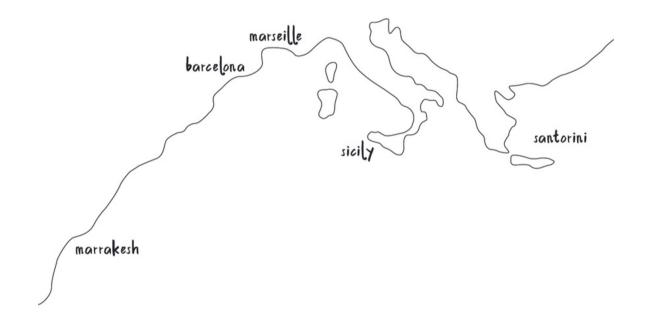


sip, dip, soiree.



Inspired by the Mediterranean coast, our menu is designed to be shared.

## little ela

#### MINIMUM 2 PEOPLE

65 PP

#### TO START

Whipped ricotta, salsa verde, honey + grilled flatbread ela marinated olives + house pickles

#### **SMALL**

Crumbed feta, burnt onion jam + baby leaf salad

#### MAIN

12-hour braised Moroccan lamb shank with pomegranate gremolata, couscous, toasted almonds + lime

#### **SIDES**

Duck fat potatoes, rosemary salt + black garlic aioli ela salad with baby cos, tomato, cucumber, feta + pickled red onion

#### **DESSERT**

Petite cannoli, chocolate + hazelnut cream, fresh raspberry





#### MINIMUM 2 PEOPLE

70 PP

#### TO START

Spiced harissa hummus, fried chickpea + grilled flatbread ela marinated olives + house pickles

#### **SMALL**

Arancini, sugo, pecorino, basil

#### MAIN

Butternut + ricotta ravioli, brown garlic butter, spinach, roasted almonds

#### **SIDES**

Balsamic roasted beetroot, whipped feta, pickled onion, radicchio, hazelnuts ela salad with baby cos, tomato, cucumber, feta + pickled red onion

#### **DESSERT**

Basque cheesecake, whiskey roasted pear, salted caramel, mascarpone



full alba

#### MINIMUM 2 PEOPLE

85 PP

#### TO START

Spiced harissa hummus, fried chickpea + grilled flatbread ela marinated olives

#### **SMALL**

Roasted sweet potato croquettes, burnt onion jam, charred shallots Duck, pork + pistachio terrine with toasted brioche

#### MAIN

250g chargrilled beef tenderloin with olive + sundried tomato relish, fried onions, jus
Portuguese BBQ chicken with black garlic aioli, lime

#### **SIDES**

Duck fat potatoes with rosemary salt + black garlic aioli Heirloom tomato salad, bocconcini, basil, dark balsamic, dukkah

### DESSERT Chef's selection



### to Start

GRILLED FLATBREAD + DIP  Your choice of one  Whipped ricotta + honey, salsa verde  Black olive, lemon + oregano labneh  Spiced harissa hummus, fried chickpea	12
MARINATED KALAMATA OLIVES	8
ela HOUSE PICKLES	8
ROASTED SWEET POTATO CROQUETTES Burnt onion jam, charred shallots	16
SOUTH AUSTRALIAN OYSTERS Natural with lemon + gin mignonette 22 for half dozen 44 for full dozen	
Panko crumbed, sauce gribiche, radish + micro greens 26 for half dozen 48 for full dozen	
BAKED HALF SHELL SCALLOPS Black vinegar, lime + chilli oil	15



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DUCK, PORK + PISTACHIO TERRINE Housemade marmalade, sweet pickles, toasted brioche	16
ARANCINI Sugo, pecorino, basil	16
ELA LAMB DUMPLINGS Tomato + olive butter, labneh	19
CRUMBED FETA Burnt onion jam, baby leaf salad	18
BUTTERNUT + RICOTTA RAVIOLI Brown garlic butter, spinach, roasted almonds	26
palate cleanser	
GIN + TONIC GRANITA WITH LIME SALT	8
BLOOD ORANGE + RASPBERRY	8



# lorge

PORTUGUESE BBQ CHICKEN Black garlic aioli, fresh lime	36
12-HOUR BRAISED MOROCCAN LAMB SHANK Pomegranate gremolata, couscous, toasted almonds + lime	38
CONFIT DUCK LEG Roasted carrot puree, braised red cabbage, marmalade glaze	36
250G CHARGRILLED BEEF TENDERLOIN Saffron mash, olive + sundried tomato relish, fried onions, jus	48
BAKED POTATO + RICOTTA GNOCCHI Gorgonzola cream, confit mushrooms, prosciutto + walnut crumb	34
SALTWATER BARRAMUNDI PICCATA Charred greens, lemon butter, herb pangrattato	38



# sides

HEIRLOOM TOMATO SALAD Bocconcini basil, dark balsamic, dukkah	12
ela SALAD Baby cos, tomatoes, cucumber, feta, pickled red onion	14
BALSAMIC ROASTED BEETROOT Whipped feta, pickled onion, radicchio, hazelnuts	12
DUCK FAT POTATOES Rosemary salt, black garlic aioli	14
SAFFRON MASH Herb pangrattato	12
FRIES Sea salt, aioli	10

## dessert

TIRAMISU Tia Maria, vanilla sponge, espresso mascarpone, dark chocolate crème	17
HONEY CRÈME BRÛLÉE Mixed berries, vanilla bean tuile, dried Manuka honey	18
PETITE CANNOLI Chocolate + hazelnut cream, fresh raspberry	15
BASQUE CHEESECAKE Whiskey roasted pear, salted caramel, mascarpone	18
CHEESE A selection of seasonal soft, hard and blue cheese with quince paste, lavosh crackers, muscatels + salted nuts	34

