

## Entrée

Nepaleese momos "pork dumplings" w firecracker sauce	16
Tempura prawns w Korma mayonnaise (GF)	16
Salt & pepper calamari w bonito flakes & jalapeno mayonnaise (GF)	16.5
Sweet corn & jalapeno fritters w lime & chilli glaze (GF, Vegan)	15.5
Vietnamese poached chicken & grapefruit salad (GF)	16
Thai spiced cauliflower & coconut soup (GF, Vegan)	15.5
Steamed bao buns w spiced duck, chilli sauce & fresh asian herbs	16
Tea smoked salmon fillet w shitake & cucumber pickle (GF)	16

## Main Course

Vietnamese inspired beef ribs w cinnamon & star anise jus, rice & greens (GF)	35.5
Eye fillet w crushed chats, broccolini & jus (GF)	39.5
Roasted pumpkin & ricotta gnocchi in a creamy sauce toasted pinenuts & granno padano (GF)	32.5
Sriracha salmon w black rice & bok choy (GF)	35.5
Flathead fillets as fish & chips w tartare sauce & lemon	32
Sarrongs thai green curry of chicken w jasmine rice & greens (GF)	34.5
Confit duck leg w orange scented jus, beans & chats (GF)	36
Vegan laksa w tofu, vegetables & fried shallots (GF, vegan)	30
Roasted mushroom & tarragon risotto w forrest mushrooms & parmesan (GF, Vegan request no parmesan)	30
Rogan josh of lamb shanks w spiced rice & green beans (GF)	36.5
Spaghetti bolognese, chefs stunning bolognese sauce w fresh cooked spaghetti & parmesan (GF Available)	28.5

## Sides

Chips w Jalapeno mayonnaise	8.9
Rocket pear & parmesan (GF)	8.9
Winter greens (GF)	9
Roasted cauliflower w hummus & gremolata (GF)	12.5



## Desserts

Coconut creme brulee with roasted pineapple & toasted coconut (GF, DF)	16.5
Chocolate molten pudding with chocolate ice cream (GF Available)	16.5
Sticky date cake with salted caramel & vanilla ice cream (GF)	16.5
Pavlova with double cream passionfruit sauce (GF)	16
Duo of cheese with crackers (GF Available)	20

## Coffee and Tea

Latte, cappuccino, short black etc	4.5
Soy, almond, lactose free coffee's	5
Bounty hot chocolate	6
Affogato with frangelico and ice cream	14

## Liquor Coffees

Jamaican or Irish	12.5
Mexican or Baileys or perhaps Afterdinner mint	12.5





## Breakfast

Smoked salmon, smashed avocado, persian fetta topped w burst cherry tomatoes (GF Available)	18.5
Egg and bacon toastie w nana bev's kick arse chutney includes a coffee	14
Big breakfast: eggs cooked to your liking, bacon, grilled tomato & sauteed mushroom on sourdough toast (GF Available)	19.5
Scrambled eggs and bacon on sourdough toast (GF Available)	16
Savoury french toast, poached eggs, bacon & Elks's famous chutney (GF available)	18
Eggs benedict, shaved ham, poached eggs topped with our amazing hollandaise sauce (GF available)	18.00
Gluten free muesli with almond milk and roasted apples	15.5
Elk breakfast, sliced tomato, avocado, persian fetta, poached egg & dukkah (GF Available)	17.5
Sour dough toast with jam, vegemite or marmalade	8.5
<b>Extra's:</b> spinach, egg, mushroom, tomato, avocado, fetta	+ 5

## Beverages

Coffee & tea from our barista	4.5
Soy & almond milk coffee	5
Baby chino	2
Bounty hot chocolate	6
Bloody Mary	16
Orange juice, Apple juice	4.5
Cranberry juice, Pineapple juice	4.5





## Beer & Cider

Peroni on tap	8
Bottled	
Victoria Bitter	7.5
Furphy	7.5
Cascade Premium Light	6.5
Pure Blonde	7.5
Asahi	9
Blizzard powder pale ale	9
Corona	9
Alpine Pink Lady Cider "Dry"	9
Alpine Pink Lady Cider "Sweet"	9
O'brien Gluten Free	9.9
Cocktails	
Dark and Stormy	16
Espresso Martini	16
Raspberry Caprioska	16

## Spirits

Basic	9
Premium	12
Deluxe	15
Schnapps	8
Grandfather Port	15
Galway Pipe Port	9

## Soft Drinks

San pellegrino mineral water 1 litre	9.5
Soft drinks	4
Lemon lime and bitters	4.5
Juice	4.5

## Coffee and Tea

Latte, cappuccino, short black etc	4.5
Soy, almond, lactose free coffee's	5
Bounty hot chocolate	6
Affogato with frangelico and ice cream	14

## Liquor Coffees

Jamaican	12.5
Irish	12.5
Baileys	12.5
Mexican	12.5



## Sparkling & Champagne

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House	New South Wales	8.5	35
Dunes & Greene	South Australia	45	
Yarrabank cuvee brut	Yarra valley	15	60
Dalzotto Prosecco	King Valley		55
Veuve Clicquot Brut	France		120

## White Wine

Diamond Valley Chardonnay	Yarra Valley	8.5	35
Habitat Sem Sav	South Australia		38
Village Chardonnay	Yarra Valley		55
By Farr Chardonnay	Bannockburn		135
Leura Park Chardonnay	Bellarine Peninsula	15	58.5
Little Goat Creek Sav Blanc	NZ	12.5	50
Shaw & Smith Sav Blanc	Adelaide hills		65
Tim Adams Riesling	Clare Valley	12.5	50
Chrismont Riesling	King Valley		48
Ocean 8 Pinot Gris	Mornington Peninsula		62
Foxeys Hangout Pinot Gris	Mornington Peninsula		58
All Saints Moscato	Victoria	10	38
Bouchard Rose	France	12.5	50

## Red Wine

Habitat Shiraz		8.5	35
Darkside Shiraz	Yarra Valley	12.5	50
Zonte's Cf Shiraz	Adelaide Hills		48
Heathcote Shiraz	Heathcote		85
Cambells Bobbie Burns Shiraz	Rutherglen	15	60
Dalzotto Cuore del Re (Cab Sav)	King Valley		62.5
Penley Phoenix Cab Sav	Coonawarra	12.9	52
Xanadu DJL Cab Sav	Margaret River		55
Ingram Road Pinot Noir	Yarra Valley	12	48
Red Claw Pinot Noir	Mornington Peninusla		65
By Farr Farside Pinot Noir	Bannockburn		145
Giant Steps Yarra Valley Merlot	Yarra Valley		60

## Dessert Wines

Local dessert wine	Victorian	5	40
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## Childrens (2 course 18.5)

### Main

Beef taco with condiments

Spaghetti Bolognaise

Penne Napoli

Minute steak, chat potatoes, broccolini & jus

Chicken & chips

### Dessert

Vanilla ice cream with topping

*Ask the waiters for marshmallows to toast after your dinner*

