

## WHILE YOU'RE WAITING

Garlic pizza (GF option)	6.90
Herb pizza (GF option)	6.90
Chilli & Cheese Pizza (GF option)	6.90
Bruschetta (GF option)	10.90
Freshly diced tomato and Spanish onion combined with torn basil leaves, lightly seasoned and drizzled with extra virgin olive oil.	

## ENTRÉE

Soup of the Day	7.90
Panko Calamari Light Japanese style crumbed calamari deep fried & served with a side salad and tartare sauce	14.90
Nori Cone Wraps (GF, V) Roasted seaweed sheets rolled and filled with Alfalfa sprouts, baby spinach, cashews, coriander, vegetarian floss and citrus aoli.	14.50
Prawns Creole (GF) Tiger prawn tails split and grilled with garlic, chilli, and creole spices.	14.90
Tapas Platter (GF) Trio variety including prawn with pesto mayo, pork and water chestnut balls baked in soy, shredded beef with Spanish onion and fresh tomato.	14.90
Smoked Salmon (GF) Avocado and camembert stack served on poached pear with passionfruit drizzle	14.90
Combination Dips Plate (GF Opt.) (Veg) Today's trio of dips with kalamata olives served with flat bread	14.50

## THE GRILL

### Porterhouse Steak

300g 100 days grain finished (GF) 30.50

Also known as Sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness & taste satisfaction. The cattle are fed on a cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste.

"MELT IN YOUR MOUTH"

### Scotch Fillet Steak

300g 100 days grain finished (GF) 32.00

Known as one of the better eating primal cut of beef, the scotch fillet also known as Cube Roll will exceed your eating expectations.

With a marble score of 2 or more it is raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots.

"SIMPLY SUPERB"

### Wagyu Rump Steak

250g "Experience the Flavour" (GF) 31.50

This unique & superior breed of cattle is grain finished for a minimum of 600 days with a high marble score. It delivers an unbelievable eating experience, a must for steak lovers.

"THE ULTIMATE EXPERIENCE"

Your choice of sauces; pan gravy, peppercorn, mushroom, or garlic butter

*\*All our sauces are gluten free*

*Add Surf to your turf for only an extra 6.95*

*We recommend our steaks be served medium rare to medium to ensure premium quality.*

*\* Well done steaks may require a waiting time of up to 35 minutes*

## SALADS

Warm Greek Chicken Salad (GF option) 21.90

Grilled Breast fillet with olive and tomato salsa, fetta on salad greens with flat bread and yoghurt

Thai Chicken Salad (GF) 21.90

Grilled breast fillet sliced and marinated in Thai spices, olive oil and lime served on salad greens, beanshoots and coriander.

Mediterranean Beef Salad (GF) 20.90

Thin sliced cold beef with olives, fetta, sundried tomato and salad greens with balsamic dressing.

Neptunes Salad (GF) 23.90

Prawns, avocado and smoked salmon with lettuce, tomato, carrot, cucumber, capsicum and onion.



*a cut above the rest*

## FROM THE OCEAN

Panko Calamari 22.00  
Light Japanese style crumbed calamari deep fried and served with a side salad and chips

Traditional Fish n Chips 20.50  
Crispy beer battered fish and chips served with our homemade tartare sauce. (Grilled Fish available)

Grilled Fish of the Day (GF) Market Price  
See specials boards for today's selection

Tempura Prawns 23.90  
Lightly battered tiger prawns fried and accompanied with lemon and pesto aioli.

Prawns Creole (GF) 26.50  
Tiger prawn tails split and grilled with garlic, chilli, and creole spices.

Seafood Medley and Homemade Gnocchi 25.50  
Prawns, scallops, mussels, shrimp and calamari tossed through rich tomato sauce, fresh basil, extra virgin olive oil and baby spinach.

## PASTA, NOODLES & PIZZA

Chicken and Cashew Noodle Stir-fry 21.00  
Sliced chicken strips wok tossed with a variety of Asian vegetables, cashews and finished in a traditional southern Chinese hoisin and oyster sauce

Vegetarian Pasta Bake (V) 20.50  
Fetta, roast pumpkin, mushroom, sundried tomato and penne baked with cheese topping.

