



BY LOCALS
FOR THE LOCALS

BREAKFAST

'Good times'

MONDAY TO SUNDAY 7AM - 11:30AM

BREADS

BREAD OPTIONS 6

Sourdough, soy linseed, dark rye, thick white, fruit raisin, gluten-free, banana bread

CHOICE OF SIDES

Pepe Saya butter, vegemite, peanut butter, Yarra Valley jam, cinnamon

HOUSE MADE SCONES 6

Served with Yarra Valley jam and cream

MANOUSH BREAKFAST PIZZA SELECTION

ZATAAR (ALL DAY) 9

Middle Eastern mixed herbs
(+ add cheese \$3)

LAHME 16

Traditional mince meat pizza with lemon
(+ add cheese or scrambled eggs \$3)

SUJUK 16

Turkish salami, cheese, served with lemon (add scrambled egg \$3)

CHEESE PIDE 15

Served with sesame seeds and lemon

SOURDOUGH STACKS

SMASHED AVO (GFO, ALL DAY) 20

Avocado, grilled halloumi, cherry tomato, dukkah, pomegranate, poached egg & lemon

BURRATA AMALFI (GFO) 23

San Danielle prosciutto, cherry tomato, wild rocket, vino cotto (+ add poached egg \$3)

BEETROOT FETTA (GFO) 20

Whipped baby beetroot and fetta mousse, cherry tomato, avocado chunks, dukkah, two poached eggs (+ add smoked salmon \$4)

BENNY (GFO) 22

Choice of bacon rashers, smoked salmon or pulled pork with wilted spinach, poached eggs topped with hollandaise sauce

SWEETER SIDE

FLUFFY 20

Triple stack fluffy hotcakes, served with seasonal berries, Pepe Saya butter, syrup and ice-cream

ACAI BOWL (ALL DAY) 18

Frozen acai smoothie topped with seasonal fruit and berries, granola, coconut flakes, chia seeds (+ add peanut butter or Nutella \$2)

BREAKY FAVS

EGG IT YOUR WAY (GFO) 12

Two eggs cooked your way, sunny-side up, poached or scrambled with sourdough

BIG BREAKY 26

Bacon rashers, lamb and rosemary sausage, field mushrooms, grilled tomato, smashed avo, sunny-side up eggs, hash browns, sourdough

POPEYE OMELETTE (GFO) 20

Field mushrooms, baby spinach, fetta cheese with sourdough

CLASSIC OMELETTE (GFO) 21

Double smoked ham, cherry tomato, Spanish onion, mozzarella cheese with sourdough

MEDITERRANEAN BREAKY 26

Lamb and rosemary sausage, marinated olives, labne, beetroot fetta, grilled halloumi, fresh cucumber and tomato, scrambled eggs, sujuk served with woodfired zataar bread

CANADIAN FRENCH TOAST (GFO) 22

Egg dipped brioche slice, topped with bacon rashers, fried egg, grilled banana and glazed with maple syrup

BREAKY BURGER (GFO, ALL DAY) 18

Bacon rashers, fried egg, avocado, rocket, tomato, aioli, American cheese and hash brown on a milk bun

THE CORN FRITTER (ALL DAY) 21

Sweet corn fritter, smashed avocado, bacon rashers, relish, chilli labne, Danish fetta and poached eggs

SHAKSHUKA 22

Middle Eastern baked eggs, sujuk, tomato and onion, served with warm flat bread

KIDS

KIDS HOT CAKES 12

Served with Nutella or syrup topped with 100s & 1000s

CHEESE TOASTIE 8

White slice pressed with cheese

BACON & EGG TOASTIE 11

Rasher bacon, fried egg BBQ sauce

KIDS EGGS ON TOAST 9

Choice of fried, scrambled or poached eggs on thick white bread

EXTRAS

Tomato Relish	2	Avocado Half	4
Mushrooms	3	Corn Fritter	4
Grilled Tomato	3	Bacon	4
Extra Egg	3	Smoked Salmon	4
Halloumi	3	Lamb Sausage	4
Fetta	3	Sujuk	4
Hash Brown	3	Ham	4
Smashed Avocado	4	Pulled Pork	4
Spinach	4		

