

ela

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

SET MENU APPLIES TO ALL GUESTS

ela  
al  
hotel  
alba

# little vege-ela

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

SET MENU APPLIES TO ALL GUESTS

ela  
al hotel  
alba

# 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

SET MENU APPLIES TO ALL GUESTS

ela  
al  
hotel  
alba

# 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

## Small

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

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