

PIZZA *Hand-stretched*



GARLIC FLATBREAD Garlic, herbs, mozzarella (v, vgo)	\$15
MARGHERITA Napoli, mozzarella, basil (v, vgo, gfo)	\$20
PEPPERONI Napoli, mozzarella, hot pepperoni (gfo)	\$22
BBQ CHICKEN Napoli, mozzarella, smoked chicken, red onion, onion jam, truffle oil, rocket (gfo)	\$22
GREEN GARDEN Creamy ricotta base, grilled zucchini, roasted mushroom, fresh rocket, mozzarella, chilli honey (v, gfo)	\$23
PROSCIUTTO Napoli, mozzarella, prosciutto, stracciatella, red onion, rocket, balsamic glaze (gfo)	\$24
PRAWN Napoli, prawns, chilli, pickled celery, mozzarella (gfo)	\$25

TAPAS *Small Bites*



OLIVES Warm marinated mixed olives (vg, gf)	\$11
HUMMUS Hummus, sesame oil, flatbread (vg, gfo)	\$13
TZATZIKI Tzatziki, olive oil, flatbread (v, gfo)	\$13
FRIES Tomato sauce (vg)	\$11
TRUFFLE FRIES Fries, truffle oil, truffle aioli (vg)	\$12
POTATO WEDGES potato wedges, sour cream, sweet chilli sauce (v)	\$14

(V) Vegetarian | (Vg) Vegan | (Vgo) Vegan Option

(Gf) Gluten Free | (Gfo) Gluten Free Option

We're happy to accommodate allergies and dietary requirements where possible. Please let us know in advance so we can do our best to assist. While we take every precaution, we cannot guarantee the absence of cross-contamination. A 1.7% surcharge applies to all card transactions. A 10% weekend surcharge applies on Sundays and a 15% surcharge applies on public holidays.

TAPAS *Share Bites*



MAC & CHEESE CROQUETTES (3)

\$14

Mac & cheese croquettes, romesco sauce, cumin aioli (v)

*Contains nuts

MUSHROOM & TRUFFLE ARANCINI (4)

\$15

Truffle aioli (v)

PUMPKIN ARANCINI (4)

\$15

Truffle aioli (vg, gfo)

POTATO BRAVAS

\$16

Potato wedges, homemade smoky paprika bravas sauce (vg)

HALLOUMI

\$16

Fried halloumi served in aji verde (v)

BRUSCHETTA (2) No Mix & Match

\$16

Olive Bruschetta: stracciatella cheese, olive jam, truffle oil (v)

Tomato Bruschetta: tomatoes, basil, onion, olive oil, balsamic (v)

Prawn Bruschetta: curried prawn, chilli, curry aioli

CAULIFLOWER STEAK

\$17

Cauliflower, romesco & aji sauce, pangrattato, toasted almonds, pumpkin seeds, sunflower seeds (v, vgo)

*Contains nuts

CHORIZO

\$17

Pan seared chorizo cooked in cider & paprika, toasted sourdough (gfo)

BURRATA AND TOMATO SALAD

\$23

Creamy burrata, juicy tomatoes, fresh basil, olive oil (v, gf)

ELLORA

TAPAS *Share Bites*



SALT & PEPPER CALAMARI (6)

\$18

Fresh green salad, tartare sauce, wedge of lime

BUTTERMILK CHICKEN

\$19

Crispy buttermilk-marinated chicken, fried basil, wasabi aioli (gfo)

PLANT-BASED BUTTERMILK CHICKEN

\$19

Plant-based buttermilk chicken fried basil, wasabi aioli (vg)

SPANISH MEATBALLS

\$21

Beef meatballs, smoky bravas sauce, toasted sourdough (gfo)

PLANT-BASED SPANISH MEATBALLS

\$21

Plant-based meatballs, smoky bravas sauce, toasted sourdough (vg, gfo)

GARLIC PRAWNS

\$23

Pan seared prawns in chilli garlic and cider, toasted sourdough (gfo)

