

DESSERTS

ICE CREAM SUNDAE \$14.00

Two scoops of vanilla ice cream, topped with berry compote and chocolate sauce.

PORTUGUESE TART \$16.00

Served with chantilly cream and tuiles.

CHOCOLATE TORTE (GF) \$16.00

Served with berry coulis and vanilla ice cream.

LEMON & MERINGUE PIE \$16.00

Served with berry coulis and whipped cream.

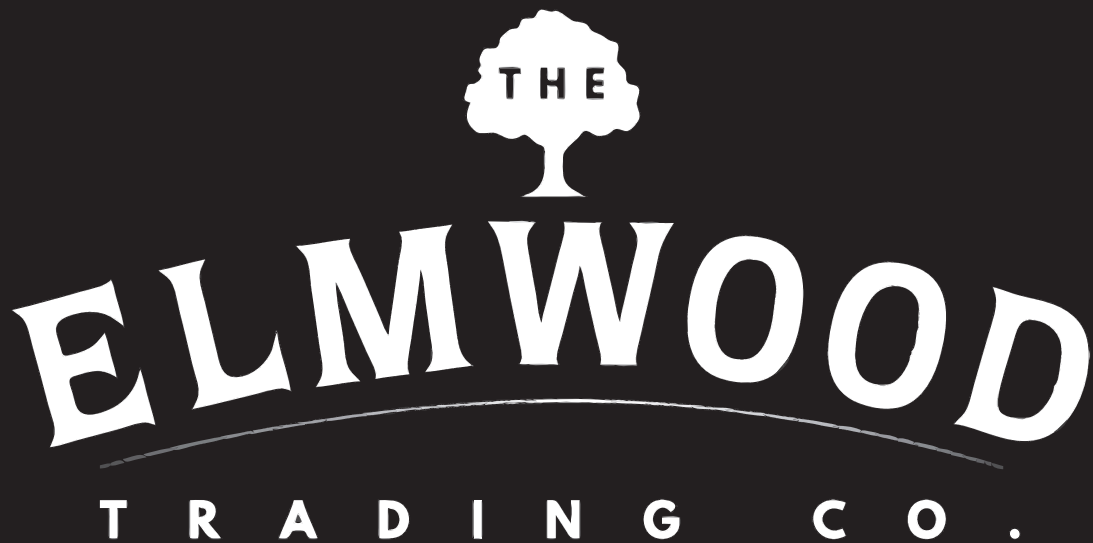
HOT BEVERAGES

TEAS

English Breakfast, Earl Grey	\$5.00
Herbal Teas (Selection)	\$5.50

Coffees

	Medium	Large
Espresso, Double Shot	\$5.00	
Short Macchiato	\$5.00	
Long Black	\$5.00	\$5.50
Long Macchiato	\$5.50	
Vienna	\$5.50	
Americano	\$6.00	
Flat White	\$5.50	\$6.00
Latte	\$5.50	\$6.00
Cappuccino	\$5.50	\$6.00
Mochaccino	\$5.50	\$6.00
Hot Chocolate	\$5.50	\$6.00
Chai Latte	\$5.50	\$6.00
Iced Coffee	\$8.00	
Iced Chocolate	\$8.00	
Liqueur Coffee – your choice of Liqueur	\$15.00	
Syrups	add \$1.00	



Main Menu

STARTERS – OR TO SHARE

BREADS

- Basil pesto and parmesan flat bread. \$15.00
Garlic ciabatta with Home made garlic and herb butter. \$15.00

BRIE FONDUE

- Melted Brie Cheese, Served with Toasted Ciabatta and Cornichons. \$18.00

SALT AND PEPPER CALAMARI

- Crispy flour-coated calamari, fried and served on a bed of salad greens, lemon wedges and aioli. \$24.00

GARLIC PRAWN HOT POT

- Prawns tossed in olive oil with garlic, coriander and a hint of chilli, in a sizzling cast iron pot, with ciabatta. \$26.00
Available as a Main \$36.00

MOROCCAN MEATBALLS (VG) *(Vegan Option available)*

- Beef meatballs cooked in spiced tomato sauce, served with toasted ciabatta. \$24.00

