BREAKFAST

MON - SUN 7AM - 11:30AM

BREKKIE STACKS

SMASHED AVO (ALL DAY) 26
Smashed avocado, fetta, cherry tomatoes, pomegranate, sumac, zataar, poached eggs, fresh lemon on toasted focaccia
(GFO) (VEG)
(+Bacon $5, Smoked Salmon $7)

HOTCAKES STACK (ALL DAY) 24
Triple stack fluffy hotcakes, seasonal berries, maple syrup, vanilla ice-cream (VEG)
(+Grilled Banana $4)

THE CORN FRITTER (ALL DAY) 28
Sweet corn fritters, avocado, fetta, bacon rashers, tomato relish, chilli labne, poached eggs

BENNY 25
Choice of bacon OR mushrooms OR smoked salmon with spinach, poached eggs, hollandaise on house-made focaccia (GFO)
(+Hash Brown $3)

SOMETHING NEW

APPLE CRUMBLE FRENCHIE 24
Thick brioche toast with roasted granny smith apples, short bread crumble, seasonal berries, pouring custard, vanilla ice cream (VEG)

BREAKY BAGEL 23
Smashed avocado, sliced tomato, grilled halloumi, scrambled eggs, on a toasted multi seeded bagel
(GFO) (VEG) (+Bacon $5)

CHORIZO BOWL 26
Grilled mild chorizo, avocado, tomato salsa, chilli flakes, poached eggs, chimichurri & house baked focaccia

PESTO EGGS 24
Basil pesto, cherry tomatoes, burrata spread, scrambled eggs, balsamic glaze on sourdough
(GFO) (VEG)
(+Avocado Half $5)

MANGO & COCONUT PANACOTTA 21
Served with short bread crumble, seasonal berries, natural yogurt & granola

BREKKIE FAVS

BREKKIE ROLL 18
Bacon, scrambled egg, onion jam, rocket, smashed avocado, aioli, american cheese, hash brown on a toasted milk bun (GFO)

BIG BREKKIE 32
Bacon rashers, lamb sausage, mushrooms, grilled tomato, avocado, scrambled eggs, hash brown, tomato relish with toasted sourdough (GFO)

POPEYE OMELETTE 26
Three egg omelette, mushrooms, spinach, fetta with toasted sourdough (GFO) (VEG)
(+Bacon $5, Sujuk $7, Ham $5)

STEAK & EGGS (ALL DAY) 29
Sliced rump steak served with onion, roasted capsicum, twice cooked chat potatoes, fried eggs & chimichurri
(GF)
(+Avocado Half $5, Sourdough $4)

SAUSAGE & EGG (ALL DAY) 16
House made beef sausage patty, fried egg, american cheese, tomato relish, hash brown on english muffin
(GFO)
(+Bacon $5, Double Patty $7)

MEDITERRANEAN BREKKIE 31
Lamb sausage, sujuk, marinated olives, labne, avocado, grilled halloumi, fresh cucumber & tomato, scrambled eggs, served with wood-fired zataar bread (GFO)

CHILLI EGGS 26
Chilli infused scrambled eggs, fetta, spinach, mushrooms on a toasted croissant (GFO) (VEG)
(+Avocado Half $5)

ACAI 16
Soft serve acai served with seasonal berries, banana & granola
(See dessert menu for add ons)

EGGS YOUR WAY (ALL DAY) 15
Two eggs cooked to your liking-sunny-side up, scrambled or poached with toasted sourdough
(GFO) (VEG)
*Scrambled eggs not available all day

BREKKIE EXTRAS

Tomato Relish	3	Mushrooms	4	Danish Fetta	4	Grilled Ham	5
Hash Brown	3	Halloumi	4	Spinach	4	Mild Chorizo	7
Extra Egg	4	Corn Fritter	4	Extra Toast	4	Sujuk	7
Avocado Half	5	Smashed Avocado	4	Bacon	5	Smoked Salmon	7
Grilled Tomato	4	Beef Patty	7	Lamb Sausage	5	Sliced Rump Steak	9

