

ela

sip, dip, soiree.

bar menu

11:30AM - 9:00PM

GRILLED FLATBREAD + DIP

Your choice of one

Whipped ricotta + honey, salsa verde

Black olive, lemon + oregano labneh

Spiced harissa hummus, fried chickpea

12

MARINATED KALAMATA OLIVES

8

ela HOUSE PICKLES

8

ROASTED SWEET POTATO CROQUETTES

16

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

SALT + PEPPER SQUID

Lime aioli

14

CRUMBED FETA

Burnt onion jam, baby leaf salad

18

ARTISAN BURRATA

Confit tomato, garlic, oregano, crostini

36

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| PANKO CRUMBED GARFISH Fries, lemon + sauce gribiche | 22 |
| MARINATED BEEF SOUVLAKI Feta, pickled onion, tabbouleh, pita | 22 |
| ela SALAD Baby cos, tomato, cucumber, feta, pickled red onion 6 add chicken 8 add beef | 14 |
| HANDCUT WEDGES Sweet chilli + sour cream | 14 |
| FRIES Sea salt + tomato sauce | 10 |
| ONION RINGS Garlic aioli | 12 |
| EVEREST DIXIE CUPS Ice-cream or frozen yoghurt | 6 |
| SEASONAL FRUITS Manuka honey, labneh | 12 |
| CHEESE A selection of seasonal soft, hard and blue cheese with quince paste, lavosh crackers, muscatels + salted nuts | 34 |