*GF = Gluten-free, GFO = Gluten-free option available / No split bills

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LUNCH

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PIZZA PLEASE! (PIZZA)

MARGARITA 17
Tomato base, fior di latte mozzarella and basil

TROPICANA 21
Tomato base, fior di latte mozzarella, double smoked ham and pineapple

BBQ POLLO 24
BBQ base, fior di latte mozzarella, onion, mushrooms, wood-fired chicken and roasted capsicum

BBQ CARNE 24
BBQ base, fior di latte mozzarella, double smoked ham, salami and pulled pork

CAPRICCIOSA 23
Tomato base, fior di latte mozzarella, double smoked ham, mushrooms and olives

VEGETARIAN 22
Tomato base, fior di latte mozzarella, mushrooms, olives, roast capsicum, onion, and sundried tomatoes

PRAWN 26
Tomato base, fior di latte mozzarella, prawns, onion and fresh chilli

POLLO AVOCADO 25
Tomato base, fior di latte mozzarella, della nonna woodfired chicken, sundried tomatoes and avocado

MEXICANA 24
Garlic base, fior di latte mozzarella, salami, onion, roasted capsicum, jalapeños

PROSCIUTTO ROCKET 25
San Daniele prosciutto, wild rocket, truffle oil and shaved grano padano cheese

ELS SALAMI TRUFFLE 25
Truffle salami, fior di latte mozzarella, truffle oil and rocket

LAMB 25
Tomato base, fior di latte mozzarella, pulled lamb shoulder, roast capsicum, onion and lemon oil

LIVING LARGE (MAINS & GRILLS)

RIB-EYE (GFO) 48
350g prime rib eye off the bone, grain fed, cooked to your liking. Served with sautéed greens and choice of sauce

EL'S CHICKEN SCHNITZEL 27
Els signature panko crumbed chicken breast. Served with chips and mushroom sauce

GRILLED BARRAMUNDI (GFO) 33
Wild caught barramundi Served with sautéed greens and lemon butter sauce

SHISH TAWOUK (GFO) 31
Middle Eastern marinated chicken breast skewers served with grilled flat bread, medi salad, house fries and garlic sauce

LAMB PITA (GFO) 26
Slow braised pulled lamb shoulder with fresh diced salad, cucumber yogurt and house fries served with flat pita bread

ARGENTINIAN BEEF SKEWERS (GFO) 33
Marinated rump pieces, served with grilled flat bread, medi salad, house fries and chimichurri sauce

SIDES - \$4

House Fries
Sweet Potato Fries
Medi Salad
Sautéed Greens

SAUCES - \$2

Lemon Butter
Mushroom
Chimichurri
Garlic

KIDS LUNCH & DINNER

SPAGHETTI NAPOLITANA 12

LITTLE CHEESE BURGER & CHIPS 13

SCHNITZEL STRIPS & CHIPS 12

FISH & CHIPS 12



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LETS GET STARTED (ENTREES)

HOUSE FRIES Rosemary salt and tomato sauce	10
SWEET POTATO FRIES Rosemary salt and aioli	12
MIXED DIP PLATE (GFO) Hummus, tzatziki, beetroot fetta and garlic crust pizza	15
GARLIC & CHEESE CRUST Garlic with mozzarella cheese	14
BRUSCHETTA CRUST Seasoned cherry tomatoes, basil, garlic, onion and aged balsamic glaze	17
SALT & PEPPER SQUID Lightly fried baby calamari, seasoned rocket, fresh lemon and aioli	19
MEATBALL HOT POT House-made meatballs in red sugo, buffalo mozzarella and grilled sourdough	19
HOT POT PRAWNS (GFO) Sautéed tiger prawns with chilli, garlic, red sugo and grilled sourdough	23
ANTIPASTO PLATTER A selection of San Daniele prosciutto, olive mortadella, sopressa salami, truffle salami, burrata and woodfired crust	28

BREAD & BUNS (BURGER & SAMBO)