CEVICHE

\$22

Citrus-cured kingfish or prawn (changes seasonally), pineapple salsa, lemon wedge, rice paper (gf)

BAYSIDE FISH CAKES (3)

\$21

Flathead and potato rolled in breadcrumbs, chipotle mayo, fresh rocket, parmesan shavings

CHEESE BOARD

\$29

Trio of cheeses, crackers, marinated olives, assortment of nuts, dried seasonal fruits

CHARCUTERIE BOARD

\$45

Selection of cured meats, cheeses, marinated olives, pickles, dried seasonal fruits, toasted sourdough, crackers, herb butter

ELLORA

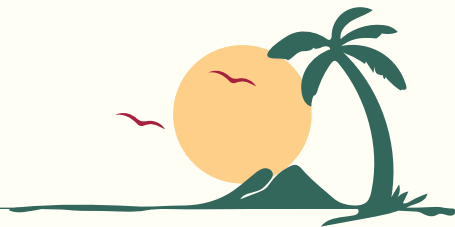
ELLORA

Get ready to unwind and soak up the sun with our refreshing selection of cocktails inspired by the spirit of the beach. Each drink is crafted with fresh ingredients and a splash of island vibes, perfect for sipping while you kick back overlooking the ocean.

From fruity blends to invigorating classics, our cocktails are designed to elevate your seaside experience and transport you to a tropical paradise. Whether you're lounging under an umbrella or watching the sunset, there's a perfect drink waiting for you.

So raise your glass, feel the ocean breeze, and let the good times flow. Cheers to unforgettable moments by the shore!

- THE ELLORA TEAM



**BOOK YOUR NEXT EVENT
WITH US! SCAN TO ENQUIRE**

BOTTLE SERVICE

Upgrade your night with our bottle service! Jugs of soft drinks will be included with your purchased bottle. Add on Red Bull for \$2 each - Original, Sugar Free, Tropical or Watermelon. Prices subject to change.

VODKA

Grey Goose	\$340
Grey Goose Altius 40%	\$650

GIN

Bombay Sapphire	\$320
Bombay Premier Cru	\$400

RUM

Bacardi Carta Blanca	\$320
Bacardi Spiced	\$350
Bacardi 8 yo	\$420

WHISKY

Canadian Club	\$320
Jameson	\$320
Glenmorangie 10 yo	\$380
Dewars 12y	\$420
Johnnie Walker Blue	\$650

BOURBON

Jack Daniels	\$340
Angels Envy	\$410

TEQUILA

Patrón Silver	\$350
Patrón Reposado	\$400
Patrón El Cielo	\$650

LIQUEURS

Alize Blue	\$320
Jägermeister	\$320

BEERS

TAP BEER

Ellora Draught
Stone and Wood
Moon Dog XPA
Little Dragon Ginger Beer

BOTTLED BEER

Better Beer
Corona
The Heart Pale Ale, Hop Nation
Peanut Butter Stout, Bad Shepherd
Moon Dog Seltzer Range

CIDER

Magners Cider, Apple
Mercury Hard Cider, Crushed Blackcurrant ABV 8.2%

S | P

9 | 14
11 | 15
11 | 15
11 | 15

12
13
13
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13

12
15

COCKTAILS *Classics*

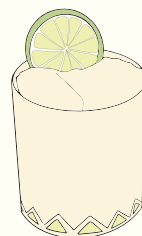


ESPRESSO MARTINI

\$21

42 Below, Espresso, Coffee Liqueur, Coffee, Sugar

Bold coffee flavour, complemented by the smoothness of vodka and the sweetness of coffee liqueur. The espresso adds a bitterness that balances perfectly with the sugar syrup, creating a tasty blend of flavours.



TOMMY'S MARGARITA

\$21

Patrón Silver, Citrus, Agave

Perfect balance of tartness and sweetness. The fresh lime juice provides a citrus punch that is complemented by the natural sweetness of agave. The tequila brings a warm, earthy undertone, enhancing the overall taste.



