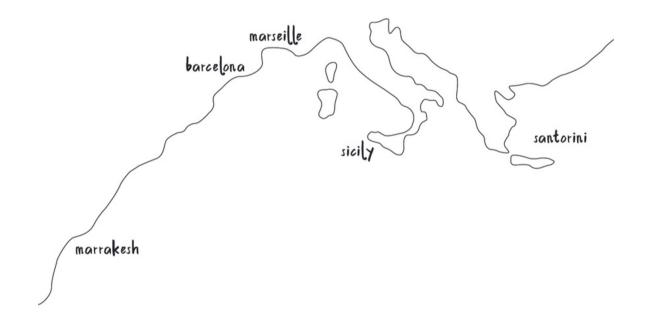


sip, dip, soiree.



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	12
Black olive, lemon + oregano labneh	
Spiced harissa hummus, fried chickpea	
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	
70 101 1dii d02611	
ARANCINI	16
Sugo, pecorino, basil	
SALT + PEPPER SQUID Lime aioli	14



## bar menu

## 11:30AM - 9:00PM

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

