

ELA A LA CARTE

MON - SAT 5.30PM TO 8.30PM

SIDES

Duck Fat Potatoes 14
Black garlic aioli, rosemary salt

Saffron Mash 12
Herb pangrattato

Ela Salad 14
Baby cos, tomato, Lebanese cucumber,
marinated feta, pickled red onion

DESSERT

Petite Cannoli 15
Chocolate + hazelnut cream, fresh raspberry

Basque cheesecake 18
Whiskey roasted pear, salted caramel, mascarpone

DRINKS

SOFT DRINK AND JUICE

Sprite Bottle \$6.00
Coke Bottle \$6.00
Coke No Sugar Bottle \$6.00

WHITE WINE

bottle
The Lane Sauvignon Blanc \$62.00
Fiore Moscato \$52.00
Mount Langi Ghiran Billi Billi Pinot Gris 2022 \$64.00
The Lane Chardonnay \$65.00

RED WINE

bottle
Artwine Smiling Gamay \$59.00
Underground Pinot Noir \$66.00
Rymill The Dark Horse Cabernet Sauvignon \$63.00
Hentley Farm Villain Vixen Shiraz \$58.00

ROSE WINE

bottle
Dalfarras Rosato Rose 2022 \$53.00

SPARKLING WINE

bottle
Dal Zotto Pucino Prosecco \$58.00

BOTTLE BEER

bottle
Birra Moretti 330ml \$12.00
Corona \$11.00
Hahn Light 375ml \$10.00
Heineken 330ml \$11.00
Pipsqueak Apple Cider 330ml \$10.00
Peroni Libera 0% 330ml \$9.00

IN ROOM DINING

To order dial In Room Dining
from your phone.

HOTEL
ALBA
ADELAIDE

BREAKFAST

7AM TO 10AM

House Made Granola	16
Berries, labneh, Manukah honey, banana	
Seasonal Fruits	12
Manuka honey, labneh	
Mango Panna Cotta	16
Compote, seasonal fruits, house made granola	
ela Breakfast Burger	18
Bacon, egg, relish + hashbrowns	
vegetarian option available upon request	
Smashed Avo	19
Sourdough, fresh heirloom tomato salsa, rocket, pickled red onion, feta	
Eggs on Toast	16
Eggs your way on toasted sourdough	
Toasted Sourdough	10
Whipped butter + Beerenberg preserves	
Croissant	12
Barossa leg ham, cheese + seeded mustard	
Almond Croissant	8
Banana Bread – Whipped butter	8

BREAKFAST BEVERAGES

Coffee	small 4.5 large 5.50
Tea	5
Juices	6
Orange, apple or pineapple	
Alternative Milks Available	1

ADD ON'S

Egg (poached or fried)	3.5
Hickory Smoked Bacon	6
Haloumi	6
Confit Mushroom	5
Smashed avocado	6
Hollandaise	4

SNACKS

MON - SAT 11.30AM TO 9PM

SUN 11.30AM TO 2.30PM

Grilled Flatbread + Dip (<i>your choice of one</i>)	12
Whipped ricotta + honey Black olive + labneh Spiced harissa hummus	
Marinated Kalamata Olives	8
ela House Pickles	8
South Australian Oysters	
Natural with lemon + gin mignonette	half dozen 22
	full dozen 44
Panko crumbed with sauce gribiche	half dozen 26
	full dozen 48
Fries	10
Sea salt, tomato sauce	
Hand Cut Wedges	14
Sweet chilli + sour cream	
Onion Rings + Garlic Aioli	12
Salt & Pepper Squid + Lime Mayo	14
Roasted sweet potato croquettes	16
Ela Salad	14
Baby cos, tomato, Lebanese cucumber, marinated feta, pickled red onion	
Add chicken	6
Add beef	8
Crumbed Feta	18
Burnt onion jam + baby leaf salad	
Panko Crumbed Garfish	24
Fries, lemon + sauce gribiche	
Marinated Beef Souvlaki	22
Feta, pickled onion, tabbouleh + pita	
Everest Dixie Cups	6
Ice-cream or Frozen Yoghurt	
Seasonal Fruits	12
Manuka honey, labneh	
Cheese	34
A selection of seasonal soft, hard + blue cheeses with quince paste, lavosh, muscatels + salted nuts	

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MON - SAT 5.30PM TO 8.30PM

SMALL

Marinated Kalamata Olives	8
ela House Pickles	8
Roasted sweet potato croquettes	16
burnt onion jam, charred shallots	
Duck, Pork & Pistachio Terrine	16
Housemade marmalade, sweet pickles, toasted brioche	
Arnacini	16
Sugo, pecorino, basil	
ela Lamb Dumplings	19
Tomato + olive butter, labneh	
Butternut + Ricotta Ravioli	26
Brown garlic butter, spinach, roasted almonds	

LARGE

Portuguese BBQ Chicken	36
Charred shallots, black garlic aioli, lime	
12 Hour Braised Moroccan Lamb Shanks	38
Pomegranate gremolata, couscous, toasted almonds, lime	
Confit Duck Leg	36
Roasted carrot puree, braised red cabbage, marmalade glaze	
Potato & Ricotta Gnocchi	34
Gorgonzola cream, confit mushrooms, prosciutto + walnut crumb	
Saltwater Barramundi Piccata	38
Charred greens, lemon butter, herb pangrattato	