

ela

sip, dip, soiree.

little ela

MINIMUM 2 PEOPLE

65 PP

TO START

Whipped ricotta, salsa verde, honey + grilled flatbread
ela marinated olives + house pickles

SMALL

Crumbed feta, burnt onion jam + baby leaf salad

MAIN

12-hour braised Moroccan lamb shank with pomegranate gremolata, couscous, toasted almonds + lime

SIDES

Duck fat potatoes, rosemary salt + black garlic aioli
ela salad with baby cos, tomato, cucumber, feta + pickled red onion

DESSERT

Petite cannoli, chocolate + hazelnut cream, fresh raspberry

SET MENU APPLIES TO ALL GUESTS

little vege-ela

MINIMUM 2 PEOPLE

70 PP

TO START

Spiced harissa hummus, fried chickpea + grilled flatbread
ela marinated olives + house pickles

SMALL

Artisan burrata, confit tomato, garlic, oregano + crostini

MAIN

Butternut + ricotta ravioli, brown garlic butter, spinach, roasted almonds

SIDES

Balsamic roasted beetroot, whipped feta, pickled onion, radicchio, hazelnuts
ela salad with baby cos, tomato, cucumber, feta + pickled red onion

DESSERT

Basque cheesecake, whiskey roasted pear, salted caramel, mascarpone

SET MENU APPLIES TO ALL GUESTS

full alba

MINIMUM 2 PEOPLE

85 PP

TO START

Spiced harissa hummus, fried chickpea + grilled flatbread
ela marinated olives

SMALL

Roasted sweet potato croquettes, burnt onion jam, charred shallots
Octopus carpaccio with yuzu, pickled fennel, fried capers

MAIN

250g chargrilled beef tenderloin with celeriac + saffron mash, olive
+ sundried tomato relish, fried onions, jus
Portuguese BBQ chicken with black garlic aioli, lime

SIDES

Duck fat potatoes with rosemary salt + black garlic aioli
Heirloom tomato salad, bocconcini, basil, dark balsamic, dukkah

DESSERT

Chef's selection

SET MENU APPLIES TO ALL GUESTS

to start

GRILLED FLATBREAD + DIP

Your choice of one

Whipped ricotta + honey, salsa verde 12

Black olive, lemon + oregano labneh

Spiced harissa hummus, fried chickpea

MARINATED KALAMATA OLIVES 8

ela HOUSE PICKLES 8

ROASTED SWEET POTATO CROQUETTES 16

Burnt onion jam, charred shallots

SOUTH AUSTRALIAN OYSTERS

Natural with lemon + gin mignonette

22 for half dozen

44 for full dozen

Panko crumbed, sauce gribiche, radish + micro greens

26 for half dozen

48 for full dozen

BAKED HALF SHELL SCALLOPS 15

Black vinegar, lime + chilli oil

Small

DUCK, PORK + PISTACHIO TERRINE Housemade marmalade, sweet pickles, toasted brioche	16
OCTOPUS CARPACCIO Yuzu, shaved radish, pickled fennel, fried capers	22
LAMB MANTI Tomato + olive butter, labneh	19
CRUMBED FETA Burnt onion jam, baby leaf salad	18
BUTTERNUT + RICOTTA RAVIOLI Brown garlic butter, spinach, roasted almonds	22

palate cleanser

GIN + TONIC GRANITA WITH LIME SALT	8
BLOOD ORANGE + RASPBERRY	8

ARTISAN BURRATA Confit tomato, garlic, oregano, crostini	36
PORTUGUESE BBQ CHICKEN Black garlic aioli, fresh lime	34
12-HOUR BRAISED MOROCCAN LAMB SHANK Pomegranate gremolata, couscous, toasted almonds + lime	36
CONFIT DUCK LEG Roasted carrot puree, braised red cabbage, marmalade glaze	36
250G CHARGRILLED BEEF TENDERLOIN Celeriac + saffron mash, olive + sundried tomato relish, fried onions, jus	48
BAKED POTATO + RICOTTA GNOCCHI Gorgonzola cream, confit mushrooms, prosciutto + walnut crumb	34
SALTWATER BARRAMUNDI PICCATA Charred greens, lemon butter, herb pangrattato	36
ROASTED PORK BELLY Hills cider glaze, pickled radicchio + beetroot	34

sides

HEIRLOOM TOMATO SALAD Bocconcini basil, dark balsamic, dukkah	12
ela SALAD Baby cos, tomatoes, cucumber, feta, pickled red onion	14
BALSAMIC ROASTED BEETROOT Whipped feta, pickled onion, radicchio, hazelnuts	12
DUCK FAT POTATOES Rosemary salt, black garlic aioli	14
CELERIAC + SAFFRON MASH Herb pangrattato	12
FRIES Sea salt, aioli	10

dessert

TIRAMISU Tia Maria, vanilla sponge, espresso mascarpone, dark chocolate crème	26
HONEY CRÈME BRÛLÉE Mixed berries, vanilla bean tuile, dried Manuka honey	17
PETITE CANNOLI Chocolate + hazelnut cream, fresh raspberry	15
BASQUE CHEESECAKE Whiskey roasted pear, salted caramel, mascarpone	18
CHEESE A selection of seasonal soft, hard and blue cheese with quince paste, lavosh crackers, muscatels + salted nuts	34