

SHARED MENU ONE

\$55 PER PERSON

ELS

This menu is designed to be shared with mains served continuously

ENTREES	Mixed dip plate with wood-fire garlic crust Salt & PepperSquid Cob Salad House fries
MAINS	TWO selections of pasta from "PASTA ME" menu below FOUR selections of pizza from "PIZZA ME" menu below

SHARED MENU TWO

ELS

\$70 PER PERSON

This menu is designed to be shared

Antipasto platter Marinated Olives Wood-fire Bread Arancini Balls Bruschetta Crust	ENTREES
TWO choices of pasta from "PASTA ME" section on menu	PASTAS
Argentinean Beef Skewers Grilled Chicken Breast Broccolini Mushroom Sauce Chimichurri Sauce	MAINS served on platters
Mediterrainian Potatoes Fattoush Salad	SIDES

Vegetarian option upon request



PASTA ME

LAMB RAGU FUSILLI

pulled lamb, peas, heirloom tomatoes, rich sugo, grana Padano

POLLO AVOCADO FUSILLI

Chicken, mushrooms, heirloom tomatoes, avocado, fior di latte mozzarella, rosa sauce

POLLO FUNGHI FUSILLI

chicken, mushroom, fresh herbs, creamy sauce, grana Padano

SALMON FUSILLI

Atlantic salmon, broccolini, heirloom tomatoes, chilli, garlic, spinach, Rosa sauce

GAMBERI SPAGHETTI

tiger prawns, chilli, garlic, heirloom tomatoes, napolitana sauce

CREAMY MUSHROOM RISOTTO

mushrooms, heirloom tomatoes, peas, herbs, creamy sauce

SPANISH RISOTTO

Chicken, tiger prawns, chilli, garlic, peas, heirloom tomatoes, saffron

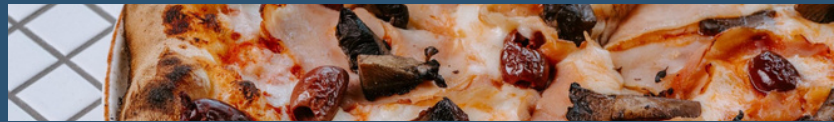
GNOCCHI DE FORNO

gnocchi, rosa sauce, buffalo mozzarella, housemade focaccia

CRAB GNOCCHI

Blue swimmer crab, chilli, garlic, heirloom tomatoes, herbs, rosa sauce

PIZZA ME



MARGARITA (GFO)

Tomato base, buffalo, fresh basil

EL CALZONE (GFO)

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

STEAK & ONION (GFO)

BBQ base, sliced rump, onion, field mushrooms, fior di latte mozzarella, aioli

EL PEPPERONI (GFO)

Tomato base, double pepperoni, fior di latte, Grana Padano

TROPICANA (GFO)

Tomato base, fior di latte, double smoked ham, pineapple

BBQ CARNE (GFO)

BBQ base, fior di latte, double smoked ham, salami, pulled pork

CAPROCCIOSA (GFO)

Tomato base, fior di latte, double smoked ham, mushrooms, olives

VEGETARIAN (GFO)

Tomato base, fior di latte, mushrooms, olives, roast capsicum, onion, sun-dried tomatoes

PRAWNS (GFO)

Tomato base, fior di latte mozzarella, prawns, onion, fresh chilli

MEXICANA (GFO)

Garlic base, fior di latte mozzarella, salami, onion, roasted capsicum, jalapenos

PROSCIUTTO ROCKET (GFO)

San Danielle prosciutto, wild rocket, truffle oil, grana Padano

EL TRUFFLE SALAMI

Truffle salami, fior di latte mozzarella, truffle oil, rocket

LAMB (GFO)

Tomato base, fior di latte mozzarella, fetta, pulled lamb shoulder, roast capsicum, onion, lemon oil

E L S

DRINK PACKAGES

ELS

PACKAGE ONE

\$7 per person

3 HOUR

Soft drink, sparkling
& still water, Juice

PACKAGE TWO

\$35 per person

3 HOUR

House Beer | House Red,
White & Sparkling Wine |
Soft Drink | Sparkling & Still
Water & Juice

PACKAGE THREE

\$50 per person

3 HOUR

Premium Beer | Choice of
selected Red, White &
Sparkling Wine | Soft Drink |
Sparkling & Still Water &
Juice



FOR LOCALS BY LOCALS | ELS CAFE BAR