



Eljays Restaurant

For Starters

Garlic Bread	\$6.00
Bay of Isles Bruschetta topped with Fetta & grilled prosciutto	\$9.50

Entrées

	$\frac{1}{2}$ Dozen	Dozen
• Oysters Kilpatrick Topped with marinated bacon and lightly grilled	\$16.00	\$30.00
• Natural Oysters (Gluten Free) With lemon and Tabasco	\$15.00	\$29.00

	Entrée	Main
Creamy Seafood Chowder Thick & creamy soup with prawns, scallops & mussels.	\$13.50	\$25.00
Creamy Garlic Prawns (Gluten Free) Fresh sea prawns lightly sautéed in garlic, tossed through a white wine cream sauce served with jasmine rice or wilted Asian greens	\$15.00	\$29.00
Salt & Pepper Squid Salt & Pepper Squid salad with Chef's Asian dressing	\$14.50	\$28.50
Thai Beef Salad Tender beef marinated in soy, ginger, garlic and sweet chilli sauce, sautéed with cashews and served with crispy noodles	\$15.50	\$30.00
Chicken San Choy Bow (Contains Peanuts) Diced Chicken, sautéed with Asian spices & Chinese Cabbage, served in iceberg lettuce cups with dipping sauces	\$12.50	\$24.00
Vegetarian Cannelloni Filled with Ricotta cheese, honey roasted pumpkin, baby spinach & pine nuts topped with Napoli sauce & grilled goat's cheese	\$12.50	\$24.00

Mains

Rump (300gm)	\$32.00
MSA quality beef. Served with crunchy beer battered chips and salad, and a choice of Mushroom, Diane or Pepper sauce.	
Surf and Turf (Gluten Free)	\$35.00
A 250g MSA Sirloin, topped with scallops & prawns poached in a white wine garlic cream sauce, served on roasted potato or crunchy fries.	
Fillet Mignon	\$35.00
Fillet steak wrapped in bacon, served on Chef's spring onion & garlic Mash, finished with a Red wine and mushroom sauce.	
King George Whiting (from Ceduna S.A.)	\$35.00
Lightly battered & served with crunchy chips & tartare sauce.	
Catch of the Day	
Fresh locally caught fish fillets served:	
1. Beer battered & deep fried, with crunchy chips & salad or	\$36.00
2. Grilled and topped with creamy garlic prawns and scallops	\$36.50
(See our Daily Specials or ask your Waitress for details of the fish of the day)	
Lamb Rump (Gluten Free)	\$29.50
Lightly spiced & roasted medium, nestled on a bed of roasted sweet potato & wilted greens, finished with a red currant & Chardonnay sauce	
Vegetarian Risotto (Gluten Free)	\$25.00
Arborio Rice with zucchini, sundried tomatoes, baby spinach, mushrooms & fresh garlic, finished with Italian parsley & goat's cheese	
Pasta of the Day	\$27.50
Check our daily specials or ask your waitress for details of our delicious pasta of the day.	
Pork Medallions (Gluten Free)	\$28.00
Seasoned & pan fried served on baby vegetables, sautéed with butter, garlic & parsley, and drizzled with a seeded mustard & honey glaze	
Chicken Breast (Gluten Free)	\$29.50
Wrapped in prosciutto & oven baked, served on a mushroom & almond risotto, finished with a creamy vanilla Galliano sauce	
Seafood Bouillabaisse	\$29.50
Mixed seafood poached in chef's rich tomato & vegetable sauce, served with Jasmine rice & toasted Turkish bread	

SIDE DISHES:

\$4.50 per serve

- Fresh Garden side salad (with Chef's Balsamic dressing)
- Traditional side Salad (Iceberg lettuce, tomato, red onion & cheese)
- Fresh seasonal steamed vegetables
- Crunchy beer battered chips
- Roasted gourmet potatoes

