

To Share

Trio of dips/16.50 (V)(GFO)
Toasted turkish bread with Hummus, Tzatziki and Roasted red capsicum dips **GF Bread/2**

Crispy Chicken Pieces/19.90
Mustard aioli

Potato Wedges/17.90 (V/VO)
Melted cheese, sour cream and spring onion

Bowl of Chips/12.50 (V/V) (GF)
Aioli **Add Peri Peri Salt/1 Add Curry Sauce/2**

Nachos/20.50 (V/VO)(GF)
Corn chips, spicy bean & capsicum salsa, jalapenos, cheese, sour cream & guacamole **Add Vegan Cheese/2**

Szechuan Pepper Squid/22 (GF)
With lime aioli and fresh chillies

Mini Tacos (2)/18.90
Beer battered market fresh fish with slaw, lime aioli & guacamole

Burgers

All burgers served with fries

Angus Beef Burger/30 (CS)
Bacon, cheese, lettuce, caramelised onion, tomato, pickles & aioli

Chicken Burger/30 (CS)
Southern style fried chicken, bacon, cheese & slaw

Veggie Burger/29 (CS)
Veggie pattie with lettuce, tomato, roasted capsicum, cheese & aioli

The Grill

Rump 300gm/46 (GFO)
Eye fillet 250gm/52 (GFO)
Porterhouse 300gm/50 (GFO)

Premium local O'Connor grass fed beef.
Marble score 2+

Served w/ fries, green salad & your choice of sauce
Peppercorn\mushroom\gravy\horseradish (all sauces are GF)

Pub Classics

Spagetti Bolognese/33
Beef cooked in a rich tomato and herb sauce

Chicken Parma/32
Chicken schnitzel topped with napoli sauce, ham and cheese, served with chips & salad

Chicken Schnitzel/30
Chicken schnitzel served with chips and coleslaw **Add gravy/mushroom/peppercorn/2**

Bangers and Mash/31 (GF)
Cumberland sausages, creamy mash, seasonal vegetables & onion gravy

Traditional Fish n chips/29.90
Beer battered fish fillets, with chips, salad & homemade tartare

Steak Sandwich/30(GFO)
Steak, lettuce, bacon, cheese, caramelised onion, aioli & BBQ sauce on turkish bread & served with fries **Add egg/2 Gluten free bread/2**

Cottage Pie/32 (GF)
Traditional beef and vegetable pie, topped with mashed potato and smoked cheddar cheese, and served with steamed seasonal vegetables

Curry of the Week /30 (GFO)
Served with steamed rice & roti bread

Potato Gnocchi /29 (V/VO)
Fresh potato gnocchi in a creamy tomato sauce with roasted pumpkin, cherry tomatoes, onions and spinach finished with parmesan

Barramundi/38 (GF)
Panfried Barramundi served on a bed of rice, bok choy and finished with a chilli, lime and coconut sauce

Salads

Pork Belly Salad/30 (GFO)
Crispy pork belly served on a Vietnamese salad of rice noodles, chillies, cucumber, red onion, crisp leaves, coriander and mint, with soy sauce dressing

Vegetarian Salad/25 (V/VO)
Quinoa, Barley, grilled corn, cherry tomatoes, cucumber, onion, roasted capsicum, crisp leaves, feta, pepitas & a house dressing **Add Chicken/6**

Salmon Salad/36 (GF)
Moroccan spiced salmon, cucumber, roasted capsicum, grilled corn, cherry tomatoes, house dressing, crisp leaves topped with honey tahini yoghurt

Asian Beef Salad/36
Tender strips of beef marinated in garlic and soy sauce with crispy noodles, cucumber, mint, coriander, red onions, chilli and nam Jim dressing

PLEASE ORDER AT BAR

The Elephant & Wheelbarrow

A TRADITIONAL BRITISH PUB

Pizza

All pizzas are made on a handmade thin crust with napoli sauce and topped with cheese

BBQ Meatlovers/24
Chicken, ham, salami, bacon & smokey bbq sauce

Aussie pizza/22.50
Ham, bacon & egg

Margherita pizza/21.50 (V)
Fresh tomato, mozzarella, basil & bocconcini

Chicken pizza/23
Chicken, roasted capsicum, onion & mushrooms

Vegetarian Pizza/22.50 (CN)(V/VO)
Roasted pumpkin, roasted capsicum, onion, feta, olives & mushroom **Vegan Cheese/2**

Little Tackers

Banger and Mash/14 (GF)(DF)

Fish and Chips/14 (DF)

Chicken Nuggets & Chips/14 (DF)

Mini Spagetti Bolognese/14 (DFO)

Ice cream/8 Strawberry topping & sprinkles

Sides

House salad/10 (V) (GF)(DF)

Garlic Bread/10 Add cheese/1 (V)

Steamed Vegetables/10 (V/V)(GF)(DF)

Desserts

Sticky Date Pudding/14
Homemade warm sticky date pudding with ice cream and butterscotch sauce

Pannacota/14 (GF)
Delicate pannacota served with a passionfruit couli

Eton Mess/14 (GF)
Smashed mini Pavlova with whipped cream and berries

GF-GLUTEN FREE | V-VEGETERIAN | V/V-VEGAN | O-MADE SO BY REMOVAL OF AN INGREDIENT CN-CONTAINS NUTS | CS-CONTAINS SEASEME

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens.

Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu item

Please note a 1.18% surcharge applies to card payments, 1.65% on Amex, 10% on Friday and Saturday after 10pm and 20% on Public Holidays

Beers/Cider

4 Pines Pacific Ale
 4 Pines Pale Ale
 Asahi
 Balter Hazy IPA
 Balter XPA
 Carlton Draught Tank Beer
 Carlton Dry
 Furphy Refreshing Ale
 Great Northern Super Crisp
 Guinness
 Heineken
 Hobgoblin Ruby
 Kilkenny
 Matilda Bay Hazy Lager
 Melbourne Bitter
 Mountain Goat Lager
 Old Speckled Hen
 Peroni
 Pirate Life IPA
 Pirate Life South Coast Pale Ale
 Stone & Wood Pacific Ale
 Mountain Goat Hazy Apple Cider
 Magners Apple Cider
 Somersby Apple Cider
 Great Northern Ginger Beer
 Brookvale Union Lemon Lime Bitters

Non-Alcoholic

Soft Drink	Pot	Pint	Jug
Coca Cola, Sprite, Lift, Coke No Sugar, Tonic Water, Dry Ginger Ale	4.80	5.90	14.00
Juices	-	-	-
Apple, Cranberry, Pineapple, Orange	4.80	5.90	
Bundaberg Ginger Beer (200ml)		4.40	
Red Bull (250ml)		4.90	
Fever Tree Tonic Water (200ml)		4.40	
Mount Franklin Water Still (600ml)		4.50	
Sparkling (450ml)		4.50	

Sparkling

	150ml	Bottle
Morgan's Bay Sparkling Cuvee (Morgan's Bay, SA)	10.60	45.00
T'Gallant Prosecco (Italy)	12.20	49.00
Preece Prosecco (King Valley, VIC)	13.50	54.00
Seppelt Fleur De Lys (AUS)	11.20	45.00
Arras Blanc de Blancs (TAS)	15.50	64.00
Seppelt Salinger Cuvee (Henty, VIC)	-	59.00

Whites

	150ml	250ml	Bottle
Rothbury Estate Chardonnay (Hunter Valley, NSW)	10.60	16.00	45.00
Rosemount Traminer Riesling (SA)	11.60	17.00	47.50
Blackwood Park Riesling (Nagambie, VIC)	12.60	18.00	53.50
Leo Buring Riesling (Clare Valley, SA)	13.10	19.00	55.50
821 South Sauvignon Blanc (Marlborough, NZ)	11.60	17.00	47.50
Run Riot Sauvignon Blanc (AUS)	12.60	19.00	55.50
Bay of Fires Sauvignon Blanc (TAS)	18.60	26.50	70.50
Squealing Pig Sauvignon Blanc (Marlborough, NZ)	12.60	18.80	54.50
T'Gallant Cape Schanck Pinot Grigio (Mornington, VIC)	12.10	17.50	50.50
Secret Stone Pinot Gris (Marlborough, NZ)	12.60	18.00	53.50
Pepperjack Chardonnay (Adelaide Hills, SA)	14.80	23.00	67.50
Seppelt Jaluka Chardonnay (Henty, VIC)	-	-	62.50
Penfolds Max's Chardonnay (Adelaide Hills, SA)	20.60	27.70	84.50
T'Gallant Juliet Moscato (Mornington, VIC)	12.10	17.50	50.50

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Roses

	150ml	250ml	Bottle
The Bend Rose (King Valley, VIC)	11.70	16.80	46.00
Fat Bird Rose (AUS)	10.70	15.80	44.00
Wynns Reframed Cabernet Rose (Coonawarra, SA)	12.70	17.80	52.00
Squealing Pig Rose (Marlborough, NZ)	12.60	17.60	51.00

Reds

	150ml	250ml	Bottle
Morgan's Bay Cabernet Merlot (Morgan's Bay, SA)	10.60	16.00	45.00
Amberley Secret Lane Cabernet Merlot (WA)	11.60	17.00	46.00
St Huberts The Stag Pinot Noir (Yarra Valley, VIC)	12.10	18.00	49.00
Black Grape Society Pinot Noir (Central Otago, NZ)	13.60	21.00	59.00
Coldstream Pinot Noir (Yarra Valley, VIC)	-	-	81.00
Seppelt The Drives Shiraz (Heathcote, VIC)	11.60	17.00	46.00
Preece Shiraz (Heathcote, VIC)	13.10	20.00	55.00
Pepperjack Shiraz (Barossa Valley, SA)	14.60	21.80	63.00
Robert Oatley Shiraz (McLaren Vale, SA)	16.10	24.10	72.50
Penfolds Bin 28 Shiraz (SA)	-	-	120.00
Hardys Geology Cabernet Sauvignon (McLaren Vale, SA)	12.10	18.00	50.50
Wynns Gables Cabernet Sauvignon (Coonawarra, SA)	12.60	19.00	54.50
Robert Oatley Cabernet Sauvignon (Margaret River, WA)	16.10	24.10	72.50

NOTICE: Due to the ongoing national shortage of hospitality staff affecting our industry, we ask for patience and understanding. We appreciate your ongoing support. Elephant and Wheelbarrow team