VISY DIOR
HOTELS INTERNATIONAL

Elena's

Entrée

Gran Tagliere Italiano $32
A curated board of artisanal Italian salumi and formaggi, marinated vegetables, olives, mustard, and grilled sourdough

Pumpkin Arancini (5pcs) $19 V
Crispy risotto balls filled with creamy pumpkin and herbs, served golden on bed of napolitana sauce.

Salt and Pepper Calamari $26 (I)
Crispy, golden-brown fried calamari served with a tangy dipping sauce and accompanied by a fresh seasonal salad.

King Prawns Flambe $32 (A)
Three King prawns flambéed with French brandy, sautéed Shallots, Cultured Butter and fresh Parsley

Bruschetta Tradizionale $16 V
Chargrilled Sourdough topped with Heirloom Cherry Tomatoes, Genovese Basil, Sea Salt and Cold-pressed Extra Virgin Olive Oil

Zucchini Fritters (4pcs) $26 V
Finish with Spinach and Ricotta Cheese served on a Rocket Salad with Parmesan Cheese

Mains

South-Eastern Tasmanian Salmon Fillet $43 GF (I)
Pomme Purée | Tasmanian Salmon | Lemon Myrtle Salmoriglio

Fish of the Day $43 (I)
Pomme Purée | Tomato, Olives, and Broccolini

Yarra Valley Grass-Fed Sirloin 300g $49
Crispy Roasted Chat Potato | Shiraz Wine Jus

Yarra Valley Grass-Fed Rib Eye 400g $60
Crispy Roasted Chat Potato | Shiraz Wine Jus

Slow-cooked Beef Cheek $43
Pomme Puree, Braised Beef Cheek, Red Wine Mushroom Reduction, Grilled Carrots

Pan-fried Chicken Breast $38
Laid over a savory mushroom risotto

Surf & Turf 300g Scotch Fillet $53 (I)
Grain fed Angus beef scotch fillet served with BBQ prawns, fries Salad, red wine jus

Pasta

	ENTREE	MAIN
Gnocchi Ai Funghi GF / V Soft creamy Gnocchi | Local Mushrooms Sauteed Spinach | Pine Nuts	$33	$34
Spaghetti Marinara (M) Prawns | Squid | Fish of the Day | Mussels | Chilli | Cherry Tomatoes | Rocket & Basil in a delicious tomato and white wine sauce	$33	$36
Tagliatelle Lamb Ragout Wide Tagliatelle| slow-cooked lamb shoulder| Roma tomato| Shiraz wine	$33	$36
Penne Mushrooms and Pork Sausages Hand-Rolled Penne | Hampton Mixed Mushroom Dolce Vita Pork Sausage | Pinot Grigio	$33	$36

Sides

Crispy Roasted Riverina Potatoes $14 V
Chat Potatoes | Mediterranean Herbs | Sea Salt

Grilled Tasmanian Broccolini $15 GF / V
Garlic | Almonds | Sea Salt | Lemon

Roast Pumpkin Salad $20
Spinach Leaves | Pine Nuts | Greek Feta | Roast Capsicum | Barossa Valley | Sultana | Honey Mustard

Rocket Salad $15 V
Rocket, grana Padano flakes | cherry tomato | pine nuts | chardonnay vinegar dressing | balsamic glaze

Garden Salad $14 GF / V
Mixed Selected Leaves | Roma Tomato | Lebanese Cucumber | Spanish Onion

Dessert

Traditional Tiramisu $20
Italian Mascarpone | Kahlua | Savoiardi | Pistacchio kernel | Local Berries

Creme Brulee $20
Local Berries| Nuts Biscotti | Sweeten Walnut

Selection of Cheese Plate $29
Australian Brie | Italian Blue Cheese | Australian Cheddar | Quince Paste | Dried Fruit | Crackers

Apple Crumble $19
Warm, spiced apple filling topped with a golden, buttery crumble—served with vanilla ice cream

*Enjoy your dessert with a glass of Yalumba Botrytis Viognier 90ml **$14***

Menu is subject to change. Please let us know if you have any dietary requirements
Allergen Declaration: Menu items may contain or come into contact with wheat, eggs, sesame seeds, soy, peanuts and tree nuts, milk, lupin, fish,Sulphites, and shellfish. For more information, please ask for a Manager.
All Credit Card Transactions will incur a 1.5% Credit Card fee, Sunday surcharge 10%, Public holidays surcharge 15%
[v]= Vegetarian - [vg] = Vegan - (gf) = Gluten Free
SEAFOOD ORIGIN: (A) AUSTRALIAN - (I) IMPORTED - (M) MIXED

