

Elsie's Diner & Bar

11" Pizzas

MARGHERITA \$19

Tomato, Mozzarella, Basil

PEPPERONI \$22

Tomato, Mozzarella, Salami

HAWAIIAN \$21

Tomato, Mozzarella, Ham, Pineapple

MEAT LOVERS \$23

Tomato, Mozzarella, Ham, Salami, Pork Sausage, Onion

SUPREME \$24

*Tomato, Mozzarella, Ham, Salami, Onion, Olives,
Mushroom, Pork Sausage, Capsicum, Garlic, Basil*

VEGETARIAN (Vegan option) \$23

*Tomato, Mozzarella, Capsicum, Olives, Broccolini, Onion,
Pine Nuts, Mushroom, Garlic & Rocket*

CHEESE TRIO \$22

*Olive Oil, Garlic, Mozzarella, Aged Cheddar,
Parmesan, Cracked Pepper*

GARLIC CHILLI PRAWN \$28

*Prawns, Tomato, Garlic, Chilli, Basil, Mozzarella,
Sour Cream, Chives*

PIZZA BIANCA (white pizza) \$28

Garlic Olive Oil, Pancetta, Mozzarella, Parmesan, Rocket

Extras \$2

GF Available \$5

Elsie's Diner & Bar

KIDS CLUB 12 YRS & UNDER

DINNER

8" Pizza (Margherita or Hawaiian) \$14

Baked Fish & Hand Cut Chips \$14

Chicken Nuggets & Hand Cut Chips \$14

DESSERTS \$5

Ice Cream, Choc Topping & Sprinkles

Drumstick

DRINKS \$5

Fire Truck (raspberry lemonade)

Lemon Fizz (lemonade)

Cola Pop (coca-cola)

Berry Cola Pop (coke & raspberry)

Juice (Apple, Orange or Pineapple)

Milkshake \$6

(Chocolate, Strawberry or Caramel)

Elsie's Diner & Bar

SWEETS

Tiramisu \$15
*topped with dehydrated orange &
Sisko Coffee Choc*

Cheese Bite \$15
*French Brie, Aged Cheddar, Sweet & Sour
Spiced Pickled Pear, Fig Paste & Lavosh*

Affogato (GF) \$18
*with Rafael's Coffee, Vanilla Ice-cream & Liqueur
(Amaretto/Frangelico/ Kahlua)*

Flourless Boiled Orange Cake (GF) \$15
served with Cream & Ice Cream

**Fruit (of the week) Mousse Cheesecake with
Sweet Biscuit Crumb A' la 70's Style! \$15**
topped with seasonal fruit

DESSERT & FORTIFIED WINES

Schild Estate "Lorraine Schild" Late Harvest Semillon
2013 (Barossa valley SA) \$22

Tenute Rosetti "il Nostro" Vin Santo Chianti Docg 375ml
2013 (Tuscany, Italy) \$56

Don Giovanni Limoncello 375ml
\$11 / \$85

NV Stanton & Killeen White Fortified
(Rutherglen) \$7 / \$40

NV Stanton & Killeen Classic Topaque
(Rutherglen) \$7 / \$40

NV Stanton & Killeen Classic Muscat
(Rutherglen) \$9 / \$60

Elsie's Diner & Bar

Dinner Menu

ELSIE'S PIZZAS

see Pizza Menu

CRANBERRY DUCK (GF) 36

Confit duck leg pan seared, topped with classic grape & cranberry sauce, & served with broccolini & scalloped potatoes

HOUSEMADE PIE OF THE WEEK 31

see our Specials Board

SUCCULENT BEEF CHEEK (GF) 36

Slow cooked in local red wine & served with creamy garlic mash, broccolini & a rich jus

FULL RACK SMOKED PORK RIBS 44

Served with creamy garlic mash, broccolini & a rich jus

FRESH BARRAMUNDI FILLET (GF) 38

Pan fried & served with soba noodles, broccolini & bok choy in our house made miso broth

PASTA OF THE DAY 27

See our Specials Board

CHICKEN TIKKA MASALA 30

chicken thighs poached in a mild & sweet tomato based tikka sauce served with rice & crispy pappadam

Elsie's Diner & Bar

Smaller

- **PORTUGUESE SARDINES** 14
with green peppercorns & roasted capsicum
- **SPICY TUNA PATE** 10
with fresh salad onion, shaved peccorino & herbs
- **NDUJA (SPICY SALAMI SPREAD)** 10
with crumbled feta

ALL SERVED ATOP GARLIC INFUSED BAGUETTE SLICE

*GLUTEN FREE BREAD AVAILABLE

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- ARTISAN LAURENT GARLIC BREAD (V)** 8
fresh garlic infused butter
 - ARTISAN LAURENT GARLIC CHEESY BREAD** 10
fresh garlic infused butter & aged cheddar
 - WARMED MARINATED MIXED LOCAL OLIVES (GF/V)** 7
 - WARMING CHUNKY BROCCOLI & CHEDDAR SOUP (GF/V)** 16
with toasted artisan Laurent Baguette
 - PORK BELLY RIB (GF)** 16
cooked low & slow in our Asian fusion sauce & served atop a bed of rice & bok choy
 - SOUTH MELBOURNE DIM SIM** 14
poached in our housemade peppery ginger broth
 - HAND CUT TWICE COOKED WEDGES (GF/V)** 14
served with garlic aioli
 - FRESH ROCKET, PEAR, WALNUT & PARMESAN SALAD (GF/V)** 14
 - PORK & PISTACCHIO CITY LARDER TERRINE** 15
with aged cheddar, pickled onion & Lavosh