EASTSIDE RICKEY

\$21

Bombay Sapphire, Cucumber, Mint, Citrus, Sugar, Soda

Delightful blend of crisp cucumber and cooling mint, balanced by the tartness of fresh lime juice. The gin adds a smooth backbone with the sugar rounding out the drink without overpowering its refreshing essence.

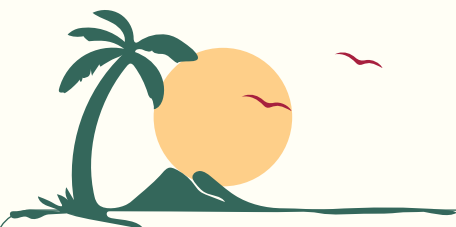


NEGRONI

\$21

Bombay Sapphire, Campari, Vermouth

Balances bitterness, sweetness, and herbal notes. It's an ideal choice for those who appreciate a strong, flavourful drink, making it a staple classic in the world of cocktails.



SCAN TO SEE OUR FULL
RANGE OF SPIRITS

COCKTAILS *Classics*



PINEAPPLE OLD FASHIONED

\$21

Bacardi 8, Pineapple Oleo, Bitters

A creative twist on the classic cocktail, offering a refreshing and tropical take that still honours the original's complexity. It's an excellent choice for those looking to enjoy a familiar drink with a fruity flair!



MOSCOW MULE

\$21

42 Below, Ginger, Citrus, Ginger Beer

Combines simplicity with refreshing flavours. Its bright and spicy character makes it a perfect choice for warm-weather gatherings, barbecues, or any occasion that calls for a deliciously cool drink.



LONG ISLAND

\$25

Gin, Vodka, Rum, Tequila, Triple Sec, Citrus, Cola

Classic party cocktail known for its potency and tastiness. Offers a combination of flavours that mask the strength of the spirits, making it a popular choice for those looking to enjoy a fun, refreshing drink!



DAIQUIRI

\$20

Bacardi Carta Blanca, Citrus, Sugar

Highlights the beauty of simplicity in its fresh ingredients. It's refreshing and balanced flavour profile makes it a timeless favourite, perfect for those who appreciate a well-crafted drink!

MOCKTAILS

ELLORA PASSION

\$16

Passionfruit, pineapple, lemon, and a touch of vanilla for a refreshing and fruity experience.

NO – JITO

\$16

A crisp mocktail with lime, mint, elderflower and soda, leaving you revitalised and ready to seize the day.

WINES

BUBBLES

G | B

Martini Sparkling Prosecco	12 55
Mumm Grand Cordon	125
Club Spritz Prosecco	60
Dom Perignon Champagne V 2013 Naked	650

ROSE

Artea Rose	13 62
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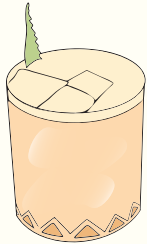
WHITE

Mahi, Marlborough NZ	13 60
Rob Dolan Pinot Gris, Yarra Valley	14 66
Wild Gully Moscato, King Valley	12 55
Medhurst Chardonnay, Yarra Valley	66
Castle Rock Riesling	60

RED

Riversdale Pinot Noir	12 58
Teusner Shiraz Mataro	13 64
Wilds Gully Tempranillo	14 68

COCKTAILS *Signature*



JUNGLE JUICE

\$23

Patrón Silver, Mezcal, Pineapple, Campari, Citrus

Deliciously refreshing and complex cocktail that combines tropical with a touch of bitterness and smokiness. Its unique blend of ingredients makes it a standout choice for tiki enthusiasts.



BERRY SMASH

\$23

Bourbon, Berries, Honey, Citrus

The smooth bourbon sets the stage, with fresh berries adding a burst of juicy sweetness and a little tang. A touch of honey and a splash of citrus tie it all together, making each sip easy-going.



BEN'S PENICILLIN

\$24

Dewars Scotch Whisky, Ginger, Honey, Citrus

Ben's Penicillin is a fresh spin on the classic cocktail, blending smoky Scotch with a zing of ginger, a splash of citrus, and a drizzle of honey. It's smooth, slightly spicy, and a touch sweet.