NO SPLIT BILLS | 10% SURCHARGE ON WEEKENDS | 15% SURCHARGE ON PUBLIC HOLIDAYS

BY LOCALS
FOR LOCALS

LUNCH & DINNER

Good Times

MON - SUN 12:00PM - 3:30PM

THU & FRI 5:30PM - 9:00PM

LETS GET STARTED

MIXED DIP PLATE 15
Hummus, tzatziki, olive tapenade served with wood-fired garlic crust
(GFO) (VEG) (+Extra Crust $7)

BRUSCHETTA CRUST 17
Seasoned cherry tomatoes, basil, garlic, onion, aged balsamic glaze
(GFO) (V) (VEG) (+Fetta $4)

ANTIPASTO PLATTER 28
Selection of cold cuts - prosciutto, sopressa salami, olive mortadella, burrata cheese, mixed marinated vegetables with wood-fired garlic crust (GFO) (+Extra Garlic Crust $7)

BOWL ME UP

FATTOUSH SALAD 23
Fresh diced salad, garden herbs, sumac, pomegranate, cos lettuce, almonds, flat bread croutons, balsamic lemon dressing (GFO) (V) (VEG)
(+Grilled Halloumi $4 Grilled Chicken $7)

LAMB SALAD 29
Pulled lamb shoulder, baby spinach, quinoa, pumpkin, black currants, cucumber, pepita seeds, fetta, cucumber yogurt, lemon dressing (GF)

PRAWN & OCTOPUS SALAD 31
Grilled prawns, chargrilled octopus, cos lettuce, cucumber, pickled onion, potato, woodfired onion & capsicum, avocado, fetta

CHICKEN COB SALAD 28
Els chicken schnitzel, cos lettuce, crispy bacon, ranch dressing, crushed croutons, freshly grated parmesan
(+Avocado Half $5)

AVO GARDEN SALAD 23
Cos lettuce, avocado chunks, cucumbers, red onion, house made vingerette (GF) (V) (VEG)
(+Grilled Chicken $7, Grilled Prawns $9)

FAJITA BOWL 28
Choice of sliced rump steak or chicken fajita with cos lettuce, tomato salsa, cucumber, avocado, garden herbs, flat bread croutons, house ranch peri peri dressing

SALMON BOWL 32
Grilled atlantic salmon, cos lettuce broccolini, edamame beans, avocado chunks, tomato, cabbage, carrots, lemon vinaigrette, chipotle mayo
(GF)

ADD PROTEIN

Grilled Halloumi	4	Pulled Lamb	8
Avocado Half	5	Grilled Prawns	9
Chicken Fajita	7	Sliced Rump Steak	9
Grilled Chicken	7		

SMALL TALK

EL STEAK TACOS (2) 24
Sliced rump steak with tomato salsa, avocado, mozzarella, chimichurri
(+Extra Taco $12)

EL CHICKEN TACOS (2) 22
Chicken fajita with tomato salsa, avocado, chipotle mayo, fresh lemon
(+Extra Taco $10)

LAMB GYROS TACO (2) 23
Pulled lamb, tomato salsa, roasted onion & capsicum, cucumber yogurt
(+Extra Taco $11)

HOT POT PRAWNS 27
Sautéed prawns, chilli, garlic, red sugo in a sizzling pot with house-made focaccia (GFO)
(+Extra Focaccia Bread $5)

LEMON PEPPER SQUID 19
Lightly fried baby squid coated in a house made lemon pepper seasoning served with aioli

ARANCINI (4) 16
Lightly fried italian rice balls, stuffed with fior di latte mozzarella, red sugo
(VEG) (+Extra Arancini $4)

CHARGRILLED OCTOPUS 22
Chargrilled marinated baby octopus, lemon, sweet chilli sauce (GF)

BURGERS & SAMBOS

EL BEEF BURGER 25
Smashed beef patty, caramelised onion, american cheese, tomato, lettuce, pickles, el sauce on a milk bun with house fries (GFO)
(+Bacon $5, Double Patty $7)

