

LUNCH

12pm – 3pm

SNACKS

Dips with pita —

Hummus - v, nf	14
Baba ganoush - v, nf	14
Walnut tarator	14

— swap pita for malawah 3

Add on —

Grilled vegetables and feta - gf	10
Shawarma lamb and pine nuts - gf	12
Prawns and crustacean butter - gf	14

Persian feta and bitter green boureka – nf 22

Eggplant fries, shanklish and harissa – nf, voa 10

Elma's falafel and garlic yoghurt and za'atar – voa 10

SUBSTANTIAL

Roasted cauliflower, sesame, chili oil seeds and herbs – v, gf, nf 18

Shawarma lamb pita with hummus, house pickles and a sort of fattoush 18

Turkish style lamb dumplings, garlic yoghurt, beurre noisette, chili and croutons 22

Half chicken roasted with Aleppo pepper, preserved lemon and herbs – gf, nf 28

SIDES

Breads served with toum —  
Wholemeal laffa or pita 7  
Malawah 10

Jeweled Persian rice 14

Roasted potatoes, labneh and Elma's spices – gf 14

Hand cut chips with toum and spiced tomato jam – v, gf, nf 14

Fattoush salad with cucumber, tomato, capsicum and crispy pita – v, nf 20

Carrot and beetroot salad with soft boiled egg and pistachio – v, voa, gf 16

SWEETS

Turkish coffee and chocolate brownie, sesame caramel, halva – gf,nf 14

Ricotta knafeh, pistachios, saffron ice cream 14

Orange cake, ras al hanout, yoghurt sorbet – gf 14

FEED ME

Let the chef's decide!

\$65 per person

We'll serve a selection of Elma's favourite dishes

Minimum 2 guests

ELMA

gf – gluten free nf – nut free v – vegan voa – vegan option available

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. We request that all guests with dietary requirements inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens. Please note, there is a 1.5% surcharge on all credit card transactions.

DRINKS

COFFEE	REG / LRG
Black 4 / 4.5	
White 4.2 / 5.2	
Soy, Almond or Oat milk	0.5
CHOCOLATE	
Hot Chocolate	4.5
Mocha	4.5
ICED DRINKS	
Iced Latte	5
Iced Coffee	6
Iced Mocha	6
Iced Chocolate	6
TEA	
English Breakfast	4.5
Earl Grey	5
Jasmine	6
Peppermint	5
Lemongrass & Ginger	6

JUICES	
Orange Juice	6
Apple Juice and Strawberry	6
Red Juice Beetroot, apple, ginger	7
Green Juice Apple, celery, cucumber, spinach, lemon, ginger	7
SOFT DRINKS	
Coke 4.5	
Coke zero	4.5
Lemonade	4.5
Ginger Beer	4.5
Mt Franklin sparkling water	4.5
Mt Franklin still water	4.5

SODAS 5

ALCOHOLIC DRINKS

SPARKLING	GLS / BTL
NV Pizzini Frizzante — King Valley, VIC	11 / 55
NV Paul Louis Sparkling — France	12 / 60
NV Holly's Garden Uber Brut — VIC	65
NV Laurent Perrier, Champagne — France	135

WHITE WINE	GLS / BTL
2019 Wild's Gully, Sauvignon Blanc — King Valley, VIC	11 / 55
2019 Mahi, Sauvignon Blanc — Marlborough	13 / 65
2019 Villa Fresco Bianco — King Valley, VIC	10 / 50
2020 Leeuwin Estate "Art Series" Riesling — Margaret River, WA	5 / 75
2018 Clyde Park, Chardonnay — Geelong, VIC	13 / 65
2020 Pizzini, Pinot Grigio — King Valley, VIC	12 / 60
2020 Schild's Estate, Moscato — Barossa Valley	11 / 60
2020 Boat O'Craigo Black Spur, Sauvignon Blanc — Yarra Valley	80
2019 Rob Dolan True Colours, Sauvignon Blanc — Yarra Valley	75

ROSEGLS / BTL	
2020 Medhurst Rose — Yarra Valley, VIC	65

RED	GLS / BTL
2018 Villa Fresco Rosso — King Valley, VIC	10 / 50
2019 Studebaker, Pinot Noir — Gippsland	14 / 70
2015 Fighting Gully, Tempranillo — Beechworth, VIC	14 / 70
2019 Fighting Gully, Sangiovese — Beechworth, VIC	12 / 65
2013 Geoff Merril "G&W", Cabernet Sauvignon — McLaren Vale, SA	14 / 70
2019 Mollydooker The Boxer, Shiraz — McLaren Vale, SA	14 / 70
2019 Bistro, Pinot Noir — Corsica, France	75
2017 Jones Road, Pinot Noir — Mornington Peninsula	75
2016 Pierro, Cabernet Sauvignon, Merlot — Margaret River	130

DRAUGHT BEER	425ML
Estrella Damm Lager	12
Brick Lane Pale Ale	11
Brick Lane IPA	11
Brick Lane Hoppy Ale	12
Colonial Berties Cider	11

BOTTLES & TINNIES	
Brick Lane Pale Ale	12
Brick Lane Lager	12
Colonial IPA	12
Colonial South West Sour	12
Colonial Kolsch	12

HOUSE SPIRITS	
Vodka — Russian Standard	11
Gin — Beefeater	11
Rum — Bacardi Blanco	11
Spiced Rum — Bacardi Spiced	12
Bourbon — Makers Mark	12
Blended Scotch — Dewar's White Label	11
Tequila — Tromba Blanco	12

SINGLE MALT	
Glenmorangie 10 Years — Highlands, Scotland	13
Laphroaig Quarter Cask — Islay, Scotland	22
Balvenie 12 Years Double Wood — Scotland	18

**ELMA**