



# Eljays Restaurant

## For Starters

<b>Garlic Bread</b>	\$6.00
<b>Bay of Isles Bruschetta</b> Topped with Fetta and crisp prosciutto	\$9.50

## Entrées

	$\frac{1}{2}$ Dozen	Dozen
• <b>Oysters Kilpatrick</b> Topped with marinated bacon and lightly grilled	\$16.00	\$30.00
• <b>Baked Oysters</b> With Cheese Sauce	\$15.00	\$28.00
• <b>Natural Oysters</b> Topped with Shallot, red wine & tarragon vinaigrette	\$15.50	\$29.00

	<b>Entrée</b>	<b>Main</b>
<b>Creamy Seafood Chowder</b> Thick & creamy soup with prawns, scallops & mussels.	\$13.50	\$25.00
<b>Creamy Garlic Prawns</b> Fresh sea prawns lightly sautéed in garlic, tossed through a creamy sauce served with jasmine rice	\$15.00	\$29.00
<b>Beef Pastry</b> Marinated beef fillet on puff pastry with caramelised red onion, Roasted butternut, sundried tomatoes, finished with Fetta cheese	\$16.50	\$32.00
<b>Camembert Cheese Filo Parcels</b> Served with Turkish bread, fresh salad leaves & sweet plum sauce	\$14.00	\$27.00
<b>Chicken Kebabs</b> Lightly spiced Chicken skewers served with Jasmine Rice and Chef's mango relish	\$12.50	\$24.00
<b>Salt &amp; Pepper Squid</b> Salt & Pepper Squid salad with Chef's Asian dressing	\$14.00	\$28.00

## Mains

<b>Rump (350gm)</b>	\$31.00
MSA quality beef. Served with crunchy beer battered chips and salad, and a choice of mushroom, Diane or creamy pepper sauce.	
<b>Surf and Turf</b>	\$36.50
A 300g Scotch Fillet, topped with Scallops & Prawns in a creamy garlic Sauce & served with a choice of roasted herb potatoes or crunchy chips.	
<b>Fillet Mignon</b>	\$34.50
Fillet steak wrapped in bacon, served on Chef's mashed potato with a Red wine and mushroom sauce.	
<b>King George Whiting (from Ceduna S.A.)</b>	\$35.00
Lightly battered & served with crunchy chips & tartar sauce.	
<b>Red Snapper (Nannygai)</b>	
Fresh locally caught Red Snapper fillets served:	
1. Lightly battered & deep fried, served with crunchy chips & salad or	\$36.00
2. Grilled and topped with creamy garlic prawns and scallops	\$36.50
<b>Lamb Shanks</b>	\$29.50
Served on a garlic & herb mash, finished with a red wine tomato jus	
<b>Vegetarian Risotto</b>	\$25.00
Saffron Infused Arborio Rice tossed with roasted sweet potato, baby spinach, Sundried tomatoes & cashews, served with shaved parmesan	
<b>Pork Cutlets</b>	\$27.00
Marinated with garlic & oregano, served on roast potato, finished with an apple & almond relish and a cider infused jus	
<b>Chicken Breast</b>	\$29.50
Stuffed with cream cheese, honey cashews & sundried tomato, served on lightly spiced roasted sweet potato with a seeded mustard cream sauce	
<b>Balinese Seafood Curry</b>	\$27.00
Fish, prawns, scallops & calamari poached in an aromatic authentic curry served with Jasmine rice, poppadums, crispy sweet potato and fresh coriander	

## **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 vegetables (choice of steamed or gratin)
- Basket of crunchy beer battered chips
- Roasted gourmet potatoes

## **Kids Corner**

<b>Chicken Nuggets</b> with Chips & Salad or vegetables	\$11.50
<b>Lightly Battered Fish</b> with Chips & Salad or vegetables	\$11.50
<b>Sausages</b> with Salad & Chips or Mashed Potato	\$11.50
<b>Mini Spring Rolls</b> with Chips & Salad or vegetables	\$11.50

## **Desserts**

<b>Sticky Date Pudding</b>	\$12.00
Served with caramel sauce and Ice Cream	
<b>Banana &amp; Bundy Crepes</b>	\$12.00
With caramel sauce and whipped cream.	
<b>Steamed Choc Pudding</b>	\$12.50
Served with Vanilla ice cream, strawberries and a rich chocolate sauce	
<b>Peach &amp; Raspberry Crumble</b>	\$12.00
Served with vanilla ice cream & vanilla custard	
<b>Homemade Apple Pie</b>	\$12.00
Served with Vanilla ice cream & warm custard	
<b>Ice Cream with Topping</b>	\$8.50
3 Scoops of Vanilla or Chocolate ice cream served with a choice of topping	

## **Coffees**

<b>Brewed Coffee or Pot of Tea</b>	\$3.50
<b>Espresso Coffees</b>	\$4.50
<b>Liqueur Coffees</b>	\$9.50



## Wine List

### Sparkling Wines

	Glass	Bottle
Asti Riccadonna		\$26.00
Dalyup Twilight		\$26.00
Edenvale Sparkling Cuvee (Non Alcoholic)		\$17.00
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
Maison Rose & White (Non Alcoholic)		\$14.00
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
Dalyup River Estate Esperance Chardonnay	\$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	\$5.50	\$21.00
Jacobs Creek Semillon Sauvignon Blanc	\$5.50	\$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	\$5.50	\$21.00
Jacobs Creek Shiraz	\$5.50	\$21.00
Jacobs Creek Merlot	\$5.50	\$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