

Starters

Menu

OLIVES - 8.00

CHILLI LIME ROASTED CHICKPEAS - 10.00

As the heading suggests there's not much else to say except "I'll have an order of these please"

BRUSSEL SPROUTS - 12.00

Deep fried and tossed with garlic butter, salt, pepper, rosemary & thyme.....
You'll want to try these, they are the bomb

MEATBALLS - 13.00

The wonderful combination of beef and pork, rolled with a hint of coriander & mustard seed baked in a homemade tomato salsa with manchego cheese, served with a side of warmed bread

CHICKEN WINGS - 13.00

Our secret Canadian recipe that will make you want more... Twice cooked then tossed through our signature hickory barbecue sauce, served with a side of hawt sauce

PRAWNS N SHROOMS- 15.00

Prawns and mushrooms sautéed in a fresh lemon, white wine, garlic and coriander served with warmed bread, these will make you miss the ocean... but keep you content in the capital

ROLLED TOSTADAS - 15.00

These hand rolled in-house made delights are extremely addictive. Made with chicken, bacon, mushroom, cheese and chipotle. To say these are delicious is an understatement

PORK N CHATS - 15.00

Crispy pork belly and chat potatoes deep fried and tossed in a spicy barbecue sauce with fresh chilli and spring onion

CHORIZO SKEWERS - 15.00

A deliciously moreish dish that will get your palate salivating for more. Chargrilled chorizo skewers (chorizo, capsicum and mushrooms) with a chipotle aioli

Sides

BROCCOLINI - 8.00

Chargrilled to perfection

SAUTEED GREENS - 8.00

Panfried green beans and slivered almonds

CORN ON THE COB - 8.00

Chargrilled corn on the cob with chipotle, manchego and fresh lime... delish

CHAT POTATOES - 8.00

Twice cooked chat potatoes salted or paprika spiced

GARLIC MASH POTATO - 8.00

Creamy and delicious

Salads

CHICKPEA AND FENNEL - 19.00

Tossed chickpeas, fennel, celery and parsley with shaved manchego cheese and a lemon vinaigrette

HALOUMI SALAD - 19.00

Seared haloumi, tomatoes, lettuce medley, fresh avocado, cucumber, julienne carrots in a citrus vinaigrette

Mains

SOUTHERN (JERK) CHICKEN - 27.00

The tantalising flavours of Caribbean bbq chicken thighs on a bedding of creamy potato puree under a fresh herb and bean sprout salad with roasted almond slivers
Please ask if you would like it spicy!

CATCH OF THE DAY - 27.00

Pan-fried garlic rubbed fresh fish fillet sautéed in a citrus butter and served on a bed of seasonal vegetables

CRISPY SKIN SALMON - 32.00

Cooked to perfection and served with green beans, cherry tomatoes, steamed potato and mojo dressing

PORK BELLY - 28.00

Crispy pork belly cooked in a brown sugar spiced rub served on an apple puree with a fennel and red cabbage slaw, with honied carrots and pan jus

LAMB SHANK - 30.00

Slow roasted lamb shank rubbed in sweet chilli and roasted spices served with sautéed green beans on a bedding of mash with pan jus

STEAK - 29.00

Grilled marinated sirloin steak cooked to perfection, served with broccolini and rustic potatoes and a pepper sauce

OSSO BUCCO - 25.00

Cross cut veal shank stewed with white wine and vegetables, served with buttered mash, sautéed cherry tomatoes and green beans

CHILLI, GARLIC, BACON & PRAWN PASTA - 27.00

Sautéed prawn, bacon, garlic and fresh red chillies in a garlic butter white wine jus topped with manchego cheese and spring onion

MUSHROOM, ASPARAGUS AND SEASONAL VEGETABLE PASTA - 25.00 (V)

Mother natures' finest veggies sautéed with a homemade tomato sauce topped with manchego (without manchego this dish is vegan)

Dessert

THE DOUGHNUT - 15.00

Tomorrow is the day to start the training. Today is the time to indulge. This homemade doughnut is an Elk and Pea signature dessert, with cinnamon, chocolate Grenache, berry compote and a few mouth-watering ingredients we will never give out

All card payments will incur a transaction fee:

MasterCard Credit 1.4% | MasterCard Debit 0.8%

VisaCredit 1.5% | Visa Debit 0.8% | and Amex 3%

Please note we have 10% surcharge on Sundays | 15% on public holidays

WE SPLIT BILLS SO JUST SIT BACK, RELAX AND ENJOY

Cocktail List

THE BANG BANG - 18.00

Monkey Shoulder whisky splashed with white chocolate liqueur, a heaping spoon of marmalade, fresh lemon and gomme

POPCORN GIN SOUR - 18.00

A tantalising mixture that will turn your night into a movie. Gin, triple sec, lemon, lime and sugar syrup mixed with a delectable popcorn syrup.

