

tasting shared menus

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

to start

WHIPPED RICOTTA HONEY, GNOCCO FRITTO	12
SOURDOUGH EVOO, BALSAMIC, DUKKAH	10
WARM KALAMATA OLIVES HOUSE MARINATED	8
HALF DOZEN NATURAL OYSTERS LEMON, SHALLOT VINEGAR	26

small

BUTTERNUT ARANCINI PARMESAN, BASIL	16
FRITTO MISTO SQUID, LEMON MAYO	24
LAMB KOFTA LEMON, PICKLED CUCUMBER	18
BURRATINA CONFIT GARLIC, BASIL OIL, CROSTINI	22
MOROCCAN BEEF SALAD FETA, OREGANO, BALSAMIC	26
PEAR CARPACCIO PARMESAN, WALNUT DRESSING	18

ela

226 SOUTH TERRACE, ADELAIDE

large

PRAWN + CRAB LINGUINE CHILLI, LIME CREAM, PRIMAVERA	38
PORTUGUESE BBQ CHICKEN BLACK GARLIC AIOLI, LIME	34
GNOCCHI PUMPKIN, PANCETTA, GARLIC BUTTER	32
BARRAMUNDI FENNEL, SNOW PEA, COCONUT CHILLI BROTH	36
CONFIT DUCK LEG CHERRY GLAZE, GREEN APPLE	35

chargrilled steaks

EYE FILLET 200G	45
GRAIN FED STRIPLOIN 300G	40
ALL STEAKS SERVED WITH TRUFFLE JUS + CHIMICHURRI	

sides

DUCK FAT POTATOES	12
FRIES	10
GARDEN SALAD	8
CHARRED GREENS	10
ELA GREEK SALAD	12

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 DARK CHOCOLATE, ESPRESSO MASCARPONE, SPONGE	18
VANILLA BRÛLÉE CHEESECAKE PASSIONFRUIT, BERRIES	16
WHITE CHOCOLATE PANNA COTTA SALTED CARAMEL, HONEYCOMB	15
PETIT FOURS ASSORTED MACARONS AND CHOCOLATE	10
AFFOGATO ESPRESSO, VANILLA BEAN ICE-CREAM AMARETTO, KAHLUA OR BAILEYS	18
TRIO OF CHEESE LAVOSH, CONDIMENTS	30

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.

little ela

2-COURSE SHARED MENU

57PP

WHIPPED RICOTTA

HONEY, GNOCCO FRITTO

WARM KALAMATA OLIVES

HOUSE MARINATED

BUTTERNUT ARANCINI

PARMESAN, BASIL

LAMB KOFTA

LEMON, PICKLED CUCUMBER

PORTUGUESE BBQ CHICKEN

BLACK GARLIC AIOLI, LIME

DUCK FAT POTATOES

CHARRED GREENS

happy ela hour

WEEKNIGHTS 4PM - 6PM

HOUSE BEER, WINE AND SPIRITS

10

GIN SPRITZ

18

APEROL SPRITZ

18

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

4-COURSE SHARED MENU

85PP

SOURDOUGH

EVOO, BALSAMIC, DUKKAH

FRITTO MISTO

SQUID, LEMON MAYO

BURRATINA

CONFIT GARLIC, BASIL OIL, CROSTINI

BARRAMUNDI

FENNEL, SNOW PEA, COCONUT CHILLI BROTH

300G STRIPLOIN

TRUFFLE JUS, CHIMICHURRI

PEAR CARPACCIO

PARMESAN, WALNUT DRESSING

DUCK FAT POTATOES

TIA MARIA TIRAMISU

DARK CHOCOLATE, ESPRESSO MASCARPONE, SPONGE

pasta and wine night

EVERY THURSDAY

30PP

SELECT ANY PASTA FROM THE SPECIALS MENU
WITH GLASS OF HOUSE SPARKLING, WINE OR 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.

bottomless dinner

AVAILABLE DAILY 5.30PM-8PM

99PP

4-COURSE SHARED MENU &
2-HOUR BOTTOMLESS DRINKS WITH
HOUSE SPARKLING, WINE AND TAP BEER

SOURDOUGH

EVOO, BALSAMIC, DUKKAH

WARM KALAMATA OLIVES

HOUSE MARINATED

GNOCCHI

PUMPKIN, PANCETTA, GARLIC BUTTER

PORTUGUESE BBQ CHICKEN

BLACK GARLIC AIOLI, LIME

ELA GREEK SALAD

FRIES

WHITE CHOCOLATE PANNA COTTA

SALTED CARAMEL, HONEYCOMB

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