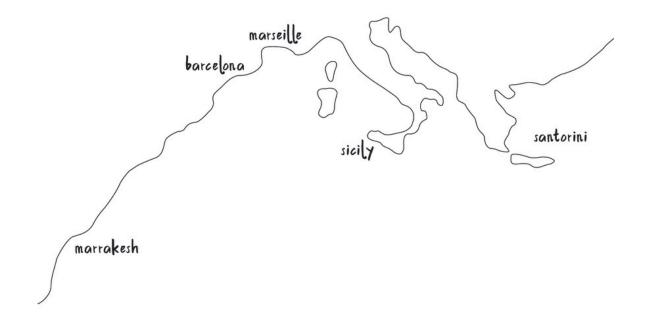


sip, dip, soiree.



Inspired by the Mediterranean coast, our menu is designed to be shared.

little ela

MINIMUM 2 PEOPLE

65 PP

TO START

Whipped ricotta + honey with grilled flatbread Marinated kalamata olives

SMALL

Croquettes, mozzarella, herb mayo

MAIN

Portuguese grilled chicken, charred citrus, pickled cucumber labneh

SIDES

Duck fat potatoes, herb mayo ela salad with baby cos, tomato, cucumber, feta, pickled red onion

DESSERT

Chocolate basque cheesecake, double cream, meringue



little vege-elo

MINIMUM 2 PEOPLE

70 PP

TO START

Romesco with grilled flatbread Marinated kalamata olives

SMALL

Burrata, confit tomato + garlic, basil oil, crostini

MAIN

ela broken lasagne, primavera, roasted garlic cream, mozzarella

SIDES

Orange fennel salad, roasted chilli vinaigrette Honey roasted carrots, molasses, feta, pomegranate

DESSERT

Vanilla Malibu panna cotta, Cointreau, honeycomb, mango salsa



full alba

MINIMUM 2 PEOPLE

85 PP

TO START

Sourdough, dukkah, olive oil, balsamic Marinated kalamata olives

SMALL

Beef carpaccio, truffle mayo, parmesan, microgreens Croquettes, mozzarella, herb mayo

MAIN

Moroccan spiced lamb backstrap, gremolata, chickpea puree, pomegranate Confit duck leg, marmalade jus, bitter leaf + orange salad

SIDES

Duck fat potatoes, herb mayo

DESSERT

Chef's selection



to Start

| SOURDOUGH Dukkah, olive oil, balsamic | 10 |
|--|----|
| ela HOUSEMADE DIP Served with Grilled flatbread 12 Heirloom pickles 14 | |
| Your choice of one Whipped ricotta + honey Baba Ganoush Romesco | |
| MARINATED KALAMATA OLIVES | 8 |
| CROQUETTES Mozzarella, herb mayo | 16 |
| OYSTERS THREE WAYS Natural, Tabasco, lemon Zeppole, lime aioli, caperberries Gin + tonic granita | 15 |



Smoll

| BEEF CARPACCIO Truffle mayo, parmesan, microgreens | 22 |
|--|----|
| CHARGRILLED PRAWNS Lime, chilli, mango salsa | 26 |
| PORK KEFTEDES Labneh, green apple, dukkah | 19 |
| HALOUMI SAGANAKI Grilled stone fruit, hot honey, mint | 22 |
| BUTTERNUT + RICOTTA RAVIOLI Brown garlic butter, spinach, almonds | 26 |
| PALATE CLEANSERS | |
| LEMON + RASPBERRY | 8 |
| TROPICAL GIN GRANITA | 10 |



lorge

| BURRATA Confit tomato, garlic, basil oil, crostini | 34 |
|--|----|
| PORTUGUESE GRILLED CHICKEN Charred citrus, pickled cucumber labneh | 36 |
| MOROCCAN SPICED LAMB BACKSTRAP Gremolata, chickpea puree, pomegranate | 40 |
| CONFIT DUCK LEG Marmalade jus, bitter leaf, orange salad | 36 |
| 250G CHARRED EYE FILLET Chimichurri, lemon, truffle jus | 46 |
| SALTWATER BARRAMUNDI Eggplant cream, herbed cous cous | 38 |



sides

| DUCK FAT POTATOES Herb mayo | 14 |
|--|----|
| ORANGE FENNEL SALAD Roasted chilli vinaigrette | 12 |
| ela SALAD Baby cos, tomatoes, cucumber, feta, pickled red onion | 14 |
| CHARRED GREENS Confit garlic butter, almonds | 14 |
| HONEY ROASTED CARROTS Molasses, feta, pomegranate | 12 |
| FRIES Truffle salt, aioli | 10 |



dessert

| TIRAMISU Tia Maria, vanilla sponge, espresso mascarpone, dark chocolate crème | 17 |
|---|----|
| CHOCOLATE BASQUE CHEESECAKE Double cream, meringue | 18 |
| VANILLA MALIBU PANNA COTTA Cointreau, honeycomb, mango salsa | 17 |
| AFFOGATO Amaretto, Kahlua or Baileys Espresso, vanilla bean ice-cream | 18 |
| CHEESE Soft, hard + blue cheese, lavosh, condiments | 34 |
| PETIT FOUR To accompany tea + coffee | 6 |

