

ela

sip, dip, soiree.



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

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

LOADED HUMMUS

ela pickles, feta, crackers

16

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
BURRATA Confit tomato, garlic, basil oil, crostini	34
LINGUINE PUTTANESCA Parmesan, confit chilli Add chicken 6 or prawns 8	26
CRUMBED FISH + CHIPS Lemon, aioli	24
THREE CHEESE NACHOS Tzatziki, avocado, Greek salsa Add pulled beef 7	22
ela SALAD Baby cos, tomato, cucumber, feta, pickled red onion Add chicken 6 or prawns 8	14
DUCK FAT POTATOES Herb mayo	14
ORANGE FENNEL SALAD Roasted chilli vinaigrette	12
FRIES Truffle salt, aioli	10

PANINIS

MUSHROOM + TALEGGIO

Baby spinach, pesto

14

Add chicken 6 or pulled beef 7

CHICKEN + AVOCADO

Bacon, chilli mayo, cheese

18

SWEETS

CHOCOLATE BASQUE CHEESECAKE

Double cream, meringue

18

AFFOGATO

Amaretto, Kahlua or Baileys

18

Espresso, vanilla bean ice-cream

CHEESE

Soft, hard + blue cheese, lavosh, condiments

34

PETIT FOUR

To accompany tea + coffee

6

GELATI

Chocolate, vanilla bean, salted caramel macadamia, coconut raspberry

7