ELS DUBAI CHICKEN WRAP 26
Sliced marinated chicken, onion, capsicum, pickles, fries, special sauce on a lebanese bread wrap served with house fries

EL STEAK SAMBO 25
Tender rump steak, onion, capsicum, provolone cheese, lettuce, tomato, pickles, el sauce on toasted sourdough
(GFO) (+House Fries $5)

ROAST CHICKEN SAMBO 24
Pulled roasted chicken, american cheese, tomato relish, pickles, house slaw, basil pesto, aioli on toasted sourdough (GFO) (+House Fries $5)

EL DELI FOLD 25
Wood-fired bread stuffed with prosciutto, sopressa salami, fresh tomato, rocket, burrata cheese, basil pesto, extra virgin olive oil (GFO)

PASTA ME!

GNOCCHI DE FORNO 25
House-made gnocchi in a rosa sauce, fior di latte mozzarella finished in the wood-fire oven
(VEG) (+Focaccia Bread $5)

LEMON CHICKEN & AVOCADO GNOCCHI 28
Grilled chicken, tomato, spring onion, avocado in a zesty cream sauce, freshly grated parmesan cheese

CHILLI PRAWN SPAGHETTI 31
Sautéed prawns, cherry tomatoes, chilli, garlic, rocket, extra virgin olive oil

CRAB SPAGHETTI 32
Blue swimmer crab meat, tomato, spring onion, avocado, chilli, spinach in a rosa sauce

RISOTTO FUNGHI 24
Mixed mushrooms, garlic, spring onion, peas, black truffle paste, touch of cream, freshly grated parmesan cheese (GF) (VEG)
(+Grilled Chicken $7)

SPANISH RISOTTO 32
Grilled chicken pieces, prawns, chilli, garlic, peas, cherry tomatoes, saffron stock (GF)

PESTO CHICKEN RIGATONI 26
Grilled chicken pieces, cherry tomatoes, mushrooms, basil pesto, creamy sauce, freshly grated parmesan cheese

LAMB RAGU RIGATONI 27
Slow braised lamb shoulder, peas, cherry tomatoes, roasted onion & capsicum, napoli sauce, freshly grated parmesan cheese

BOSCAIOLA RIGATONI 23
Mixed mushrooms, bacon pieces, garlic, spring onion, creamy sauce freshly grated parmesan cheese
(+Grilled Chicken $7)

VODKA RIGATONI 24
Vodka-infused rosa sauce, fior di latte mozzarella, freshly grated parmesan cheese (VEG)
(+Burrata $8, Grilled Prawns $9, Grilled Chicken $7)

SAUCE 4

Lemon Butter, Mushroom, Chimichurri, Aioli, Peri Peri, Hummus, Tzatziki, Dubai Special Sauce

LIVING LARGE

RIB EYE 45
350g grain-fed prime rib-eye off the bone cooked to your liking served with broccolini, roasted potatoes, choice of sauce (GF)

LAMB PITA 30
Slow braised pulled lamb shoulder served with simple salad, cucumber yoghurt on wood-fired pita, house fries (GFO) (+ Wood-fired Pita $5)

LAMB SOUVLAKI 35
Chargrilled marinated lamb back strap skewers served with greek salad, wood-fired pita, cucumber yoghurt (GFO)
(+House Fries $6, Extra Skewer $14)

EL CHICKEN SCHNITZEL 29
Els house crumbed chicken breast served with freshly grated parmesan cheese, house fries, els mushroom sauce

EL GRILLED CHICKEN 30
Marinated chargrilled chicken breast served with grilled broccolini, rice, els mushroom sauce (GF)
(+Sweet Potato Fries $7)

GRILLED BARRAMUNDI 34
Wild caught barramundi served with broccolini, roasted potatoes, lemon butter sauce (GF)

CLASSIC FISH & CHIPS 29
House beer battered barramundi served with tartare sauce, fresh lemon, steak cut chips

IRISH SPICE BOWL 28
A Irish classic crispy chicken, chips, chilli, onion, capsicum served with Irish curry sauce

EXTRAS

	SIDE	SHARE
House Fries	5	12
Sweet Potato Fries	8	15
Simple Salad	6	
Grilled Broccolini	7	
Roasted Potatoes	6	

BREADS

Housemde Focaccia Bread	6
Wood-Fired Puffy Bread	7
Chargrilled Flat Bread	6
Garlic Pizza Crust	8

(GFO) GLUTEN FREE OPTION $2 (GF) GLUTEN FREE (V) VEGAN
(VEG) VEGETARIAN (ALL DAY) AVAILABLE TILL 3:30PM

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PIZZA PLEASE!

