



# ELTHAM HOTEL

## SEAFOOD

### House Cured Vodka & Dill Salmon Gravlax (gf)

Atlantic salmon sliced and lightly seared on the char grill. Served on a lemon and thyme infused risotto cake. Layered with crispy wonton, avocado, fresh tomato and caper mascarpone. Finished with saffron vinaigrette \$21

### Peri Peri Tiger Prawns (gf)

Poached in a spicy sauce of tomato, chilli, garlic, lime and coriander. With black eye peas, a side of steamed rice and a chunky salad of cucumber, red onion and tomato dressed with red wine vinegar and olive oil \$18.5

### Tempura Fish n' Chips

Garden salad, homemade tartare and fresh lemon wedges \$17.9

### Oven Baked Dory Fillet

Served on a lemon and thyme infused risotto cake, with a creamy sauce of saffron, vegetable and tiger prawn \$23.5

### Warm Salt and Pepper Calamari Salad

Salad greens tossed with fresh roma tomatoes, julienne carrot, cucumber, red capsicum, red onion and parmesan. Finished with a balsamic vinaigrette and fresh lemon \$16.5

## FROM THE CHAR

### Zakynthos Greek Lamb Shoulder

Slow cooked with oregano, garlic and rosemary. On a vegetable medley, with crispy Chat potatoes, fetta and kalamata olives \$23.5

### Eltham Signature American-style Pork Ribs

Char grilled with a smoky barbeque glaze. Served on potato croquet with homemade slaw and crispy onion rings \$25

### Fillet Mignon

Eye fillet wrapped with crispy bacon. Topped with blue cheese mascarpone and crispy onion rings. Served on a potato terrine with seasonal vegetables and a merlot jus \$28

### Steaks – Sourced from 'Nolans Private Selection' Gympie, Queensland.

Served with your choice of garden salad and chips or seasonal vegetables and potato croquet. Choice of sauce – mushroom, pepper or dianne.

~ 250g Sirloin \$24.9

~ 400g Rump \$25.9

### Surf n' Turf (gf)

250g Sirloin topped with tiger prawns in a creamy garlic sauce. Served on a potato terrine with seasonal vegetables \$29.5

## SIDES

Chips with garlic aioli \$6

Side of Garden Salad / Steamed Vegetables \$5

Sauces: Mushroom, Pepper, Dianne or Gravy \$1.5

Your Hosts **Lucinda & Toby Black**

Head Chef **Rupert Stevens**

**Autumn / Winter Menu**

Sous Chef **Jason Quattromani**

Lunch & Dinner 7 Days

**Please order and pay at the restaurant counter**





# ELTHAM HOTEL

## BREADS TO START

### 'Assemble Your Own' Bruschetta (v)

Freshly sliced roma tomatoes, bocconcini pearls, rocket leaves, basil oil, olive oil and balsamic vinegar. Served with warm ciabatta slices for you to assemble at the table \$10

### Warm Italian Garlic Loaf (v)

Brushed with olive oil, oregano and salted garlic. Freshly baked to order

~ with **Garlic Butter** \$6  
 ~ with a **Trio of House Made Dips** \$10

## ELTHAM FAVOURITES

### Spinach & Ricotta Ravioli (v)

Large pillows of ravioli in a rich tomato and basil Napoli sauce and a side of crusty bread. Topped with shaved parmesan \$16

### Fettuccini Marinara

Morton Bay bug, tiger prawns, tender calamari, New Zealand Green Lip mussels and fish in a rich tomato and basil Napoli sauce. Topped with shaved parmesan \$24

### Wild Mushroom & Bacon Penne

In a garlic cream sauce, with wilted baby spinach. Topped with shaved parmesan \$17

### Jalfrezi Lamb Curry

Aromatic spices, tomato, coriander and fenugreek leaves. Served with steamed basmati rice, mango chutney and naan bread \$21

### Moroccan Eggplant & Cumin Bake (v)

Sweet potato, chickpeas, yoghurt and fresh herbs. Topped with grilled haloumi cheese and fresh lemon. Side of garden salad \$17.5

### Chicken, Sage and Walnut Roulade

Tender chicken breast rolled into medallions with pork mince, fresh sage and roasted walnuts, then wrapped with crispy bacon. Served on a vegetable medley with crispy Chat potatoes. Finished with a port and red currant sauce \$24

### Twice Cooked Pork Belly

Slow cooked then finished on the char grill. Served with red cabbage braised with apricots, sultanas and vinegar. On a potato terrine and finished with a citrus garlic jus \$24

### Tuscan Style Beef Ragout

Tender beef cheeks slow braised for over three hours with tomatoes, hearty vegetables and herbs. Topped with fresh parsley and lemon gremolata. Served with buttered seasonal vegetables, potato terrine and a side of crispy bread \$21

### Tunisian Mushroom Filo (v)

Mushroom and spinach spiced with sumac and paprika in a crispy filo pastry. With a chunky salad of cucumber, red onion and tomato, dressed with sumac yoghurt \$16.5

### Rib Fillet Steak Sandwich on toasted Vienna

Topped with garden salad, Hickory sauce and caramelised onions. Side of chips \$15.5

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