..... ENTRÉES & SNACKS **GARLIC PIZZA (V, VG)** \$11 + Cheese \$3 + Gluten Free Base \$4 + Vegan Cheese \$4 **BRUSCHETTA (V)** \$13 Vibrant mini roma tomatoes, basil pesto & EVO oil (VG on Request) + Danish Fetta (V) \$2 TRIO OF DIPS WITH DUKKA AND WARM BREAD \$16 MEXICAN NACHOS (V) \$16 Served with bean salsa, cheese, sour cream & guacamole + Chilli Con Carne \$3 TAPAS AND LIGHT STARTERS

MEDLEY OF VEG ARANCINI BALLS (4) (V) \$14 Served with tomato relish **VEGGIE SPRING ROLLS (4) (V)** \$14 With sweet chilli mayo PORTUGUESE FLAVOURED CHICKEN RIBS \$14 Served with spicy buffalo sauce **VEGAN TACOS (3) (VG)** \$18 Medley of veg, red beans, jalapeños, Napoli, topped with vegan cheese FISH TACOS (3) \$18 Beer battered fish bites, guacamole, jalapeños, salsa & sour cream **CHICKEN TACOS (3)** \$18 Southern fried tenders, guacamole, jalapeños, sour cream & salsa POLENTA CHIPS (V) \$12



Served with sweet chilli sauce & sour cream

Served with blue cheese sauce

SEASONED WEDGES (V)

+ Bacon & Cheese \$3

Roasted artichokes, San Marzano tomato, Elgin cheese, olives, prosciutto cotto & mushrooms	
MARGHERITA San Marzano tomato, cheese, basil & extra virgin olive oil	\$18
CRYING CAESAR Chorizo, hot calabrese salami, San Marzano tomato, anchovies, fresh chilli, Elgin cheese & rocket	\$23
<pre>HAWAIIAN San Marzano tomato, Elgin cheese, prosciutto cotto & pineapple</pre>	\$19
THE NOSH Roasted pumpkin, zucchini, red onion, San Marzano tomato, olives, fetta, Elgin cheese, spinach and honey mustard glaze, toasted pine nuts (V and VG on request)	\$23
THE HAWKS Cajun chicken, field mushroom, red onion, San Marzano tomato, pineapple, Elgin Cheese, baby spinach & aioli	\$23
THE LOT Chorizo, salami, prosciutto cotto, Cajun chicken, mushroom, Spanish onion, San Marzano tomato, Elgin	\$25

cheese & smoky BBQ sauce
+ GLUTEN FREE BASE \$4

+ VEGAN CHEESE \$4

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE



SALADS

\$16

GREEK SALAD (V, GF)

crispy shallots & rice noodles

\$12

Cos lettuce, onion, tomatoes, cucumber, kalamata olives, oregano dressing & fetta + Chicken (GF on request) \$6 + Prawns (GF) \$8	
<pre>CAESAR SALAD Cos lettuce, smoked bacon, croutons, anchovies, poached eggs, Caesar dressing and parmesan (GF on request) + Chicken (GF on request) \$6 + Prawns(GF) \$8</pre>	\$19
PUMPKIN AND BEETROOT SALAD (V, GF) Rocket, roast baby beetroot & pumpkin, cucumber, onion, mixed seeds, house dressing & fetta (VG option on request) + Chicken (GF on request) \$6 + Prawns (GF) \$8	\$19
CHORIZO AND CALAMARI SALAD (GF) Smoky chorizo, calamari, red peppers, Kalamata olives, Spanish onion, rocket & balsamic vinaigrette	\$25
THAI BEEF SALAD (GF) Asian influenced porterhouse strips, lettuce, tomato, onion, roasted cashews, cucumber. Thai dressing.	\$24

MAINS & OFF THE GRILL

<pre>PUMPKIN, RICOTTA AND SAGE RAVIOLI(V) With onion, garlic, blistered tomatoes, cream, zucchini, spinach, goat cheese & toasted pinenuts</pre>	\$23
SEAFOOD LINGUINE Tiger prawns, calamari, scallops, mussels, fish bites, chilli, onion, cherry tomatoes & garlic, cooked in EVO oil, white wine & butter, served with soft herbs & spinach	\$29
CHICKEN AND MUSHROOM RISOTTO Chicken, onion, garlic, white wine, parmesan, spinach & arborio rice, cooked in vegetable stock with a touch of cream (V or VG option on request)	\$26
GARLIC PRAWNS (GF) Tiger prawns cooked in onion, garlic, white wine, cream, served with jasmine rice & petite salad with prawn crackers	\$32
PORTERHOUSE 250GM Cooked to your liking, served with chips, garden salad & your choice of pepper sauce, mushroom sauce, red wine jus or garlic butter (GF on request)	\$36
BLACK ANGUS RUMP 350GM Cooked to your liking, served with chips, garden salad & your choice of pepper sauce, mushroom sauce, red	\$38

wine jus or garlic butter (GF on request)

THE CLASSICS

ADD ANY OF THESE GF SAUCES TO YOUR MEAL FOR \$2

• Gravy • Aioli • Mushroom Sauce • Pepper Sauce • Red Wine Jus • Garlic Butter

CLASSIC PARMA	\$25
Panko crumbed chicken breast topped with Napoli sauce, champagne ham, Elgin cheese served with chips & salad	
CHICKEN SCHNITZEL Panko crumbed chicken breast served with chips & salad	\$23
VEAL SCHNITZEL Herb crumbed veal served with warm potato salad, Asian slaw & Red wine jus	\$28
BEEF BURGER With bacon, cheese, bush relish, lettuce, tomato, aioli & chips	\$24
CHICKEN BURGER Cajun spiced chicken breast with lettuce, dill yoghurt, tomato, red onion, gherkin & chips	\$24
STEAK SANDWICH Minute porterhouse steak with lettuce, tomato, bacon, beetroot, bush relish, aioli, tasty cheese, caramelised onion served with chips + Egg \$3	\$26
BEEF AND PEPPER PIE Black Angus steak slowly cooked & baked in pastry, served with mash potato, steamed veg & gravy	\$25
EGGPLANT PARMA (V) Crumbed eggplant, topped with Napoli sauce & cheese, served with chips & salad	\$22
FISH AND CHIPS Battered or grilled market fish served with chips, salad & tartare sauce (GF on request)	\$26
SALT AND PEPPER CALAMARI Served with chips, salad & lime aioli (GF on request)	\$25

SIDES

MEDLEY OF STEAMED VEGETABLES (GF, V) Tossed in butter (VG on request)		\$10
BEER BATTERED CHIPS	SMALL\$6	LARGE \$10
BOWL OF FLUFFY POTATO MASH (GF, V)		\$6
GARDEN SALAD (GF, V, VG)		\$8

..... FOR THE KIDS \$10

NUGGETS

(choose up 2 sides: chips, salad, potato mash, veg)

LIL' FISH

(choose up 2 sides: chips, salad, potato mash, veg)

CALAMARI

(choose up 2 sides: chips, salad, potato mash, veg)

- LINGUINE CARBONARA LINGUINE NAPOLI (V)
- LINGUINE BOLOGNESE





Free Function Hire!

Our fully private, upstairs function space, The Burwood Bar, can hold up to 120 guests for cocktail-style events - 7 days a week! For a no-fuss celebration you can hire our semi-private Rooftop Bar function space & for the best views in the venue, check out our newest event space, The Rooftop Marquee!

Ask our friendly staff for a function pack or send an enquiry to functions@elgininn.com.au