BREKKIE PIZZA (ALL DAY)

ZATAAR PIZZA 10
Middle-eastern mixed herbs (GFO) (VEG)
(+ Cheese $3, Scrambled egg $4)
*Scrambled eggs not available all day

ZATAAR & LABNE 15
Middle-eastern mixed herbs, labne, olives, mint, fresh cucumber & tomato (GFO) (VEG)

TRIPLE CHEESE ZATAAR 15
Fior di latte mozzarella & fetta stuffed pizza dough topped with middle-eastern mixed herbs (VEG)

CHEESE PIZZA 13
Fior di latte mozzarella, fresh lemon (GFO) (VEG)
(+Zaatar $2, Sujuk $6)

SPINACH & CHEESE PIDE 14
Spinach, fetta, fior di latte mozzarella, sesame seeds, fresh lemon (VEG)

LAHAM BI AJEEN 16
Traditional lebanese pizza with spiced lamb mince, onion, tomato

PIZZA PLEASE!

GARLIC & CHEESE PIZZA 14
Garlic base topped with fior di latte mozzarella (GFO) (VEG)

MARGHERITA 17
Tomato base, fior di latte mozzarella, fresh basil (GFO) (VEG)

POTATO PIZZA 22
Fior di latte mozzarella, fetta, spinach, caramelised onion, roasted capsicum, fried potato (VEG)

STEAK AND ONION 28
Bbq base, fior di latte mozzarella, sliced rump steak, onion, mushrooms topped with aioli (GFO)

EL PEPPERONI 25
Tomato base, fior di latte mozzarella, loaded pepperoni, grana padano (GFO)

TROPICANA 24
Tomato base, fior di latte mozzarella, double smoked ham, pineapple (GFO)

BBQ MEATLOVERS 27
Bbq base, fior di latte mozzarella, double smoked ham, spicy salami, ground beef, pepperoni (GFO)

CHILLI PRAWN 28
Tomato base, fior di latte mozzarella, prawns, onion, fresh chilli (GFO)

DIAVOLA 25
Tomato base, fior di latte mozzarella, spicy salami, onion, olives, roasted capsicum, fresh chilli

CHICKEN FAJITA 26
Tomato base, fior di latte mozzarella, chicken fajita, onion, roasted capsicum, avocado chunks topped with chipotle mayo

EL SUPREME 27
Tomato base, fior di latte mozzarella, double smoked ham, spicy salami, mushrooms, olives, caramelised onion, roasted capsicum (GFO)

MEDITERRANEAN VEGGIE 25
Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms, caramelised onion, spinach topped with fetta (GFO) (VEG)

LAMB & PUMPKIN 27
Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts topped with fetta (GFO)

PERI PERI CHICKEN 25
Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, onion, pineapple topped with peri peri sauce (GFO)

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DESSERTS

ACAI SOFT SERVE

ACAI 16
Soft serve acai served with seasonal berries, banana & granola

CHOCOLATE ACAI 19
Soft serve acai served with strawberries, banana, nutella & oreo crumble

SNICKERS ACAI 20
Soft serve acai served with strawberries, banana, peanut butter, nutella & crushed nuts

EXTRAS

ADD ON TO ANY DESSERT

TOPPINGS

Nutella	2
Biscoff	2
Pistachio	2
Honey	2
Peanut Butter	2
Maple Syrup	2

CRUMBLE

Oreo	2
Shortbread	2
Biscoff	2

FRESH FRUIT

Strawberries	4
Blueberries	4
Banana	3
Passionfruit	2

ADD ONS

Granola	4
Chia Seeds	2
Crushed Nuts	2
Almond Flakes	2
Coconut Flakes	2

SWEETER SIDE

BANANA BREAD 5
Toasted served with butter

SCONE 6
Served with strawberry jam & whipped cream

SOFT SERVE SUNDAE 13
Vanilla soft serve with fresh strawberries, and a choice of sauce topping

