

Elephant & Castle Lunch Menu

Breads & Starters

Garlic bread	6.5
Mustard & cheese bread	7
Crispy pizza with braised lamb, basil, goats cheese & roma tomatoes	12

Gourmet flatbreads

Bocconcini cheese, basil, vine ripened cherry tomatoes & extra virgin olive oil	10
Chicken with house made satay, coriander & chilli	11
Pumpkin, pesto, spinach & semi sun-dried tomatoes	10
Salami, olives, red peppers, oregano, spinach & mozzarella	12

To Share

Chefs grazing plate	25
Half a dozen oysters - kilpatrick	16
- natural with a cocktail sauce	14
Trio of dips served with freshly toasted bread	14

Main

300g porterhouse steak with fries, salad & choice of sauce	22
250g eye fillet served with a borlotti & bacon cassolet, rosemary & shallot stuffed vol au vont topped with a red wine jus	32
Fresh fried whiting served with fries, baby Caesar salad & tartare	20
Pan fried queen snapper fillets with a tomato fondue, smashed Kepler potatoes, confit leek & topped with seared scallops	20
Baked prawns served with a cos leaf & spicy avocado salsa	18
Pork cutlet served with braised wombok, roasted chats & topped with apple chutney & walnuts	20
Chicken Salad with avocado, cherry tomatoes, mixed salad leaves, red onion & a honey mustard dressing	15
Chicken parmie with fries & salad	17
Elephants chilli & garlic calamari with mixed leaf salad	15

Pasta & Risotto

Mushroom & asparagus risotto topped with spinach, pine nuts & goats cheese	17
Seafood risotto with fresh calamari, local mussels, prawns, lemon juice, dill & a hint of saffron	20
Linguini pasta with shaved lamb shoulder, cherry tomatoes, kalamata olives tossed with a fresh Napoli and baby basil sauce	17
House made gnocchi with bacon, fresh pumpkin & semi dried tomatoes with a white wine cream reduction	17

On the side

Greek Salad	9	Garden Salad	7
Steamed Vegetables	7	Fries	6

Breads & Starters

Garlic bread

6.5

Mustard & cheese bread

7

Crispy pizza with braised lamb, basil, goats cheese & roma tomatoes

12

To Share

Chefs grazing plate:

25

Half a dozen oysters

- Kilpatrick 16

- natural with a cocktail sauce 14

Trio of dips served with freshly toasted bread

14

Entrée

Soup of the day with freshly toasted sourdough

8.5

Spanish meatballs with a tangy red pepper sauce, garlic aioli & topped with fresh rocket leaves

12

Seared diver scallops served with baby herbs and a ginger glaze

12.5

Stuffed pork belly with sultana & apple salad & balsamic reduction

13

Elephant's garlic & chilli calamari with a basil cherry tomato lemon zest salad

15

Mains

250g Eye fillet served with a borlotti & bacon cassolet, rosemary & shallot stuffed vol au vont topped with a red wine jus

32

300g Scotch fillet accompanied by seasonal roasted vegetables, caramelised onions & your choice of pepper, mushroom sauce or garlic butter

29

350g Rib eye served with a sweet potato roisti, mediterainean vegetables & topped with a mushroom jus

35

Pistachio crusted rack of lamb served with a potato fondant, goats cheese stuffed cherry tomatoes & broccolinni

34

Fresh fried whiting served with fries, baby caesar salad, lemon & tartare

28

Pan fried queen snapper fillets with a tomato fondue, smashed kipfler potatoes, confit leek & topped with seared scallops

26

Kiev cut chicken with ricotta dumplings, wild rocket pesto & a tomato pilaf

25

Pork cutlet served with braised wombok, roasted chats & topped with apple chutney & walnuts

25

Seafood risotto with fresh calamari, local mussels, prawns, lemon juice, dill & a hint of saffron

23

Linguini pasta with shaved lamb shoulder, cherry tomatoes, kalamata olives tossed with a fresh Napoli and baby basil sauce

22

House made gnocchi with bacon, fresh pumpkin & semi dried tomatoes with a white wine cream reduction

20

On the Side

Greek Salad

9

Garden Salad

9

Steamed Vegetables

7

Fries

6

Dessert Menu

Espresso cream brulee served with Swiss chocolate, Persian fairy floss & baileys infused mousse

11

American cheese cake with fresh raspberries, double cream & praline

9

House made lemon tart with cream chantilly citrus anglaise & strawberries

9

Warm sticky date puddings with butter scotch sauce & double cream

9

Cheese platter for two with fresh fruit & crispy crackers

18

baby elephants



All Meals \$8

Fish & Chips with salad
Crispy chicken strips, chips & salad
Risotto with cheese & bacon
Spaghetti with Napoli sauce and cheese
Mini chicken parmie with chips & salad
Mini pizza with ham Napoli & cheese
Includes a soft drink or juice of your choice

Desert \$ 5

Yummy ice-cream & topping