



# ELTHAM HOTEL

— Established since 1902 —



## CHILDREN'S MENU

### Battered Fish Fillets

Served with chips and salad .....9.9

### Lightly Floured Calamari

Served with chips and salad .....9.9

### Creamy Penne (v)

Easy-peasy, just cheesy. ....9.9

### Tomato Napoli Penne (v)

Topped with parmesan cheese ..9.9

### Bexhill Butchers Leg Ham

Served with chips and salad .....9.9

### Oven-baked Chicken Drumsticks

Served with chips and salad .... 12.5

### Mini Steak

Served with chips and salad .... 12.5

**Gobble it all up for your  
free single scoop ice cream!**

## A WORD ON OUR 'FOOD PHILOSOPHY'

### It's Simple... Real, Good Food.

Our ethos is to buy fresh, seasonal produce that is sourced from local farmers and suppliers in our area. We even pick fresh herbs from our own veggie patch and use fresh eggs from our happy chickens. We support local businesses, low food miles and use the best produce that each season provides.

Graeme and his team cook with a great deal of pride and we hope you enjoy the experience and our country hospitality.

Bon appétit!

Your Hosts, Lucinda & Toby Black

## — TO START & TO SHARE —

### Warm Garlic & Herb Filone Loaf (v)

Freshly baked to order, with a choice of:

~ housemade garlic butter 6 or

~ Bangalow Cheese Co. cultured butter 6

Perfect for 2 - 3 people to share as a starter

### Trio of Housemade Dips w Warm Filone Loaf (v)

Bread freshly baked to order 10

Perfect for 2 - 3 people to share as a starter

### 'The Eltham' Ploughman's Platter

Daily terrine, Bexhill Butchers' leg ham, housemade chutney,  
cheddar, pear, cornichons and crusty bread 17

Perfect for one person as a light meal or 2 - 3 to share as a starter

## — FROM THE OCEAN —

### Salt & Pepper Ballina Calamari (gf)

Served with green papaya salad, cherry tomatoes, red onion and local cucumber, finished with a chilli and lime 'nam jim' dressing. Aioli dipping sauce, crisp eschallots and a wedge of fresh lime 18

### Beer Battered Dory & Chips

Using 'Stone and Wood' Byron Bay brewed beer!

With a tomato, cucumber, olive and feta salad, fresh lemon wedges and housemade tartare. 16 (2 pieces) / 19 (3 pieces)

### Pan-fried Fresh Fish of the Day (gf)

Served on a salad of local sweet corn, avocado and quinoa.

Finished with salsa rosa 26

### Salted, Local Fish & Smoked Salmon Fishcake

Served on a salad of green beans, beetroot and rocket.

Finished with a yoghurt dressing 20

### Crystal Bay Prawn Baguette

Freshly cooked Crystal Bay prawns, local avocado, Booyong leaves and our seafood sauce. Served with a side of chips 17

**Continued, please turn over...**

Summer Menu ~ Please Order & Pay at the Restaurant Counter.

This menu is subject to slight changes as per seasonal availability and quality.

Gluten Free (gf) Vegetarian (v)

[www.elthampub.com.au](http://www.elthampub.com.au)



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## SIDES

Chips <u>w</u> aioli .....	6
Greek Salad (gf).....	6
Green Papaya Salad (gf).....	6
Steamed Greens <u>w</u> herb butter (gf)	6
Extra Sauce – mustard butter, sauce Dianne, red wine jus or aioli (gf) ....	2
Just want plain ol’ Gravox gravy?	1.5

## TEA & COFFEE

### Freshly Ground Vittoria Coffee

Espresso.....	3
Macchiato .....	3
Long Black.....	3.7
Flat White.....	3.7
Latte.....	3.7
Cappuccino.....	3.7
Long Macchiato .....	3.7
Mocha.....	4.2
Hot Chocolate .....	4.2
Chai Latte .....	4.2
Iced Coffee .....	4.5
Babycino .....	1.5
Soy .....	extra 50c
Decaf.....	extra 50c
Mug ( <u>w</u> double shot) ....	extra 50c
Extra Shot .....	extra 50c

### Selection of Tea & Herbals

English Breakfast Tea .....	3.7
Chamomile.....	3
Peppermint .....	3
Chai Tea.....	3.5

**SEE DESSERT BOARD  
FOR TODAY’S  
SELECTION!**

## — FROM THE LAND —

### Spinach & Ricotta Gnocchi (v)

Cherry tomato sauce with roasted Summerland olives and fresh parmesan 17

### Penne Puttanesca (ask for v option)

Tomatoes, olives, capers, anchovies (optional)  
and fresh parmesan 16 / add Billiundgel Chorizo 19

### Butter Chicken Curry (gf)

The real deal – curry sauce made “from scratch”.  
Served with a sprout salad, steamed rice and minted yoghurt 20

### Summer Salad of Grilled & Marinated Vegetables (v) (gf)

Tomatoes, asparagus, zucchini and eggplant,  
with soft feta, quinoa and a mint dressing 17

### Poached Coconut Chicken Salad

With asparagus, green beans, local cucumber and Booyong leaves.  
Finished with a chilli lemon dressing and roasted peanuts 17

### Twice Cooked Bangalow Pork Belly (gf)

Served with my Nan’s German potato salad and coleslaw.  
Finished with a spiced apple compote 23

### Char-grilled Skewer of Lamb Shoulder

Served with a salad of watermelon, feta and olive.  
Finished with a minted yoghurt 22

### The Eltham Beef Burger

Housemade beef pattie with cheddar cheese, caramelised onion, real tomato sauce,  
beetroot, Booyong leaves and a side of chips 14 / double trouble 17

### Pan-fried Bangalow Duck Breast Salad

Beetroot, shaved fennel, orange segments and rocket.  
Finished with pan vinaigrette 24

### ‘Asado’ Argentinian Barbeque

Char grilled Alstonville chicken leg, Billinudgel chorizo and lamb skewer.  
On sweet potato and corn rice with a chimichurri sauce 30

### Steaks – 400g Rump / 250g Rib Eye (gf)

Rump ~ less lean, less tender cut but full of flavour. At its best cooked at ‘medium’.

Rib Eye ~ more tender cut. At its best when cooked at ‘medium rare’.

Choice of chips and garden salad or crushed chive chat potatoes, green beans  
and crisp onion rings. Choice of sauce (gf) - red wine jus, sauce Dianne,  
mustard butter or just plain ol’ Gravox gravy (**not gf**) 26  
/ add **Garlic Cream Crystal Bay Prawns (gf)** extra 6