



## SHARE BOARDS

Warmed marinated sicilian olives, torn rye and sourdoughs ..... 12

Duck liver pate' calvados braised packham pears, curly endive, pickled shallots,  
crusty bread ..... 20

CHARCUTERIE - hams, salami's, smoked & cured meats, pickled vegetables, mustards..... 34

SEAFOOD ASSIETTE - shellfish, cured fish, oysters, pastes, lemon cheeks..... 36

CHEESE MEDLY - blue, washed rind, cheddars, falwasser wafers,  
nashi pear, quince ..... half 22 / full 39  
80g 160g

## SANDWICH EVENTS (11:30am - 3pm)

Reuben, cornbeef, swiss cheese, sauerkraut, Russian dressing, house cucumber pickles ..... 15

Vegetarian burger, whole grain bun, portabella mushroom, vine tomato, baby gem hearts,  
beetroot relish, fried tempeh, besan coated onion rings ..... 16

Beef burger, beetroot relish, baby gem leaves, sliced vine tomato, red slaw, tasty cheddar,  
elston home bbq sauce, hot mustard, fries ..... 18

Diamantina sirloin sandwich, caramelised onion, house bbq sauce, gruyere, roquette leaves .. 19

## SALAD OFFERINGS

Shredded carrot, torn basil & kale, toasted pepitas, sunflower seeds, red quinoa,  
apple cider vinaigrette ..... 12

Classic waldorf, roasted walnut halves, shaved celery, seeded mustard dressing ..... 13

-add chicken for extra protein ..... 6

Organic brown rice salad, la chinata paprika, snow pea spinach, grilled eggplant ..... 14

Smoked chicken, baby cos, cherry tomatoes, dried onion, raspberry dressing ..... 18



## ELSTON CHARGRILL CHOICES

All Diamantina beef protein served with warm mixed potato salad, watercress, red wine jus

## STANBROKE FARMS DIMANTINA BEEF

Sirloin New York 400gm .....	39
Tenderloin 200gm .....	35
Rump Caps, 300gm .....	29
Rib Steak 300gm .....	39
Sirloin 220gm .....	32

*Accompanied with your churned butter selection:*

Fois gras	
Black truffle	
Cafe' de Paris	
Cabernet, dried sage	
or per-extra portion .....	5

## ELSTON SIDE DISHES

Baby roquette, roma tomato salsa, shaved parmesan, balsamic dressing .....	6
Braised roasted mushrooms .....	6
Beer battered chips .....	6
Creamed mashed potato .....	6
Steamed seasonal greens .....	6
Hand cut elston fries .....	6

# ELSTON



### SMALL EVENTS

House sliced bread, balsamic, extra virgin olive oil ..... 6

Natural Pacific oysters, cucumber, lime granita ..... 3.5

Sauce soubise, onion, béchamel, oyster gratin ..... 3.5

Oyster natural (GF), mignonette dressing..... 3.5

Bouillabaisse oyster shooter ..... 8

Coconut crusted prawn tails, shallow fried, crushed almonds, pea shoots, chive batons, roasted peppers, lime juice, pickled green papaya ..... 22

Twice cooked blue cheese soufflé, pickled fennel, watercress, candied walnuts, parmesan wafers ..... 16

Beetroot cured atlantic salmon, baby beets, chicory, persian feta, porcini falk salt ..... 20

### MAIN EVENTS

Italian style meatball piastra, served with fresh ciabatta, grand padano .....small 14 / main 21

Crispy skinned atlantic salmon, sauce verjuice, roasted peppers, black olives, tomato cuit, torn basil, lime ..... 35

Confit pork belly, served crispy skin, roasted apple & beetroot polenta, parsnip crisps, apple oil, pork essence ..... 32

Pan seared potato dumplings, snow pea shoots, kale, baby spinach, sugar snaps, shaved pecorino, green chilli paste ..... 27

Hardwood coal BBQ black angus skirt, rubbed in chilli falk salt, marjoram, olive oil, beetroot leaves, confit garlic, rustic fries ..... 19

Braised angus cheek, puttanesca ragu with lime buttered tossed torn pasta ..... 22

