

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 + honey with grilled flatbread
Marinated kalamata olives

SMALL

Croquettes, mozzarella, herb mayo

MAIN

Portuguese grilled chicken, charred citrus, pickled cucumber labneh

SIDES

Duck fat potatoes, herb mayo
ela salad with baby cos, tomato, cucumber, feta, pickled red onion

DESSERT

Chocolate basque cheesecake, double cream, meringue

SET MENU APPLIES TO ALL GUESTS
DISCOUNTS ARE NOT APPLIED FOR SET MENUS



little vege-ela

MINIMUM 2 PEOPLE

70 PP

TO START

Romesco with grilled flatbread

Marinated kalamata olives

SMALL

Burrata, confit tomato + garlic, basil oil, crostini

MAIN

ela broken lasagne, primavera, roasted garlic cream, mozzarella

SIDES

Orange fennel salad, roasted chilli vinaigrette

Honey roasted carrots, molasses, feta, pomegranate

DESSERT

Vanilla Malibu panna cotta, Cointreau, honeycomb, mango salsa

SET MENU APPLIES TO ALL GUESTS
DISCOUNTS ARE NOT APPLIED FOR SET MENUS

ela
at
hotel
alba

full alba

MINIMUM 2 PEOPLE

85 PP

TO START

Sourdough, dukkah, olive oil, balsamic
Marinated kalamata olives

SMALL

Beef carpaccio, truffle mayo, parmesan, microgreens
Croquettes, mozzarella, herb mayo

MAIN

Moroccan spiced lamb backstrap, gremolata, chickpea puree,
pomegranate
Confit duck leg, marmalade jus, bitter leaf + orange salad

SIDES

Duck fat potatoes, herb mayo

DESSERT

Chef's selection

SET MENU APPLIES TO ALL GUESTS
DISCOUNTS ARE NOT APPLIED FOR SET MENUS



to start

SOURDOUGH

Dukkah, olive oil, balsamic

10

ela HOUSEMADE DIP

Served with

Grilled flatbread 12

Heirloom pickles 14

Your choice of one

Whipped ricotta + honey

Baba Ganoush

Romesco

MARINATED KALAMATA OLIVES

8

CROQUETTES

Mozzarella, herb mayo

16

OYSTERS THREE WAYS

Natural, Tabasco, lemon

Zeppole, lime aioli, caperberries

Gin + tonic granita

15

Small

BEEF CARPACCIO 22
Truffle mayo, parmesan, microgreens

CHARGRILLED PRAWNS 26
Lime, chilli, mango salsa

PORK KEFTEDES 19
Labneh, green apple, dukkah

HALOUMI SAGANAKI 22
Grilled stone fruit, hot honey, mint

BUTTERNUT + RICOTTA RAVIOLI 26
Brown garlic butter, spinach, almonds

PALATE CLEANSERS

LEMON + RASPBERRY 8

TROPICAL GIN GRANITA 10

large

BURRATA Confit tomato, garlic, basil oil, crostini	34
PORTUGUESE GRILLED CHICKEN Charred citrus, pickled cucumber labneh	36
MOROCCAN SPICED LAMB BACKSTRAP Gremolata, chickpea puree, pomegranate	40
CONFIT DUCK LEG Marmalade jus, bitter leaf, orange salad	36
250G CHARRED EYE FILLET Chimichurri, lemon, truffle jus	46
SALTWATER BARRAMUNDI Eggplant cream, herbed cous cous	38

sides

DUCK FAT POTATOES Herb mayo	14
ORANGE FENNEL SALAD Roasted chilli vinaigrette	12
ela SALAD Baby cos, tomatoes, cucumber, feta, pickled red onion	14
CHARRED GREENS Confit garlic butter, almonds	14
HONEY ROASTED CARROTS Molasses, feta, pomegranate	12
FRIES Truffle salt, aioli	10

dessert

TIRAMISU

Tia Maria, vanilla sponge, espresso mascarpone, dark chocolate
crème

17

CHOCOLATE BASQUE CHEESECAKE

Double cream, meringue

18

VANILLA MALIBU PANNA COTTA

Cointreau, honeycomb, mango salsa

17

AFFOGATO

Amaretto, Kahlua or Baileys

Espresso, vanilla bean ice-cream

18

CHEESE

Soft, hard + blue cheese, lavosh, condiments

34

PETIT FOUR

To accompany tea + coffee

6