOT POT PRAWNS 28

Sauteed tiger prawns, chilli garlic, napoli sauce, grilled housemade focaccia (GFO)

LAMB SALAD 29

Slow braised lamb shoulder, grains, cucumber, chickpeas, black currants, baby spinach, pomegranate, almonds, cucumber yoghurt

COB SALAD 25

Baby cos, crispy bacon, house ranch dressing, grana padano (GFO)

FATTOUSH SALAD 24

Diced salad, herbs, sumac, pomegranate, house croutons, almonds, baby cos, balsamic dressing (GFO)

SALAD ADD ONS:

Halloumi 3, Avocado Half 4, Grilled Chicken 6, Grilled Prawns 7, Grilled Salmon 9, Falafel 5

PASTA ME !

CHORIZO RIGATONI	28
Spanish chorizo, heirloom tomato, herbs, onion, chilli, garlic, spinach, fetta	
VODKA RIGATONI	26
Vodka infused rosa sauce, fior di latte mozzarella, grated grana padano (+\$8 Burrata)	
PESTO CHICKEN SPAGHETTI	26
Grilled chicken pieces, heirloom tomatoes, mushrooms, basil pesto, touch of cream, grated grana padano	
CHILLI PRAWN SPAGHETTI	31
Tiger prawns, heirloom tomatoes, chilli, garlic, rocket, olive oil	
GNOCCHI DE FORNO	25
House-made gnocchi in a rosa sauce, fior di latte mozzarella, finished in the wood fired oven w/ house-made focaccia	
BAKED LAMB GNOCCHI	28
Slow braised pulled lamb, peas, heirloom tomatoes in a rich sugo w/ fior di latte mozzarella finished in the wood-fired oven	
CRAB GNOCCHI	34
Blue swimmer crab, chilli, garlic, heirloom tomatoes, herbs, rosa sauce	
CREAMY MUSHROOM RISOTTO	25
Mushrooms, heirloom tomatoes, fresh herbs, peas, cream sauce, grated grana padano (GF)	
SPANISH RISOTTO	30
Grilled chicken, tiger prawns, chilli, garlic, peas, heirloom tomatoes, saffron (GF)	
LIVING LARGE	
RIB EYE	48
350 grams grain fed prime rib eye off the bone cooked to your liking w/broccolini, choice of sauce (GF)	
ELS CHICKEN SCHNITZEL	29
Els signature panko chicken breast, diced salad, grana padano, house fries, choice of sauce	
STEAK SAMBO	28
Marinated rump, onion jam, pickles, american cheese, lettuce, tomato, special sauce, ciabatta, house fries (GFO)	
WAGYU BEEF BURGER	26
bacon, onion jam, lettuce, tomato, american cheese, special sauce, pickles, milk bun, house fries (GFO)	
ELS GRILLED CHICKEN	32
Marinated grilled chicken breast served w/ grilled broccolini, rice, els mushroom sauce (GF)	
GRILLED BARRAMUNDI	34
Wild caught barramundi, broccolini, Lemon butter sauce (GF)	
SHISH TAWOUK	34
Middle eastern marinated chicken skewers, diced salad, flat bread, garlic sauce (GFO)(+ Extra Skewer \$10)	
LAMB SOUVLAKI	34
Marinated skewered lamb back strap, greek salad, warm pita, cucumber yogurt (GFO)(+ Extra Skewer \$10)	

(GFO) GLUTEN FREE OPTION +\$1 | (GF) GLUTEN FREE

SIDE ME UP

HOUSE FRIES	6
SWEET POTATO FRIES	8
MEDI SALAD	7
GRILLED BROCCOLINI	10
CHIMICHURRI POTATOES	11

SAUCE

LEMON BUTTER SAUCE	4
MUSHROOM SAUCE	4
CHIMICHURRI SAUCE	4
PERI PERI SAUCE	4
GARLIC SAUCE	4

DESSERT

ELS NUTELLA PIZZA	15
Traditional nutella pizza with fresh banana and strawberries served with vanilla ice cream	
BUTTERSCOTCH WAFFLES	16
Hot fresh waffles with butterscotch sauce, crushed nuts, strawberries topped with vanilla ice cream	
TIRAMISU	14
Espresso-soaked lady fingers layered with cocoa and sweet Italian mascarpone	
PANZAROTTI	15
Nutella stuffed deep fried dough dusted with cinnamon and served with vanilla ice cream	
FRANGELICO AFFOGATO	14
Double espresso shot, frangelico and vanilla ice cream	
GELATO	13
2 scoops of house gelato. Please ask our friendly staff for available flavours	