



Entrée

Tempura Prawns with Sweet Chilli Sauce	\$16.50
Lemon and garlic Marinated Quail with Crispy potato Salad.	\$16.50
Salt and Pepper Squid	\$15.50
Hand made Spaghettini with Blue Cheese, Walnuts, Herbs and Cream	\$15.50

Mains

Veal Marsala with Mushrooms	\$28.50
Grilled Scotch Fillet with Mashed Potato, Beetroot Relish And Sauteed Snowpeas	\$33.50
Woodfired Eggplant Stuffed with Cous Cous, Walnuts, Sultanas, Roast Pear and a Spiced Yoghurt Dressing	\$23.50
Chicken Saltimbocca With Fresh Tomato and Basil	\$22.50

Sides

Eltons Bread ~ with Olive Oil & Dukkah	\$5.50
Garlic, Herb or Ham and Cheese Bread	\$5.50
Garden Salad	\$8.90
Vegetables	\$5.50
Fries	\$7.90



Pasta

Puttanesca with Chicken	\$22.50
Alfredo	\$18.50
Marinara	\$25.50
Chilli Prawn	\$25.50
Boscaiola	\$19.50
Gnocchi	\$19.50

Wood Fired Pizza

Supreme ~ Salami, Cabanossi, Mushrooms, Capsicum, Olives, Onion	\$18.50
Oceania ~ Squid, Prawns, Salmon, Herbs, Onion	\$23.50
Tandoori Chicken ~ Tandoori Marinated Chicken, Shallots	\$20.50
Margherita ~ Provolone Cheese, herbs and Garlic	\$16.00
Vegetarian Deluxe ~ Capsicum, Mushroom, Eggplant, Pumpkin, Olives, Herbs, Onion	\$18.50
Hawaiian ~ Ham, Pineapple & Cheese	\$16.00
Pepperoni ~ Pepperoni & Cheese	\$17.50
Garlic Prawn ~ Prawns, Onion, Garlic & Cheese	\$23.50
Moroccan Lamb ~ Lamb, Moroccan Spices, Minted Yoghurt & Cheese	\$21.50
Potato ~ Potato, Bacon & Cheese	\$16.50

B.Y.O ~ Wine Only. Corkage \$3.00 per person
10% Surcharge on Public Holidays