WAGU BEEF BURGER (GFO) Wagu beef patty, bacon, onion jam, lettuce, tomato, American cheese, special sauce, house pickles on a milk bun with house fries	23
CHICKEN SCHNITZEL BURGER El's signature panko crumbed chicken breast, slaw, pickles, American cheese, chipotle mayo on a milk bun with house fries	22
PULLED PORK BURGER Smokey BBQ pulled pork, slaw, American cheese crackling and chipotle mayo served on a milk bun with house fries	22
ROAST CHICKEN SAMBO (GFO) Pulled roast chicken marinated with pesto aioli, bacon, American cheese, tomato chutney, pickles and slaw on a toasted sourdough served with house fries	21
STEAK SAMBO (GFO) Marinated rump steak, onion jam, pickles, American cheese, lettuce, tomato, special sauce on a toasted sourdough served with house fries	25

BOWL ME UP (SALAD & BOWLS)

FATTOUSH SALAD Choice of grilled chicken, falafel or grilled prawns (+\$2) with fresh diced salad, garden herbs, sumac, pomegranate, house croutons, almonds, baby cos and balsamic dressing (+ grilled halloumi \$3, avocado \$4)	25
SALMON BOWL (GF) Grilled Atlantic salmon, broccolini, green beans, avocado chunks, heirloom cherry tomato, kale, black sesame seeds, sriracha mayo and a poached egg	30
EL NOURISH BOWL (GF) Paprika-spiced pumpkin, dukkah cauliflower, cucumber yogurt, quinoa, chickpeas, pomegranate, cashew nuts, braised kale	23
LAMB SALAD (GF) Slow braised lamb shoulder, quinoa, cucumber, cashew nuts, black currants, baby spinach, pomegranate, almonds and cucumber yoghurt	28
PRAWN & AVO SALAD (GF) Grilled tiger prawns, avocado, cucumber, pickled onion, cherry tomato, buffalo cheese with lemon dressing topped with pomegranate and almonds	28
BURRATA SALAD (GFO) Burrata cheese, San Danielle prosciutto, wild rocket, heirloom tomato, basil, olive oil, vino cotto and charred bread	29

EXTRAS

Falafel	4	Grilled Chicken	5	Avocado Half	4
Prawns	5	Pulled Lamb	5	Grilled Salmon	7

PASTA ME! (PASTA & RISOTTO)

LAMB RAGU Slow braised pulled lamb, rigatoni pasta and peas in a rich tomato sugo topped with parmesan cheese	27
POLLO AVOCADO RIGATONI Grilled chicken, mushrooms, cherry tomatoes, avocado chunks, fior di latte mozzarella in a rosa sauce	25
GAMBERI SPAGHETTI Sautéed tiger prawns, chilli, garlic and cherry tomatoes in a traditional Neapolitana sauce	28
MEATBALL SPAGHETTI Homemade meat balls in a red sugo and topped with fresh parmesan	23
CREAMY MUSHROOM RISOTTO Buttered mushrooms, cherry tomatoes, peas and fresh herbs in a creamy sauce topped with fresh parmesan	22
SPANISH RISOTTO Grilled chicken, tiger prawns, chilli, garlic, peas, cherry tomatoes and saffron	25
GNOCCHI DE FORNO House made gnocchi in a rosa sauce topped with buffalo mozzarella, finished in the woodfire oven with grilled sourdough	21

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DRINKS

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BEERS

PERONI (ON TAP)	9
GREAT NORTHERN (ON TAP)	8
ASAHI (ON TAP)	9
CARLTON DRAUGHT (ON TAP)	7
PURE BLONDE	9
CORONA	9
CASCADE PREMIUM LIGHT	7
JAMES SQUIRE ONE FIFTY LASHES PALE ALE	8

COCKTAILS

MARGARITA Tequila, lime and triple sec	15
MOJITO Mint, fresh lime, sugar and rum	15
NEGRONI Gin, campari, vermouth	15
LONG ISLAND Vodka, gin, rum, tequila, contreau, lime, coke	17
ESPRESSO MARTINI Vodka, espresso, sugar syrup, coffee liqueur	16
OLD FASHIONED Bourbon, sugar, angostura bitters	15
ELS LYCHEE BLOSSOM Vodka, St. Germain elderflower liqueur, yuzu, lychee	16
PINA COLADA Pineapple, coconut rum and coconut syrup	15
TAKE ME TO ELS Raspberry vodka, cranberry juice, lime and sugar syrup	15