BANANA SPLIT 14
Vanilla soft serve with halved fresh banana, crushed nuts, oreo crumble, nutella, whipped cream

TIRAMISU 16
Classic Italian dessert with coffee infused sponge biscuit, creamy mascarpone cheese, frangelico, kahlua & grated chocolate

NUTELLA PIZZA 16
Served with fresh strawberries, banana, oreo crumble & vanilla soft serve

PANZAROTTI 15
Nutella stuffed deep fried dough dusted with cinnamon served with vanilla soft serve

NUTELLA CALZONE 16
Pizza dough stuffed with nutella, oreo crumble, topped with strawberries & ice-cream

GELATO 13
2 scoops of house gelato, choice from chocolate, hazelnut, mango or raspberry

APPLE CRUMBLE PANZAROTTI 16
Pizza dough stuffed with cinnamon braised apples, crumble with custard & vanilla ice-cream

CRAVING MORE ?
SWING BY OUR COUNTER TO SEE DAILY DELICIOUS SELECTIONS

NO SPLIT BILLS | 10% SURCHARGE ON WEEKENDS | 15% SURCHARGE ON PUBLIC HOLIDAYS

ELS

DRINK MENU

Good times

BY LOCALS FOR LOCALS

COFFEE

	CUP	MUG
SHORT BLACK	4	
MACCHIATO	4.2	
PICCOLO	4.2	
FLAT WHITE	4.8	5.8
CAPPUCCINO	4.8	5.8
LATTE	4.8	5.8
LONG BLACK	4.8	5.8
MOCHA	4.8	5.8
HOT CHOCOLATE	4.8	5.8
VANILLA OR SPICED CHAI LATTE	4.8	5.8
DIRTY CHAI	5.2	6.2
MATCHA LATTE	5.5	6.5
TEAS	5	

English breakfast, peppermint, green, earl grey, camomile, lemon & ginger

ICED COFFEE

ICED COFFEE	8
ICED CHOCOLATE	8
ICED MOCHA	8
ICED LATTE	7
ICED LONG BLACK	7
ICED CHAI	7
ICED DIRTY CHAI	7.5
ICED MATCHA	8.5
AFFOGATO	7

EXTRAS

MILKS Soy, lactose-free, almond breeze, milk lab almond, oat	0.5
SYRUPS Vanilla, hazelnut, caramel	1
DECAF	0.5
HONEY	0.5

ELS BLENDS

ELS FRAPPE 9.5
Choice of chocolate, coffee or mocha blended with milk, ice and ice-cream

MANGO SLUSHIE 10
A slushie blend of house made mango coulis, pineapple juice, coconut water

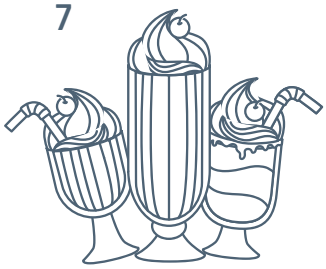
BERRYNANA SLUSHIE 10
Fresh strawberries, banana ice blended with apple juice

STRAWBERRY MATCHA 10
Naked matcha with choice of milk topped with cold strawberry foam

BANANA SMOOTHIE 10
Banana, honey, ice, vanilla ice-cream, full cream milk

MILK/THICKSHAKES

CHOCOLATE 7
CARAMEL
VANILLA
STRAWBERRY
OREO +$1



(MAKE IT A THICKSHAKE +$2)

ELS MOCKTAILS

ELS MOJITO 11
Fresh lime, simple syrup, mint topped with lemonade

LYCHEE SUNRISE 11
Orange juice, fresh lychee, lemonade with drop of pomegranate syrup