CREAMY SEAFOOD CHOWDER

- With salmon, shrimp, mussels and squid, served with house bread. \$26.00

PORK AND CHIVE DUMPLINGS

- Steamed pork, onion and chive dumplings, served with soy and ginger dip. \$20.00

CRISPY CHICKEN TENDERS

- Tender strips of chicken with a crispy coating, served with a honey mustard sauce. \$22.00

ANTIPASTO PLATTER (for 2 people)

- Selection of cheese, cold cut meats, smoked salmon, marinated mussels, dried fruits and nuts, pickles and olives, toasted breads and condiments. \$44.00

GRAZING PLATTER (for 2 people)

- Pork spare ribs, chicken wings, onion rings, kranskys, gherkins and olives, toasted breads and dips. \$52.00

PIZZERIA – \$28.00

Gluten Free Option Available – add \$5

MOROCCAN – Spiced lamb, red pepper, red onion, mushroom.

SICILIAN – Pepperoni, kranskys, ham, red onion, BBQ swirl.

VENETIAN – Garlic shrimps, onion, roasted red bell peppers, sweet chilli drizzle.

MARGHERITA – Fresh tomato, mozzarella and basil.

SANTORINI – Smoked salmon, capers, red onions, topped with cream cheese.

TUSCAN – Chicken breast, crispy bacon, red onion, aioli swirl.

BURGERS

THE ELMWOOD BURGER

- 200gm homemade beef pattie, edam cheese, onion rings, tomatoes, lettuce, aioli and tomato chutney, served with fries. \$28.00

CHICKEN BURGER

- Crispy chicken breast, lettuce, tomato, cranberry sauce, aioli, onion rings and brie, served with fries. \$28.00

MAIN MENU

THE CLASSIC CAESAR (GF Option Available) \$26.00

Cos lettuce, crispy bacon, croutons, parmesan, poached egg, tossed in caesar dressing.

ADD Grilled chicken \$30.00

OR Akaroa smoked salmon \$32.00

OR Grilled prawns \$32.00

PORK BELLY (GF) \$34.00

Slow roasted pork belly, kumara and potato gratin, roast vegetables and jus, topped with apple slaw.

BALINESE CHICKEN CURRY (GF) (DF) \$32.00

Creamy chicken curry with Balinese flavours, served with fragrant jasmine rice and popadoms.

BEEF CHEEK MALABARI (GF) (DF) \$32.00

Slow cooked beef cheeks in mild malabari curry sauce, served with duck fat crushed potatoes and seasonal roast vegetables.

SOY HONEY PORK SPARE RIBS (GF) (DF)

- Pork ribs marinated in honey, soy, garlic and chilli, served with fries. Half Kg \$26.00
One Kg \$38.00

FISH AND CHIPS (DF) \$36.00

Emerson's beer battered Blue Cod, served with fries, salad greens, tartare sauce, tomato sauce and lemon wedges.

CHICKEN PARMIGIANA \$34.00

Crumbed chicken breast topped with homemade tomato sauce, mozzarella and parmesan cheese, served with a side of salad and fries.

SPAGHETTI CARBONARA \$28.00

- Spaghetti, bacon, mushrooms and red onion cooked in a creamy sauce, topped with parmesan cheese. add Chicken \$6.00

RICOTTA AND SPINACH CANNELLONI (V) \$28.00

Home made ricotta and spinach filled cannelloni pasta baked in Duglere sauce, with garlic ciabatta.

FROM THE GRILL

LAMB ROAST

- Slow cooked Canterbury lamb shoulder, crushed duck fat potato, roasted vegetables, mint jelly, finished with red wine jus. \$38.00

250GM RIBEYE STEAK (GF) \$38.00

400GM ON THE BONE WINGED RIBEYE STEAK (GF) \$42.00

Served with a choice of: Salad greens OR roasted seasonal vegetables.

Your choice of duck fat crushed potatoes, pomme frites, roast gourmet potatoes or potato and kumara gratin.

Sauce: Classic Jus, Mushroom, Peppercorn, or Garlic Butter

SIDES

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|------------------|---------|--------------|---------|
| Fries | \$8.00 | Garden Salad | \$10.00 |
| 2 eggs | \$6.00 | Potato Mash | \$10.00 |
| Roast Vegetables | \$14.00 | | |

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free

Disclaimer: We cannot guarantee the food preparation environment is free from traces of all allergens.