

SNACKS

Grilled garlic and rosemary flatbread 9
~ add Don Bocarte anchovies {50g} + 25
~ grilled chistorra chorizo {150g} + 15
~ house dips {x2} + 14



Sydney rock oysters, strawberry mignonette 6ea
Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil 9ea
Marinated Sicilian olives 9
Fried green olives, sobrassada 12

STARTERS

Elvina's charcuterie board, house accompaniments 32
Fried zucchini flower, lemon balm ricotta, Silvia anchovy 10ea
Cuttlefish & pancetta skewer, oregano, lemon 14ea
Heirloom tomato, burrata, pangrattato, garden basil 25

PLATES

Charcoal grilled steak, eschalot butter, garden leaves
*250g Black Angus MB2+ Bavette 42
*300g Southern Prime Ribeye Cutlet 62
Market fish (180g), caponata, fennel, lemon 39
Slow cooked lamb shoulder, salsa verde, labne, cavolo nero 46

PASTA

Linguini, blue swimmer crab, cherry tomato, parsley, chilli 36
Potato gnocchi, burnt butter sage, preserved meyer lemon, parmesan 31

SIDES

Fries, pimiento aioli 10
Crunchy chat potatoes, garlic oil 12
Rocket, radicchio, pistachio, orange & mustard vinaigrette 14
Runner beans, butter beans, olive oil, lemon, almonds 14
Brussel sprouts, parmesan, pancetta, paprika 14

SWEET

Grapefruit Sorbet, fruit from Walton family farm, Crescent Head 16
Tiramisu, pistachio, amaretto crumb 16

COCKTAILS

Limoncello spritz: limoncello, soda, prosecco 17
Sea salt Paloma: Blanco tequila, grapefruit, soda, sea salt 20
Breakfast martini: Aussie gin, blood orange, orgeat syrup, rosemary 20
Melon cooler: Vodka one, midori, italicus, green melon 20
Lemon Balm Colada: Plantation rum, pineapple, coconut, lemon balm 21
Native ginger: Blanco tequila, montenegro, mezcal, citrus & ginger 20

0%ABV

Virgin Pornostar ~ Naked life dry London, passionfruit, lemon, soda 16
Dry Garibaldi ~ Naked life Italian, orange, pomegranate 15

BEER

Estrella damm lager 4.6% {Barcelona, ESP} 10
Avalon brewery pacific ale 4.5% {Avalon beach, NSW} 11
Bridge & road pale ale 0% {Beechworth, NSW} 11

BUBBLES & ROSE

Ba-Ba Rumba Prosecco 2024 {Tumbarumba, NSW} 14
Les Mesclances Charmes Rosé Méditerranée 2022 {Provence, France} 18

ORANGE

Vandal Sauvignon Blanc 2021 {Marlborough, New Zeland} 15

WHITE

David Franz Riesling 2022 {Eden Valley, SA} 17
James Edward Chardonnay 2023 {Tumbarumba, NSW} 16

RED

Gilbert Burkes Peak Pinot Noir 2022 {Orange, NSW} 15
Mercer Shiraz Nouveau 2023 {Hunter Valley, NSW} 16

SWEET

Andrew Thomas Elevage Semillon 2022 {Hunter Valley, NSW} 15

{OUR COMPREHENSIVE WINE OFFERING IS ON THE TABLE}

*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
a 10% surcharge on saturdays, sundays and 15% on public holidays.*



\$65 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra
House dips
Marinated Sicilian olives
Fried zucchini flower, lemon balm ricotta, Silvia anchovy

Bavette steak {250g}, eschalot butter, garden leaves
or
Market fish {180g}, caponata, fennel, lemon

Fries, pimienta aioli
Rocket, radicchio, pistachio, orange & mustard vinaigrette

{ add dessert for \$5 ea }
Dessert of the day

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a 10% surcharge on Saturdays, Sundays and 15% on public holidays.*
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\$80 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra
Marinated Sicilian olives
Fried zucchini flower, lemon balm ricotta, Silvia anchovy
Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil

Bavette steak {250g}, eschalot butter, garden leaves
or
Market fish {180g}, caponata, fennel, lemon

Fries, pimienta aioli
Rocket, radicchio, pistachio, orange & mustard vinaigrette
Heirloom tomato, burrata, pangrattato, garden basil

Dessert of the day

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