Kids Corner

Chicken Nuggets with Chips & Salad	\$12.00
Lightly Battered Fish with Chips & Salad	\$12.00
Sausages with Salad & Chips or Mashed Potato	\$12.00
Mini Spring Rolls with Chips & Salad	\$12.00

Desserts

Sticky Date Pudding	\$12.00
Served with caramel sauce and Ice Cream	
Warm Apple & Blueberry Pastries	\$12.00
Served with custard & vanilla ice cream	
Chocolate Mud Cake	\$12.50
Served warm & smothered in chocolate ganache, served with whipped cream, chocolate curls & strawberries	
Hand Made Pavlova Baskets	\$12.00
Filled with whipped cream, chocolate curls & strawberries, drizzled with A mint & mango couli	
Ice Cream	\$7.50
3 Scoops of Vanilla ice cream with choice of topping	

Coffees

Tea or Coffee	\$3.50
Espresso Coffees	\$4.50
Liqueur Coffees	\$9.50



Wine List

Sparkling Wines

	Glass	Bottle
Asti Riccadonna		\$26.00
Jacobs Creek Pinot Noir Chardonnay		\$24.00
Jacobs Creek Sparkling Rose'		\$24.00
Jacobs Creek Chardonnay 200ml Piccolo		\$6.50
Jacobs Creek Sparkling Rose' 200ml Piccolo		\$6.50
Yellowglen		\$24.00

Western Australian White Wines

Amberley Chenin Blanc	\$6.50	\$25.00
Brookland Valley Verse 1 Semillon Sauvignon Blanc		\$29.00
Dalyup River Estate "Hellfire White" Esperance	\$6.50	\$24.00
Devils Lair Fifth Leg Sauvignon Blanc Semillon Chardonnay		\$29.00
Evans & Tate Margaret River Classic		\$29.00
Forest Hill Semillon Sauvignon Blanc		\$24.00
Forest Hill Unwooded Chardonnay		\$24.00
Goundry Unwooded Chardonnay	\$6.50	\$24.00
Houghton White Classic		\$24.00
Willespie Margaret River Sauvignon Blanc		\$28.00

Australian White Wines

Brown Brothers Crouchen & Riesling	\$6.50	\$24.00
Jacobs Creek Chardonnay	\$6.00	\$21.00
Jacobs Creek Semillon Sauvignon Blanc	\$6.00	\$21.00

Western Australian Red Wines

Amberley Margaret River Shiraz	\$6.50	\$25.00
Brookland Valley Verse 1 Cabernet Merlot		\$31.00
Condingup Shiraz (Esperance)	\$6.50	\$24.00
Dalyup River Estate "The Duke" Esperance	\$6.50	\$24.00
Dalyup River Estate Esperance Shiraz	\$6.50	\$26.00
Devils Lair Fifth Leg Red		\$34.00
Evans & Tate Shiraz/Cabernet		\$29.00
Goundry Cabernet Merlot	\$6.50	\$24.00
Vasse Felix Cabernet Sauvignon		\$42.00
Willespie Margaret River Shiraz		\$29.00

Australian Red Wines

Brown Brothers Dolcetto & Syrah	\$6.50	\$24.00
Gramps Cabernet Merlot		\$29.00
Jacobs Creek Shiraz Cabernet	\$6.00	\$21.00
Jacobs Creek Shiraz	\$6.00	\$21.00
Jacobs Creek Merlot	\$6.00	\$21.00
Jamiesons Run Coonawarra Cabernet Shiraz Merlot		\$29.00
Lawson's Padthaway Shiraz		\$75.00
Penley Estate Coonawarra Shiraz		\$33.00
Peter Lehman Cabernet Sauvignon		\$32.00
St Hugo Coonawarra Cabernet Sauvignon		\$51.00
Taylor's Cabernet Sauvignon		\$34.00
Wolf Blass Yellow Label Cabernet Sauvignon		\$29.00

Non-Alcoholic Wines

Edenvale Sparkling Cuvee		\$15.00
Edenvale Chardonnay		\$15.00
Edenvale Shiraz		\$15.00