

WHILE YOU'RE WAITING

Garlic Bread	6.90
Herb Bread	6.90
Bruschetta	9.90
Freshly diced tomato and Spanish onion combined with torn basil leaves, served on slices of garlic loaf, lightly seasoned and drizzled with extra virgin olive oil.	

ENTRÉE

Soup of the Day	6.50
Panko Calamari	14.00
Light Japanese style crumbed calamari deep fried & served with a side salad and tartare sauce	
Smoked Chorizo (GF)	13.90
Sliced & grilled to perfection accompanied by a tomato relish on potato Lyonnaise.	
Creole Style Grilled Prawns (GF)	14.50
Mouth watering grilled tiger prawn tails split and grilled with garlic and Cajun spices	
Mushrooms Tempura (GF Opt.) (Veg)	12.90
Succulent field mushrooms filled with a vegetable stuffing, fried in a light batter and served with a mango mayonnaise	
Combination Dips Plate (GF Opt.) (Veg)	14.50
Today's trio of dips with kalamata olives served with flat bread	
Chilli Crab	14.50
Fried soft shell crab tossed through a chilli sauce served on crispy salad greens	

THE GRILL



Porterhouse

300g 100 days grain finished (GF) 29.50

This primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Fed on a 3 cereal grain diet for the last 100 days it is known for its clean fresh flavour with no fatty after taste.



Scotch Fillet

250g 100 days grain finished (GF) 28.50

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & mouth watering. Sourced from the QLD outback and aged by our butcher for a minimum 8 weeks these steaks will not disappoint.



Waygu Rump

250g "Experience the Flavour" (GF) 29.90

Well known for its exceptional flavour and medium level (Score 6-9) of marbling. Produced on the Darling Downs & grain-finished for over 300 days, this is a must for true steak lovers

a cut above the rest

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

Honey Mustard Chicken Salad 19.90

Spicy coated chicken fillets served on a green salad with a honey mustard dressing

Cajun Seafood Salad (GF) 22.90

Prawns, scallops, shrimp, mussels and calamari tossed in cajun spices served on mixed leaves with a yoghurt dressing

Greek Lamb Salad (GF) 21.90

Marinated char grilled lamb served on lettuce with olives, fetta, cucumber and tomato topped with garlic yoghurt

PASTA & NOODLES

Beef & Cashew Stir fry 19.90
Sliced beef strips wok tossed with a variety of Asian vegetables, cashews and finished in a traditional southern Chinese hoisin and oyster sauce

Linguini Pescatore (GF Opt.) 23.90
Prawns, scallops, calamari, shrimp and mussels in our homemade napolí sauce with a hint of chilli tossed through linguini

Spanish Seafood Paella (GF) 23.90
A selection of seafood cooked perfectly with arborio rice, smoked chorizo, olives and capsicum

Pasta Bake Frosinone (Veg) 18.90
Pasta combined with fresh basil pesto, fetta, roast pumpkin, spinach & cheese slowly oven baked, drizzled with olive oil & gratinated

Wild Mushroom & Chicken Risotto (GF) 19.90
A combination of shiitake, straw and field mushrooms with chicken fillet pieces cooked in tender arborio rice & a hint of cream

FROM THE OCEAN

Panko Calamari 19.90
Light Japanese style crumbed calamari deep fried & served with a side salad & chips

Traditional fish n chips 18.90
Crispy beer battered fish and chips served with our homemade tartare sauce. (Grilled Fish available)

Creole Style Grilled Prawns (GF) 23.90
Mouth watering grilled tiger prawn tails split and grilled with garlic and Cajun spices

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

Thai style Barramundi 26.90
Butterflied ocean caught Barramundi fillet with prawns & lobster mousse served in a Thai red curry on rice noodles.

MAINS

Gourmet Vegetarian Pizza (GF Opt.) (Veg)	16.90
Home style tomato napolí sauce, cheese, mushroom, fresh spinach topped with shaved parmesan cheese	
Gourmet Mediterranean Pizza (GF Opt.)	18.90
Home style tomato napolí, cheese, smoked chorizo sausage, kalamata olives and fetta cheese	
Chicken Schnitzel (GF Opt.)	18.50
Fine crumbed chicken breast grilled to perfection, served with a lemon wedge	
Chicken Parmagiana (GF Opt.)	19.50
Our Parma is second to none! Fine crumbed chicken breast cooked to perfection topped with our special napolí sauce, premium sliced leg ham and melted cheese	
Lamb Shanks (GF)	21.50
Our famous slowly braised lamb shanks in a rich tomato red wine jus with root vegetables served on a garlic & chive potato mash	
Gong Bao Chicken (spicy)	20.50
Stirfried chicken fillet pieces with cashews, a spicy sichuan sauce & bok choy served on steamed rice	
Asian stuffed Chicken (GF)	21.50
A succulent chicken breast stuffed with straw mushrooms, fresh bamboo and waterchestnuts, served on rice noodles with asian basil and soy sauce.	
Chicken & Garlic Prawn Filo	22.50
Tender chicken fillet pieces with prawns in a creamy garlic sauce, baked in filo pastry to perfection.	
Roast of the day (GF)	18.50
See specials boards for today's selection	
Graziers Pie	15.90
Slow-cooked premium beef encased in short crust pastry with onion gravy, served with mashed potato & vegetables	
Double beef burger (GF Opt.)	18.50
Two beef patties with egg, bacon, beetroot, cheese lettuce, & tomato with tomato sauce served with chips and salad	
Veggie Burger (Veg)	15.50
Home style vegetable pattie with lettuce, cheese, tomato, Beetroot & mayo served with chips and salad	

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
- ◆ Fish and Chips (Grilled or fried)
- ◆ Chicken schnitzel & chips
- ◆ Cheese burger & chips
- ◆ Pasta with Napoli sauce
- ◆ Chicken parmigiana & chips

Looking for an intimate setting for your next function?

Our function room has just been renovated and caters for cocktail-style parties for up to 65 people or sit down for up to 35 people. We can cater for all occasions including birthday, christenings, going-away gatherings, engagements parties and more....give us a call or check out our website for further details.

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

www.elthamhotel.com.au