

# DRINKS

## BEERS

CARLTON DRAUGHT (ON TAP)	9
GREAT NORTHERN (ON TAP)	9
PERONI (ON TAP)	10
ASAHI (ON TAP)	10
PURE BLONDE	10
CORONA	10
CASCADE PREMIUM LIGHT	8
JAMES SQUIRE ONE FIFTY LASHES PALE ALE	9

## COCKTAILS

TAKE ME TO ELS	17
Raspberry vodka, cranberry juice, lime sugar syrup	
ELS LYCHEE BLOSSOM	17
Vodka, st germain elderflower, liqueur, yuzu, lychee	
WATERMELON DAIQUIRI	18
White rum, lime juice and simple syrup	
APPLE OF MY EYE	19
Vanilla vodka, peach schnapps, apple liqueur, melon liqueur, pineapple	
JLB'S COCKTAIL	19
Mulberry gin, orange liqueur, aquafaba, lemon juice, simple syrup	
ELS MARGARITA	18
Tequila, triple sec, lime	
PINA COLADA	17
Coconut rum, coconut syrup, pineapple	
OLD FASHIONED	17
Bourbon, sugar, angostura bitters	
ESPRESSO MARTINI	18
Vodka, espresso, sugar syrup, coffee liqueur	
LONG ISLAND	19
Vodka, gin, rum, tequila, contreau, lime, coke	
MOJITO	17
Rum, mint, fresh lime, sugar	

## WHITE WINES

GLASS BOTTLE

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

## 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
SOUTH EAST AUSTRALIA	
BOOK ENDS CABERNET SAUVIGNON WESTERN AUSTRALIA	59
GEORGE WYNDAM MERLOT SOUTH AUSTRALIA	42
BAY OF STONES SHIRAZ BAROSSA VALLEY	10 39
ATAMATA ORGANIC SHIRAZ BUNDARRA FARM	12 46

## BUBBLES

GLASS BOTTLE

MAGIC BOX SPARKLING BRUT SOUTH EAST AUSTRALIA	39
T'GALLANT PROSECCO SOUTH AUSTRALIA	10 38
INNOCENT BYSTANDER MOSCATO YARRA VALLEY	13 54

## ROŚE

GLASS BOTTLE

ATAMATA ORGANIC ROSE BUNDARRA FARM	12 46
SQUEALING PIG SPARKLING ROSE SOUTH EAST AUSTRALIA	10 35



# BREAKFAST

7AM - 11:30AM

## MANOUSH BREAKFAST PIZZA

ZATAAR	10
Middle-eastern mixed herbs (+ Cheese \$3, Scrambled egg \$3)	
ZATAAR & LABNE	16
Middle-eastern mixed herbs, labne, fresh cucumber & tomato, olives, fresh mint	
CHEESE PIZZA	16
Fior di latte mozzarella & fresh lemon (+ Zaatar \$2, Sujuk \$4, Egg \$4)	
SPINACH & CHEESE PIDE	14
Spinach, fetta, fior di latte mozzarella, sesame seeds served w/fresh lemon	

## BREKKIE STACKS

SMASHED AVO (GFO)	24
Avocado, fetta cheese, heirloom tomatoe, bagel everything seasoning, sumac, pomegranate, poached eggs, fresh lemon on sourdough (+ Bacon \$4)	
CHILLI EGGS (GFO)	24
Chilli infused scrambled eggs, danish fetta, fresh herbs, spinach, mushrooms on sourdough (+ Smashed Avo \$4)	
THE CORN FRITTER	25
Sweet corn fritters, smashed avo, fetta, bacon rashers, tomato relish, chilli labne, poached egg (+ Extra Egg \$4)	

## SWEETER SIDE

HOTCAKE STACK	20
Triple stack fluffy hotcakes, seasonal berries, maple syrup, vanilla ice-cream (+ Grilled banana \$3)	
ACAI BOWL	18
Frozen acai smoothie, seasonal fruit & berries, granola, chia seeds (+ Peanut butter \$2, Nutella \$2)	



