

ela

sip, dip, soiree.



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

bar menu

11:30AM - 9:00PM

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

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

ARANCINI

Sugo, pecorino, basil

16

SALT + PEPPER SQUID

Lime aioli

14

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CRUMBED FETA Burnt onion jam, baby leaf salad	18
PANKO CRUMBED GARFISH Fries, lemon + sauce gribiche	24
MARINATED BEEF SOUVLAKI Feta, pickled onion, tabbouleh, pita	22
ela SALAD Baby cos, tomato, cucumber, feta, pickled red onion 6 add chicken or 8 add beef	14
HANDCUT WEDGES Sweet chilli + sour cream	14
FRIES Sea salt + tomato sauce	10
ONION RINGS Garlic aioli	12
EVEREST DIXIE CUPS Ice-cream or frozen yoghurt	6
SEASONAL FRUITS Manuka honey, labneh	12
CHEESE A selection of seasonal soft, hard and blue cheese with quince paste, lavosh crackers, muscatels + salted nuts	34