Seafood Risotto (GF) 24.90  
Prawns, scallops, shrimp, calamari and mussels cooked in tender Arborio rice with white wine, garlic and cream.

Chicken Risotto (GF) 21.00  
Steamed chicken fillet pieces with baby spinach, sundried tomato and cream.

Pizza (GF Opt.)  
- vego: olives, fetta, sundried tomato, mushroom and spinach. 18.50  
- Smoked salmon, capers, spinach and Spanish onion. 21.00

## MAINS

Roast of the Day (GF) See specials boards for today's selection	20.40
Chicken Schnitzel (GF Opt.) Fine crumbed chicken breast grilled to perfection, served with a lemon wedge	22.00
Chicken Parmagiana (GF Opt.) Our Parma is second to none! Fine crumbed chicken breast cooked to perfection topped with our special napoli sauce, premium sliced leg ham and melted cheese	22.00
Chicken Fillet Salmon (GF) Breast fillet filled with smoked salmon, camembert and spring onion topped with white wine cream sauce.	23.90
Chicken Fillet Trios (GF) Breast fillet pocketed and filled with camembert, fetta and tasty cheese served with toasted pinenuts, sweet chilli and baby spinach.	23.90
Pork Medallions (GF) Pork loin medallions rolled in cracked pepper and almonds grilled and served on poached pear with blue cheese sauce.	23.90
Vegetarian Risotto Slice (GF) (contains egg and cheese) - served as a burger with chips and salad	21.00
-served with pesto cream sauce and salad	21.00
Double beef burger (GF Opt.) Two beef patties with egg, bacon, beetroot, cheese, lettuce, and tomato with tomato sauce. Served with chips and salad	21.00
Graziers Pie Slow-cooked premium beef encased in short crust pastry with onion gravy, served with mashed potato and vegetables	16.40

## SENIORS MENU (includes a \$2 venue voucher)

Main Course	12.00
Soup of the Day (with any main purchased)	add 1.50
Dessert of the Day (with any main purchased)	add 1.50

- ◆ Traditional fish & chips (grilled or fried)
- ◆ Roast of the Day
- ◆ Bangers & Mash
- ◆ Lambs fry & Bacon
- ◆ Lamb brains & Bacon

Upgrade your main to one of our specials for only an extra \$2.00

All seniors meals served with your choice of chips and salad or chips and vegetables

Senior card holders show your card and receive  
10% off any of our main meal items

## DESSERTS

Cake selection	7.00
Choose from one of our delicious cake selections on display add a coffee or tea	9.50
Pavlova	7.00
A slice of traditional Aussie pav topped with fresh cream & a passionfruit garnish	
Apple & Rhubarb Crumble (GF)	8.50
Home made crumble served with custard and ice-cream	
Mixed Berry Pancakes	8.50
Two home made pancakes topped with mixed berries, cream and ice cream	
Sticky Date Pudding	8.50
A fluffy home style date pudding topped with a rich caramel sauce served with a scoop of vanilla ice cream	

## KIDS MENU

8.00

(Under 12 years) - All kids' meals include an ice cream cone or ice cream in a bowl  
with your choice of chocolate or strawberry topping.

(vegetables or salad available on request)

- ◆ Chicken nuggets & Chips
- ◆ Chicken schnitzel & chips
- ◆ Fish & chips (grilled or fried)
- ◆ Cheeseburger & chips
- ◆ Pasta with Napoli sauce
- ◆ Chicken parmigiana & chips

Please advise staff of any dietary requirements

# Looking for somewhere to hold your next function?

Our function room can cater for any occasion  
Corporate functions, birthday parties,  
christenings, engagements, sit down dinners  
and more.....

Ask one of our friendly staff for a function pack or visit our website at

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

## Bistro hours of operation

Sunday - Thursday      Lunch 12pm - 2:30pm  
Dinner 5:30 - 8:30pm

Friday - Saturday      Lunch 12pm - 2:30pm  
Dinner 5:30 - 9:00pm