## BREAKY FAVS

BREKKIE BURGER (GFO)	18
Bacon rashers, fried egg, smashed avocado, rocket, tomato relish, aioli, american cheese, hash brown on a milk bun	
BIG BREKKIE	29
Bacon rashers, lamb sausage, mushrooms, grilled tomato, avocado, scrambled eggs, hash brown, tomato relish w/ sourdough	
POPEYE OMELETTE (GFO)	25
Three egg omelette, mushrooms, spinach, fetta cheese w/ sourdough (+ Bacon \$4, Sujuk \$4, Ham \$4)	
BENNY (GFO)	25
Choice of bacon rashers, mushrooms or smoked salmon w/spinach, poached eggs, hollandaise w/ house-made focaccia (+ Hash brown \$3)	
MEDITERRANEAN BREKKIE	29
Lamb sausage, marinated olives, labne, avocado, grilled halloumi, fresh cucumber & tomato, scrambled eggs, sujuk served w/ wood-fired zataar bread	
CANADIAN FRENCH TOAST (GFO)	25
Egg dipped brioche slice, bacon rashers, fried egg, grilled banana, strawberries, maple syrup	
MIDDLE EASTERN EGGS	26
Spiced pulled lamb w/scrambled eggs, hummus, pinenuts, chickpea, dukkah, pomegranate, soft herbs, fetta cheese, house-made focaccia	

## KIDS

KIDS HOT CAKES	13
Served with Nutella or syrup topped with 100s & 1000s	
CHEESE TOASTIE	10
White slice pressed with cheese	
BACON & EGG TOASTIE	14
Rasher bacon, fried egg BBQ sauce	
KIDS EGGS ON TOAST	10
Choice of fried, scrambled or poached egg on thick white bread	

## EXTRAS

Tomato relish	3	Mushrooms	4	Fetta	4
Hash brown	3	Halloumi	4	Spinach	4
Extra egg	4	Corn Fritter	4	Bacon	5
Avocado half	5	Smashed Avocado	4	Lamb Sausage	5
Grilled ham	5	Sujuk	4	Hollandaise	3
Smoked salmon	5	Grilled Tomato	4		

\*GF = Gluten-free, GFO = Gluten-free option available / No split bills/ 10% Surcharge on Sundays

# LUNCH

12PM - 3PM

## LETS GET STARTED

<b>HOUSE FRIES</b>	10
Rosemary salt served w/ tomato sauce	
<b>SWEET POTATO FRIES</b>	12
Rosemary salt served w/ aioli	
<b>MIXED DIP PLATE (GFO)</b>	15
Hummus, tzatziki, tapenade served w/ wood-fired garlic crust pizza	
<b>GARLIC &amp; CHEESE PIZZA (GFO)</b>	14
Garlic base topped w/ fior di latte mozzarella cheese	
<b>BRUSCHETTA CRUST (GFO) (V)</b>	17
Seasoned heirloom tomatoes, basil, garlic, onion, aged balsamic glaze	
<b>HOT POT PRAWNS (GFO)</b>	26
Sautéed tiger prawns, chilli, garlic, red sugo in a sizzling pot w/house-made focaccia	
<b>ANTIPASTO PLATTER</b>	28
Selection of cold cuts - sopressa salami, prosciutto, olive mortadella, burrata cheese, mixed marinated vegetables w/ wood-fired crust (+ Extra Crust \$6)	

## BURGERS EL YEAH!

<b>EL BURGER (GFO)</b>	25
Beef patty, caramelised onion, american cheese, lettuce, house pickles, el sauce on a milk bun w/crinkle cut fries (+ Bacon \$4, Double Patty \$5)	
<b>EL STEAK (GFO)</b>	26
Marinated steak fillet, caramelised onion, american cheese, lettuce, tomato, lemon herb aioli w/crinkle cut fries	
<b>EL CHILLI CHICKEN (GFO)</b>	24
Grilled chicken breast, american cheese, lettuce, tomato, spanish onion, jalapenos, lemon herb aioli & el chilli sauce on a milk bun w/crinkle cup fries	
<b>EL BUTTERMILK</b>	24
Buttermilk fried chicken breast, american cheese, lettuce, tomato, chipotle mayo on a milk bun w/crinkle cut fries (+ Bacon \$4)	
<b>EL FALAFEL (GFO) (VO)</b>	23
Spiced chickpea dumplings, hummmus, lettuce, tomato, spanish onion, harissa tahini on milk bun w/crinkle cut fries	