RHUBARB MEZCALARITA - 18.00

Mezcal and Cointreau with rhubarb gomme, lime juice and burnt orange

PEACOCK CAIPIRINHA - 18.00

Cachaça with muddled lime, a summer berry syrup and a dash of pinot noir

ELKSPRESSO MARTINI - 18.00

LSR coffee shaken with vanilla liqueur, vodka, gomme and a few secret ingredients

TIJUANA SWIZZLE - 18.00

Tequila and Aperol with coconut water, passionfruit and a dash of rosé

CHANEL NO. 5 - 18.00

Hendricks gin with kaffir lime, coconut, butterscotch and freshly pressed coffee beans

HEMMINGWAY AND THE HUMMINGBIRD - 18.00

White rum, Disaronno and pear liqueur with pineapple juice and all spice

THE GENTLEMAN JACK MINT JULEP - 18.00

Gentleman Jack mixed with fresh mint, bitters, gomme and crushed ice

Want something different to tickle your tastebuds? Ask our bartenders for something special!

Whites Wines

The Pass Sauvignon Blanc
2015, Marlborough, New Zealand

Glass Bottle

10 49

White Stripes Pinot Grigio
2015, Alpine Valley

11 54

Gemstone Organic Chardonnay
2017, McLaren Vale

11 54

Vickery Watervale Riesling
2016, Eden Valley

12 59

Sparkling

Amanti Prosecco
Italy

11 54

Mumm Cordon Rouge NV
Reims, France

20 98

Roses

Golden Child, "Beach Bum"
2017, Adelaide Hills, Vegan Friendly

12 59

Red Wines

Le Sentier Vaucluse
2016, France

Glass 9
Bottle 48

Mesta Organic Tempranillo,
2016, Spain

10 49

Las Moras Malbec,
2017, Argentina

11 54

Bluemark Shiraz,
2016, Barossa Valley

12 59

Kumeu Village Pinot Noir,
2016, New Zealand

12 59

Lark Hill Sangiovese,
2017, Bungedore NSW

16 78

Dessert Wines

El Candado Sherry (60ml serve)
Spain

9 48

Moscato

9

Drinks

MILKSHAKES - 7.00

THICKSHAKES - 8.00

vanilla, chocolate, strawberry, caramel, white chocolate, banana

FRESH ORANGE JUICE - 7.00

JUICE OF THE DAY - 8.00

orange, carrot, apple and ginger (combine all four or pick between)

BEROCCA - 4.00

Need a pick-me-up - we got you covered ;)

SMOOTHIES - 9.00

TROPICAL BERRY

- strawberries, raspberries, mango and fresh orange juice

BANANA PEANUT BUTTER

- banana, peanut butter, skim milk and honey

PINAEPPL MANGO

- mango, pineapple and orange juice

COFFEE

regular - 3.80 large - 4.50

flat white, cappuccino, latte, long black, mocha, hot chocolate

short macchiato, long macchiato

espresso, piccolo

EXTRA

shot - 0.5

soy, lactose free - 0.5

almond, coconut, macadamia - 0.7

flavours: caramel, vanilla, butterscotch, hazelnut, white chocolate - 1.00

Babyccino - 1.00

Drinks

TEA - 5.50

english breakfast

earl grey

lemongrass & ginger

liquorice & mint

chamomile

green

CHAI

Real Chai - 6.00

Real Chai with soy - 6.50

Chai latte - regular 4.50 large 5.50

ICED

coffee over ice - 5.00

iced latte - 5.00

iced tea - 5.50

iced coffee - 6.50

iced chocolate - 6.50

iced mocha - 6.50

SAN PELLEGRINO - sparkling water 750ml - 10.00

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