COCKTAILS *Classics*



APEROL SPRITZ

\$18

Aperol, Prosecco, Soda

Italian aperitif that embodies the spirit of leisurely afternoons and warm evenings. It's refreshing and vibrant flavour profile makes it a perfect choice for gatherings, picnics, or simply enjoying a sunny day.



HUGO SPRITZ

\$20

St Germain, Prosecco, Soda, Mint

The perfect summer cocktail! Refreshing, slightly sweet, and bursting with floral, citrus, and herbal flavours. Bright, fragrant, and perfectly balanced, it's made for sunny afternoons and warm evenings.



HOUSE MARTINI

\$24

Grey Goose or Bombay Premier Cru – Tell us how you like it...Dirty, Dry or try our Ellora Gibson.

A timeless classic with endless possibilities. Smooth and sophisticated, it's tailored to your taste. Perfect for martini purists and adventurers alike.



CLASSIC OLD FASHIONED

\$24

Angels Envy, Sugar, Bitters

The Old Fashioned is all about bold, full-bodied flavour. Strong and smooth with the rich depth of Angel's Envy, a touch of sweetness, and perfectly stirred down.

Bottomless
BRUNCH

SATURDAYS & SUNDAYS

Includes cocktail on arrival, DIY bagel board, bottomless beer, wine and mimosas!

1pm - 3pm

COCKTAILS *Signature*

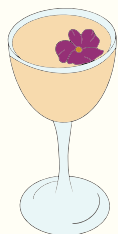


BEACH BONFIRE

\$25

Rum Blend, Pineapple, Grapefruit, Cinnamon, Citrus

This one's fruity and boozy, with tropical notes that linger and a gentle warmth from the rum. The flavours keep you coming back, but it's strong enough to sip responsibly.



OCEAN BREEZE

\$23

Rum, Coconut, Maraschino, Citrus, Sugar

Blend of tartness and sweetness. The fresh lime juice delivers a citrus punch, while the maraschino liqueur adds a unique nutty sweetness that rounds out the acidity. Tied together with a smooth rum base.



PEANUT COLADA

\$24

Bacardi 8, Pineapple, Peanuts, Amaro Coconut, Orange

An island escape in a glass! Coconut and pineapple meet rich peanut butter, balanced with a smooth touch of rum. This unique combination creates a balance between tropical sweetness and nutty richness.



PALM PASSION

\$23

42 Below, Passionfruit, White Chocolate, Grapefruit

The passionfruit creates a sweet and tart taste, providing a refreshing and juicy profile. The white chocolate adds a smooth, creamy sweetness that balances the acidity of the passion fruit and grapefruit.

COCKTAILS *Signature*



LYCHEE COOLER

\$23

42 Below, Lychee, Citrus, Soda

Fragrant and refreshing drink that captures the best of tropical flavours. Its unique sweetness and elegant presentation make it a favourite for those looking to enjoy a sophisticated yet approachable cocktail.

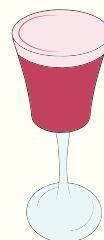


GIN GALLEON

\$23

Bombay Sapphire, Mint, Celery, Citrus

Refreshing burst of flavour. The mint is the initial taste, followed by the clean, crisp taste of fresh celery. The gin provides a smooth, botanical base, with its herbal notes enhancing the overall flavour profile.

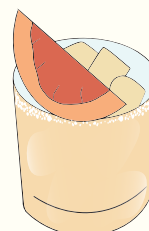


FLAMINGO

\$23

Bombay Sapphire, Raspberries, Vermouth, Citrus, Whites

Fresh raspberry provides a bright, juicy sweetness that is beautifully balanced by the acidity of the lemon juice. The gin brings a floral note, while the egg white contributes a creamy texture and a light frothiness.



SEASIDE MARG

\$23

Patrón Silver, Passionfruit, Ginger, Citrus

A vibrant and refreshing twist on the classic margarita, offering a delightful tropical flavour. Infused with ginger and tequila, this cocktail delivers a perfect blend of passionfruit and a warm, spicy kick.