

tasting shared menus

LITTLE ELA 2-COURSE	57PP
FULLA ALBA 4-COURSE	85PP
2-HOUR BOTTOMLESS DRINKS & 4-COURSE	99PP

to start

WHIPPED RICOTTA	12
HONEY, GNOCCHI FRITTO	

SOURDOUGH	10
EOVO, BALSAMIC, DUKKAH	

WARM KALAMATA OLIVES	8
HOUSE MARINATED	

HALF DOZEN NATURAL OYSTERS	24
LEMON, SHALLOT VINEGAR	

small

BUTTERNUT ARANCINI	16
PARMESAN, BASIL	

FRITTO MISTO	22
SQUID, LEMON MAYO	

TUNISIAN MEATBALLS	18
LABNEH, DUKKAH	

BURRATINA	24
CONFIT GARLIC, BASIL OIL, CROSTINI	

MOROCCAN BEEF SALAD	26
FETA, OREGANO, BALSAMIC	

PEAR CARPACCIO	18
PARMESAN, WALNUT DRESSING	

large

PRAWN + CRAB LINGUINE	34
CHILLI, LIME CREAM, PRIMAVERA	

PORTUGUESE BBQ CHICKEN	34
BLACK GARLIC AIOLI, LIME	

SPINACH + RICOTTA CANNELLONI	32
CREAM CHEESE, ROSE	

BARRAMUNDI	34
FENNEL, SNOW PEA, COCONUT CHILLI BROTH	

PORK CUTLET	36
CIDER GLAZE, ENDIVE	

chargrilled steaks

EYE FILLET	45
200G	

GRAIN FED STRIPLOIN	40
300G	

ALL STEAKS SERVED WITH TRUFFLE JUS + CHIMICHURRI	
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sides

DUCK FAT POTATOES	12

FRIES	10

GARDEN SALAD	8

CHARRED GREENS	10

ela is a sweet expression of the sunnier side of life.

indulge in a sit-down dinner affair with locally sourced, seasonal plates, all boasting flavours of the sun-kissed mediterranean. our menu is entirely designed for sharing, ela welcomes one and all to sip, dip and soiree.

desserts

TIA MARIA TIRAMISU	16
DARK CHOCOLATE, ESPRESSO MASCARPONE, SPONGE	

VANILLA BRÛLÉE CHEESECAKE	15
PASSIONFRUIT, BERRIES	

WARM CHOCOLATE TORTE	16
RASPBERRY, DOUBLE CREAM	

PETIT FOURS	10
ASSORTED MACARONS AND CHOCOLATE	

AFFOGATO	18
ESPRESSO, VANILLA BEAN ICE-CREAM AMARETTO, KAHLUA OR BAILEYS	

TRIO OF CHEESE	32
LAVOSH, CONDIMENTS	

what's on

LOCALS ONLY	
20% OFF FOR LOCALS. EVERY WEDNESDAY. ASK OUR STAFF	

PASTA AND WINE	
\$30PP PASTA AND WINE SPECIAL. EVERY THURSDAY	

HAPPY HOUR	
WEEKDAYS 4PM - 6PM	

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

*PLEASE NOTE, FOR GROUPS OF 8 OR MORE OUR SHARING MENU IS ESSENTIAL. SET MENUS APPLY TO ALL GUESTS.

ela

little ela

2-COURSE SHARED MENU

WHIPPED RICOTTA

HONEY, GNOCCHI FRITTO

WARM KALAMATA OLIVES

HOUSE MARINATED

BUTTERNUT ARANCINI

PARMESAN, BASIL

TUNISIAN MEATBALLS

LABNEH, DUKKAH

SPINACH AND RICOTTA CANNELLONI

CREAM CHEESE, ROSÉ

GARDEN SALAD

CHARRED GREENS

happy ela hour

WEEKNIGHTS 4PM - 6PM

HOUSE BEER, WINE AND SPIRITS

10

GIN SPRITZ

16

APEROL SPRITZ

14

locals night

EVERY WEDNESDAY

FOR ALL LOCAL RESIDENTS IN THE POSTCODE 5000,
ENJOY 20% OFF YOUR TOTAL BILL. ASK OUR STAFF

ela

226 SOUTH TERRACE, ADELAIDE

full alba

57PP

4-COURSE SHARED MENU

SOURDOUGH

EVOO, BALSAMIC, DUKKAH

FRITTO MISTO

SQUID, LEMON MAYO

SPINACH AND RICOTTA CANNELLONI

CREAM CHEESE, ROSÉ

BARRAMUNDI

FENNEL, SNOW PEA, COCONUT CHILLI BROTH

GRAIN FED 300G STRIPLOIN

TRUFFLE JUS, CHIMICHURRI

PEAR CARPACCIO

PARMESAN, WALNUT DRESSING

DUCK FAT POTATOES

VANILLA BRÛLÉE CHEESECAKE

PASSIONFRUIT, BERRIES

pasta and wine night

EVERY THURSDAY

85PP

AVAILABLE DAILY 5.30PM-8PM

99PP

SOURDOUGH

EVOO, BALSAMIC, DUKKAH

WARM KALAMATA OLIVES

HOUSE MARINATED

BURRATINA

CONFIT GARLIC, BASIL OIL, CROSTINI

PORTUGUESE BBQ CHICKEN

BLACK GARLIC AIOLI, LIME

MOROCCAN BEEF SALAD

FETA, OREGANO, BALSAMIC

DUCK FAT POTATOES

WARM CHOCOLATE TORTE

RASPBERRY, DOUBLE CREAM

ADD ONS

SMALL PLATES

9PP

LARGE PLATES

15PP

bottomless lunch

SATURDAY AND SUNDAYS - 12PM OR 2PM

99PP

4-COURSE SHARED MENU &

2-HOUR BOTTOMLESS DRINKS WITH
PROSECCO, MIMOSAS, GIN SPRITZ AND TAP BEER

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

*PLEASE NOTE, FOR GROUPS OF 8 OR MORE OUR SHARING
MENU IS ESSENTIAL. SET MENUS APPLY TO ALL GUESTS.