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## BOWL ME UP

<b>FATTOUSH SALAD (GFO)</b>	25
Choice of grilled chicken, falafel, pulled lamb (\$1), grilled prawns (+2) fresh diced salad, garden herbs, sumac, pomegranate, baby cos, almonds, house croutons, balsamic lemon dressing (+Avo Half \$4, Grilled Halloumi \$3)	
<b>LAMB SALAD (GF)</b>	27
Slow braised lamb shoulder, pepita seeds, cucumber, chickpeas, black currants, baby spinach, pumpkin, quinoa, pomegranate, almonds, cucumber yoghurt	
<b>PRAWN &amp; AVO SALAD (GF)</b>	28
Grilled tiger prawns, avocado, cucumber, pickled onion, heirloom tomatoes, almonds, fetta cheese, pomegranate, lemon dressing	

## PASTA ME!

<b>GNOCCHI DE FORNO</b>	24
House-made gnocchi in a rosa sauce, melted fior di latte mozzarella served in a wood-fired bread bowl	
<b>EL BOLOGNESE GNOCCHI</b>	26
Slow cooked beef ragu in a rich napoletana sauce, freshly grated grana padano	
<b>PESTO CHICKEN SPAGHETTI</b>	25
Grilled chicken pieces, heirloom tomatoes, mushrooms, basil pesto, touch of cream, freshly grated grana padano	
<b>CHILLI PRAWN SPAGHETTI</b>	28
Sautéed tiger prawns, heirloom tomatoes, chilli, garlic, rocket, olive oil	
<b>CREAMY MUSHROOM RISOTTO</b>	22
Mushrooms, heirloom tomatoes, fresh herbs, peas in a creamy sauce w/grana padano (+Grilled Chicken \$6)	
<b>SPANISH RISOTTO</b>	27
Grilled chicken, tiger prawns, chilli, garlic, peas, heirloom tomatoes, saffron	

# LUNCH

12PM - 3PM

## PIZZA PLEASE!

<b>MARGARITA (GFO)</b>	17
Tomato base, fior di latte mozzarella, fresh basil	
<b>EI PEPPERONI (GFO)</b>	21
Tomato base, fior di latte mozzarella, loaded pepperoni, grana padano	
<b>TROPICANA (GFO)</b>	22
Tomato base, fior di latte mozzarella, double smoked ham, pineapple	
<b>DIAVOLA (GFO)</b>	24
Tomato base, fior di latte mozzarella, spicy salami, onion, olives, roasted capsicum, fresh chilli	
<b>BBQ MEATLOVERS (GFO)</b>	26
Bbq base, fior di latte mozzarella, double smoked ham, spicy salami, sujuk, pepperoni	
<b>EL SUPREME (GFO)</b>	25
Tomato base, fior di latte mozzarella, double smoked ham, spicy salami, mushrooms, olives, caramelised onion, roasted capsicum	
<b>MEDITERRANEAN VEGETARIAN (GFO)</b>	23
Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms, caramelised onion, spinach, topped w/ fetta cheese	
<b>CHILLI PRAWN (GFO)</b>	26
Tomato base, fior di latte mozzarella, prawns, onion, fresh chilli	
<b>LAMB &amp; PUMPKIN (GFO)</b>	26
Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts	
<b>PERI PERI CHICKEN</b>	24
Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, spanish onion, pineapple topped w/ peri peri sauce	



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## LIVING LARGE

<b>RIB EYE (GF)</b>	45
350g grain-fed prime rib-eye off the bone cooked to your liking served w/broccolini, twice cooked potatoes, choice of sauce	
<b>EL CHICKEN SCHNITZEL</b>	28
Signature panko crumbed chicken breast served w/ diced salad, freshly grated grana padano, el mushroom sauce, house fries	
<b>GRILLED BARRAMUNDI (GF)</b>	34
Wild caught barramundi served w/broccolini, twice cooked potatoes, lemon butter sauce	
<b>SHISH TAWOUK (GFO)</b>	32
Marinated chicken breast skewers w/wood-fired pita, medi salad, house fries, garlic sauce (+ Extra Skewer \$10)	
<b>GYROS PLATE (GFO)</b>	29
Choice of pulled lamb, grilled chicken or grilled halloumi served w/medi salad, cucumber yogurt, wood-fired pita, house fries	
<b>LAMB SOUVLAKI (GFO)</b>	33
Skewered lamb back strap, greek salad, wood-fired pita, cucumber yogurt (+House Fries \$5)	
<b>SALMON BOWL</b>	32
Grilled atlantic salmon, broccolini, edamame, avocado, heirloom tomatoes, kale, black chia seeds, chipotle mayo, poached egg	