ELS PUNCH 11
Pineapple juice, lemon juice, passionfruit pulp

WATERMELON SPRITZ 11
watermelon, fresh lime, lemonade, seltzer water

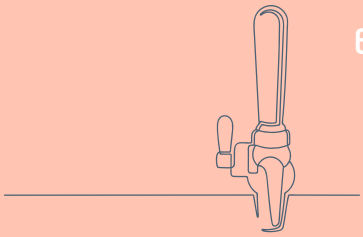
JUICE

ORANGE	7
PINEAPPLE	7
APPLE	7
CRANBERRY	7
ORANGE & PASSION	7
MIXED JUICE	8

COLD DRINKS

MODA STILL WATER JUG	3
MODA SPARKLING WATER JUG	5
SANTA VITTORIA STILL WATER	7
SANTA VITTORIA SPARKLING WATER	7
PEPSI	5
PESPI MAX	5
SOLO	5
LEMONADE	5
RASPBERRY LEMONADE	5
PASSIONFRUIT LEMONADE	6
LEMON LIME & BITTERS	6
PEACH ICE TEA	6

BEER



GREAT NORTHERN (ON TAP)	10
HARD SOLO (ON TAP)	10
PERONI (ON TAP)	11
ASAHI (ON TAP)	12
PURE BLONDE	11
CORONA	12
CASCADE PREMIUM LIGHT	9
JAMES SQUIRE-ONE FIFTY	10
LASHES PALE ALE	

ELS SIGNATURE COCKTAILS

MANGO COLADA 17
House made coulis infusion with pinacolada

TALES OF ELS 18
Vanilla vodka, peach schnapps, blue curacao, pineapple juice, lemon juice

LYCHEE MARTINI 17
Elderflower liqueur, lychee liqueur, apple juice and vanilla vodka

PASSONATE SIPPER 18
Tequila, passionfruit, pineapple juice, lemon juice

BARTENDERS SURPRISE 19
Chat with bartender or get a surprise cocktail

CLASSIC COCKTAILS

ELS CAPRIOSKA 17
Vodka, fresh lime, simple syrup on crushed ice

PINACOLADA 18
White rum, malibu, pineapple juice, coconut syrup

MOJITO 17
Fresh lime, white rum, fresh mint, simple syrup

LONG ISLAND ICE TEA 19
Vodka, gin, rum, tequila, cointreau, lime juice

DAIQUIRI 18
Slushy blend of watermelon or strawberry with white rum and lemon juice

WHISKEY SOUR 19
Double shot of bourbon, simple syrup, lemon juice, aquafaba

WHITE WINES

	Glass	Bottle
MAGIC BOX SAUVIGNON BLANC *Adelaide Hills*	10	35
ROLF BINDER RIESLING *Eden Valley*	11	49
T'GALLANT CAPE SCHANCK PINOT GRIGIO *Victoria*	12	49
TA_KU SAUVIGNON BLANC *Marlborough*		46
GRANT BURGE BENCHMARK CHARDONNAY *Australia*		41
AMBERLEY KISS & TELL MOSCATO *South Australia*		54

SPARKLING

	Glass	Bottle
GRANT BURGE 200ML PINOT NOIR *South Australia*		13
HARDYS 'THE RIDDLE' BRUT NV *Australia*	9	39
YARRA BURN PROSECCO *Veneto Italy*		42

ROSÉ

	Glass	Bottle
DAYS OF ROSE ROSE *South Australia*	11	46
PETALUMA WHITE LABEL ROSE *Adelaide Hills*		57

RED WINES

	Glass	Bottle
BAY OF STONES SHIRAZ *Barrossa*	10	39
ST HUBERT'S THE STAG PINOT NOIR *Yarra Valley*	12	48
GRANT BURGE 'BENCHMARK' MERLOT *South Australia*	10	39
BELENA SANGLOVESE *Riverina*		59
PETALUMA 'SECOND BLOOMING' SHIRAZ *Limestone Coast*		46
ST HALLET 'BLACK CLAY' CABERNET SAUVIGNON *Barrossa*		49
CAMPO VEJO TEMPRANILLO *Spain*		60