WHITE WINES

	GLASS	BOTTLE
SEPPELT THE DRIVES CHARDONNAY HENTY		39
HILL AND VALLEY RIESLING EDEN VALLEY	12	48
T'GALLANT CAPE SCHANCK PINOT GRIGIO VICTORIA	10	38
821 SOUTH SAUVIGNON BLANC MARLBOROUGH		39
MAGIC BOX SAUVIGNON BLANC SOUTH EAST AUSTRALIA		35
ATAMATO ORGANIC SAUVIGNON BLANC BUNDARRA FARM	12	46

RED WINES

	GLASS	BOTTLE
HILL AND VALLEY TEMPRANILLO EDEN VALLEY		46
ST HUBERT'S THE STAG PINOT NOIR YARRA VALLEY	11	41
BRAND LARIA CABERNET SAUVIGNON COONAWARRA	12	49
MAGIC BOX SHIRAZ SOUTH EAST AUSTRALIA	10	39
BOOK ENDS CABERNET SAUVIGNON WESTERN AUSTRALIA		59
GEORGE WYNDAM MERLOT SOUTH AUSTRALIA		42
ATAMATA ORGANIC SHIRAZ BUNDARRA FARM	12	46

BUBBLES

	GLASS	BOTTLE
MAGIC BOX SPARKLING BRUT SOUTH EAST AUSTRALIA	10	38
T'GALLANT PROSECCO SOUTH AUSTRALIA		39
INNOCENT BYSTANDER MOSCATO YARRA VALLEY	13	54
SQUEALING PIG SPARKLING ROSÉ SOUTH EAST AUSTRALIA		42

ROSÉ

	GLASS	BOTTLE
ATAMATA ORGANIC ROSÉ BUNDARRA FARM	12	46
MAGIC BOX ROSÉ SOUTH EAST AUSTRALIA	10	35

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COFFEE

	REG	MUG
SHORT BLACK	3.7	
MACCHIATO	3.9	
PICCOLO	3.9	
FLAT WHITE	4.2	5.2
CAPPUCCINO	4.2	5.2
LATTE	4.2	5.2
LONG BLACK	4.2	5.2
MOCHA	4.2	5.2
HOT CHOCOLATE	4.2	5.2
VANILLA OR SPICED LATTE	4.2	5.2
AFFOGATO	6.2	

EXTRAS

MILKS: Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat .50

DECAF .50

SYRUPS: Vanilla, Hazelnut, Caramel 1

TEA

English Breakfast, Peppermint, Camomile, Green, Earl Grey 4.7

ICED DRINKS

ICED COFFEE	7.5
ICED CHOCOLATE	7.5
ICED MOCHA	7.5
ICED LATTE	6.5
ICED LONG BLACK	6.5
ICED CHAI	6.5

OPTIONS

MILKS: Soy, Lactose-free, Almond Breeze, Milk Lab Almond, Oat .50

DECAF .50

WHIPPED CREAM 1

SOFT DRINKS & WATER

MODA STILL WATER (BOTTOMLESS)	3
MODA SPARKLING WATER (BOTTOMLESS)	6
SANTA VITTORIA STILL WATER	7
SANTA VITTORIA SPARKLING WATER	7
PEPSI	5
PEPSI MAX	5
SOLO	5
LEMONADE	5
RASPBERRY LEMONADE	5
LEMON, LIME & BITTERS	6
LIPTON ICE TEA (PEACH)	6

SMOOTHIES

BANANA SMOOTHIE	9
Almond milk, honey, banana, natural yoghurt	
BERRY BLISS	10
Apple juice, strawberry, blueberry, natural yoghurt	
HONEY AVOCADO	10
Almond milk, honey, avocado, banana, gelato	
BANANA BERRY	9
Soy milk, banana, strawberry, honey, natural yoghurt	

NIPPY'S 100% FRUIT JUICES

Orange, Pineapple, Apple, Cranberry, Orange & Passion 7

MILK / THICKSHAKES

	MILKSHAKE	THICKSHAKE
ALL SHAKES	7	9
CHOCOLATE		
CARAMEL		
VANILLA		
LIME		
STRAWBERRY		
BANANA		
OREO		