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Elena's
ARTE DE LA CUCINA ITALIANA
RISTORANTE

Bambini Menu

Available for Children 12 years and Under

Cheeseburger $15
Beef |Cheese| Lettuce| Tomato| Tomato Sauce| Fries

Fish & Chips $15 (I)
Battered Fish |Fries| Aioli

Bolognaise $15
Pasta| Beef & Tomato Bolognaise sauce |Parmesan Cheese

Chicken Schnitzel $15
Crumbed Chicken Schnitzel| Fries

Ice Cream
Vanilla Ice Cream | Strawberry |Chocolate | Caramel topping

(Complimentary when ordered with a Main Meal)

Please ask your waiter for any additional condiments

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Bar Menu

ITALIAN ANTIPASTO $32
Long-Cured Prosciutto | Calabrese Salami | Mortadella | Olives | Eggplants | Capsicum | Parmigiano

PUMPKIN ARANCINI (5 pcs) $19 *(GF)*
Traditional Arrabbiata Sauce| Pumpkin Arborio Risotto Balls | Truffle aioli

MEDITERRANEAN SANDWICH $24
Turkish Bread | Lettuce | Aioli | Grilled Chicken |Roma Tomato | Sliced Cheese | Streaky Bacon | Fries

CHICKEN BURGER $26
Lettuce| Aioli | Roma Tomato | Grilled Chicken Breast |Sliced Cheese| Fries

BEEF BURGER $26
Lettuce | Aioli | Roma Tomato | Grilled Beef patty | Streaky Bacon | Fried eggs | Ketchup | Fries

SALT AND PEPPER CALAMARI $26 (I)
Salad | Fries | Aioli

VISY DIOR FISH AND CHIPS $28 (I)
Battered Fish Fillets | Tartare sauce | Fries | Salad

CHICKEN SCHNITZEL AND CHIPS $28
Crumbed Chicken Breast | Ketchup | Salad | Fries

PAN-FRIED CHICKEN BREAST $38
Laid over a savoury mushroom risotto

GNOCCHI AI FUNGHI (GF) $34
Soft creamy gnocchi | Local mushrooms | Sauteed spinach | Pine nuts

FISH OF THE DAY $43 (I)
Pomme puree | Tomato, olives and Tasmanian broccolini

TAGLIATELLE LAMB RAGOUT $36
Wide tagliatelle | Slow-cooked Lamb shoulder | Roma Tomato | Shiraz wine

YARRA VALLEY GRASS-FED SIRLOIN 300G $49
Crispy Roasted Chat Potato | Shiraz Wine Jus

YARRA VALLEY GRASS-FED RIB EYE 400G $60
Crispy Roasted Chat Potato | Shiraz Wine Jus

Elena's ARTE DE LA CUCINA ITALIANA RISTORANTE

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SALADS

ROAST PUMPKIN SALAD $20 *(GF/V)*
Spinach Leaves | Pine nuts | Greek Feta | Roast Capsicum | Barossa Valley Sultana | Honey mustard

GARDEN SALAD $14 *(GF/V/VG/NF)*
Mixed Selected leaves | Roma Tomato | Lebanese Cucumber | Spanish Onion

PIZZA

MARGHERITA $20
Tomato | Mozzarella | Basil

VEGETARIAN $22
Tomato | Mozzarella | Mushrooms | Capsicum | Spinach | Onion

SUPREME $26
Tomato | Mozzarella | Mushrooms | Capsicum | Pepperoni |Spinach | Onion| Olives

MEAT LOVERS $27
Tomato | Mozzarella | Pepperoni | Ham | Bacon | Sausage| Bacon

CHICKEN PERI PERI $27
Tomato | Mozzarella | Chicken Peri Peri | Onion | Capsicum

DESSERT

TRADITIONAL TIRAMISU $20
Italian Mascarpone | Kahlua | Savoiardi | Pistacchio kernel | Local Berries

CREME BRULEE $20
Local Berries| Nuts Biscotti| Sweeten Walnut

AUSTRALIAN CHEESE PLATE $30
Australian Brie| Italian Blue cheese |Australian Cheddar | Quince paste | Dried fruit | Crackers

Enjoy your dessert with a glass of Yalumba Botrytis Viognier 90ml **$14**

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