## ADD MORE

Steak Cut Chips	5	Lemon Butter	3
Sweet Potato Fries	6	Mushroom	3
Medi Salad	5	Chimichurri	3
Broccolini	6	Garlic	3

## KIDS LUNCH

ALL KIDS RECEIVE A ACTIVITY BOOKLET	
<b>SPAGHETTI NAPOLITANA</b>	15
<b>CHEESE BURGER &amp; CHIPS</b>	
<b>DINO NUGGETS &amp; CHIPS</b>	
<b>HAM &amp; CHEESE PIZZA</b>	
<b>FISH &amp; CHIPS</b>	

# DRINKS

## COFFEE

	REG	MUG
<b>SHORT BLACK</b>	3.9	
<b>MACCHIATO</b>	4.1	
<b>PICCOLO</b>	4.1	
<b>FLAT WHITE</b>	4.5	5.5
<b>CAPPUCCINO</b>	4.5	5.5
<b>LATTE</b>	4.5	5.5
<b>LONG BLACK</b>	4.5	5.5
<b>MOCHA</b>	4.5	5.5
<b>HOT CHOCOLATE</b>	4.5	5.5
<b>VANILLA OR SPICED LATTE</b>	4.5	5.5
<b>AFFOGATO</b>	6.5	

## EXTRAS

**MILKS:** Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat .50

**DECAF** .50

**SYRUPS:** 1  
Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat

**TEA** 4.9

English Breakfast, Peppermint, Camomile, Green, Earl Grey

## ICE DRINKS

<b>ICED COFFEE</b>	7.8
<b>ICED CHOCOLATE</b>	7.8
<b>MOCHA</b>	7.8
<b>ICED LATTE</b>	6.8
<b>ICED LONG BLACK</b>	6.8
<b>CHAI</b>	6.8
<b>ICED DIRTY CHAI</b>	6.8

## OPTIONS

**MILKS:** Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat .50

**DECAF** .50

**WHIPPED CREAM** 1

## JUICE

Orange, Pineapple, Apple, Cranberry, Orange & Passion 7

## SOFT DRINKS & WATER

<b>MODA STILL WATER</b>	3
<b>MODA SPARKLING WATER</b>	5
<b>SANTA VITTORIA STILL WATER</b>	7
<b>SANTA VITTORIA SPARKLING WATER</b>	7
<b>PEPSI</b>	5
<b>PEPSI MAX</b>	5
<b>LEMON SQUASH</b>	5
<b>LEMONADE</b>	5
<b>RASPBERRY LEMONADE</b>	5
<b>PASSIONFRUIT LEMONADE</b>	6
<b>LEMON, LIME &amp; BITTERS</b>	6
<b>PEACH ICE TEA</b>	6

## SMOOTHIES

<b>BANANA SMOOTHIE</b>	10
Full cream milk, honey, banana, vanilla ice-cream.	
<b>MANGO PASSION</b>	10
Mango, passionfruit, ice, vanilla ice-cream, full cream milk	

## ELS MOCKTAILS

<b>VIRGIN MOJITO</b>	9.5
Fresh lime, simple syrup, mint topped with soda	
<b>STRAWBERRY ME</b>	9.5
Coconut, orange juice, fresh strawberries	
<b>ELS PUNCH</b>	9.5
Pineapple juice, lemon juice, passionfruit pulp topped with coconut cream	
<b>WATERMELON SUGAR</b>	9.5
Mint leaves, watermelon syrup, lemon	

## MILK / THICK SHAKE

<b>CHOCOLATE, CARAMEL, VANILLA, STRAWBERRY</b>	7/9
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