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# BAR·ELSIE

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## Snacks

Natural Tucker Bread, Butter, Herb Salt	6
House Marinated Olives	7
House Spiced Nuts	6

## Specials

**Wednesday** - Half Roast Chicken & Salad \$25

**Thursday** - Any 3 Starters/Share Plates \$45

**Friday - Sunday** - \$3 Natural Oysters

**Saturday** - Chicken Wiener Schnitzel, Salad, Potatoes \$28

**Sunday** - \$15 Martini's

## Starter/Share

Fior di Latte, Plums, Sherry Dressing, Hazelnut Pangratatto	23
Charred Hispi Cabbage, Orange and Fennel Butter, Hazelnuts	17
Fish Tartare, Zucchini, Cucumber, Chilli, Eschalot and Crisps	24
Coccoli, Cured Meat, Whipped Ricotta	18
Roasted Beetroot, Pickled Grapes, Labneh, Herb Oil, Walnut	19
Smoked Ham Hock Terrine, Sauce Ravigote, House Made Baguette	21

## Main

Linguine, Zucchini, Cherry Tomato, Confit Garlic, Pecorino	29
Orecchiette, Caponata, Pangratatto, Basil	31
Market Fish	MP
Crumbed Pork Chop, Radicchio & Celeriac Remoulade, Chives, Horseradish	33
250g Grass Fed Gippsland Porterhouse, Green Peppercorn Sauce	42

## Sides

Broccolini, Lemon, Ricotta Salata	12
Chips, Mayo & Pickles	12
Green Leaves, Confit Shallot Vinaigrette	12

## Dessert

Ricotta Doughnuts, Cinnamon & Chilli Sugar, Seasonal Curd	16
Lemon Tart	16
Coffee Panna Cotta, Figs, Orange Syrup, Almond Biscotti Crumb	16