Spaghettoni, crustaceans, chorizo, tomato, bisque, chilli, garlic, chopped parsley ..... small 18 / main 25

Pale ale beer battered John Dory, thick cut chips, sauce gribiche, lemon cheek ..... 22

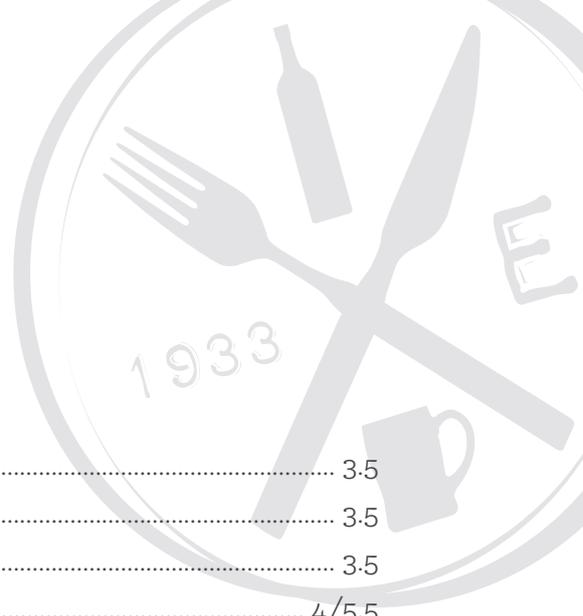
### CHILDREN'S EVENT

Slider beef burger, sliced tomato, cos leaves, house bbq ..... 10

Chicken schnitzel, tomato & roquette salad, fries ..... 12

Mini fish n chips, lemon cheek, sauce gribiche ..... 16

Spaghettoni, bolognaise, grana padano ..... 9



## COFFEE & TEA

Espresso .....	3.5
Piccolo latte.....	3.5
Macchiato .....	3.5
Long Black .....	4/5.5
Flat White .....	4/5.5
Cappuccino .....	4/5.5
Latte (available in chai).....	4/5.5
Hot Chocolate.....	4/5.5
Iced coffee/chocolate .....	6
Affogato .....	6.5
Available with your choice of liqueur.....	12.5

### Tea

English breakfast, Earl Grey, Green sencha, Peppermint, Lemongrass and Ginger, Chai. .... 4.5

All Tea & Coffee available with full cream, skim and soy (\$.5)  
& with an arrangement of syrups (\$.8)

## MILKSHAKES

Chocolate, Strawberry, Vanilla, Caramel, Banana .....

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## %100 JUICE

Orange, Apple, Pineapple, Cranberry .....

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## SOFT DRINKS

Pepsi, Pepsi Max, Sprite, Solo, Ginger Ale, Tonic, Soda \$3.5 .....	3.5
Red Bull .....	5
San Pellegrino & Aqua Panna 1ltr .....	8.5

# EELSTON



## JUICES (550ml)

*WATERMELON WIGGLE* ..... 6.5

Watermelon  
Apple  
Pineapple  
Strawberry

*FRESH START* ..... 6.5

Apple  
Mint  
Lime  
Cucumber  
Celery

*WITNESS THE FITNESS* ..... 6.5

Beetroot  
Celery  
Carrot  
Apple  
Ginger

*ORANGE ORANGE ORANGE* ..... 6.5

Oranges with a hint of orange

## SMOOTHIES (550ml)

*BERRIES BY THE BEACH* ..... 8

Mixed Berries  
Ice Cream  
Strawberry Puree  
Apple Juice

*BANANAHEAD* ..... 8

Bananas  
Ice Cream  
Cinnamon  
Honey

*MANGOJITO* ..... 8

Lemon Sorbet  
Mango Puree  
Mint Syrup

*COCO TROPO COLADA* ..... 8

Coconut water  
Pineapple  
Mango  
Ice Cream

## MAKE IT YOURSELF!!

Make your own smoothie or juice ..... pick 4, extras 1.5

- Apple
- Watermelon
- Orange
- Beetroot
- Lemon
- Strawberry
- Pineapple
- Cranberry
- Mango
- Coconut water
- Celery
- Passionfruit
- Carrot
- Ginger
- Mixed Berries
- Lemon Sorbet
- Vanilla Bean Ice Cream

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