

Elkano

RESTAURANT | LOUNGE

A LA CARTE MENU

Appetisers

Edamame Beans Salted/Chilli (GF) (Ve)	5.00/6.00	Seafood Croquettes Coriander Aioli	6.00
Prawn Crackers Nori Salt, Sweet Chilli Jam	5.00	Beef Tartare Sourdough Crouton, Tabasco Dressing	5.00

• Starters •

Thai Red Lobster & Langoustine Risotto Chive Oil, Micro Coriander (GF)	16.00	Roasted Hand Dived Scallop Celeriac, Truffle Beurre Blanc (GF)	18.00
Tandoori Spiced Octopus Mint Yoghurt, Micro Leaf Salad (GF)	18.00	Heritage Tomatoes & Cucumber Tomato Water (GF)(Ve)	14.00

• Mains •

Miso Glazed Black Cod Stir Fry Noodles, Pak Choi, Toasted Sesame, Pickled Chillies, Yuzu Broth	35.00
Bouillabaisse Stone Bass, Carabinero Prawn, Palourde Clams, Fennel, Confit Tomatoes, Saffron Potatoes, Sourdough Croutons, Rouille, Creamed Bisque	39.00
Grilled Lobster Tail Lobster Tortellini, Confit Chicken Wing, Cauliflower, Crispy Chicken Skin, Chicken Sauce	44.00
Roasted King Oyster Mushrooms Parsnip, Kale, Pickled Mushrooms, Cep Soil (Ve)	18.00

• Meats •

Wagyu Sliders (H)	18.00
Peri Peri Poussin (H) (GF)	12.00
Teriyaki Lamb Cutlets (H) (GF)	32.00
Grass Fed Fillet Of Beef 6oz (H) (GF)	28.00
Australian Wagyu Tomahawk 30oz (H) (GF)	25.00
Japanese A5 Wagyu Ribeye 10oz (GF)	160

• Sides •

Triple Cooked Skin on Fries (Ve) (GF) H	6.00	Heritage Tomato & Mixed Leaf Salad Lime Vinaigrette, Lotus Root Crisps (Ve) (GF)	7.00
Parmesan & Truffle Fries Chives (V) (GF)	8.00	Miso Grilled Hispi Cabbage Sour Cream, Toasted Sesame (V) (GF)	7.00
Potato Dauphinoise Garlic & Herb Cream (V) (GF)	8.00	Creamed Garlic King Oyster Mushrooms Chives, Chive Oil (V) (GF)	8.00
Sauteed Spinach Chilli, Ginger, Garlic (V) (GF)	7.00	Seasonal Greens Soy Caramel, Crispy Garlic (V) (GF)	8.00

• Sauces •

Bone Marrow & Truffle Sauce (GF)	3.95	Mushroom Sauce	3.95
Peppercorn Sauce (GF)	3.95	Chimmi Churri Sauce (GF) (Ve)	3.95

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination may occur, and we cannot 100% guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens. A discretionary service charge of 12.5% will be added to your bill.