

ELA A LA CARTE

BBQ Chicken Cacciatore	32
Tomato, basil, olives, prosciutto	

Pork Cutlet	36
Apple and fennel, jus	

Twelve-hour braised Moroccan lamb shank	34
Apricot cous cous, almonds	

Barramundi	34
Garlic and chilli, leek slaw	

Chargrilled Steaks:

200g Eye Fillet	45
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300g Grain Fed Striploin	40
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Both steaks served with béarnaise, sautéed forest mushrooms and jus

SIDES

Sautéed Greens	10
Garlic butter, almonds	

Charred Sweetcorn	8
Brown butter, garlic	

DESSERT

Warm Chocolate Torte	16
Blackberry, double cream	

Vanilla Crème Brulee	15
Honey meringue, berries	

A \$6 tray charge applies.

DRINKS

SOFT DRINK AND JUICE

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

The Lane Sauvignon Blanc	bottle \$64.00
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Fiore Moscato	\$55.00
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Mount Langi Ghiran Billi Billi Pinot Gris	\$66.00
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The Lane Chardonnay	\$65.00
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RED WINE

Artwine Smiling Gamay	bottle \$63.00
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Underground Pinot Noir	\$66.00
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Rymill The Yearling Cabernet Sauvignon	\$63.00
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Hentley Farm Villain Vixen Shiraz	\$61.00
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ROSE WINE

Dalfarras Rosato Rose	bottle \$54.00
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SPARKLING WINE

Dal Zotto Pucino Prosecco	bottle \$58.00
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BOTTLE BEER

Corona	bottle \$11.00
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Hahn Light	375ml \$10.00
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Heineken	330ml \$11.00
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Pipsqueak Apple Cider	330ml \$10.00
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Peroni Libera 0%	330ml \$9.00
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IN ROOM DINING

To order dial In Room Dining from your phone.

HOTEL
ALBA
ADELAIDE

BREAKFAST

House Made Granola	17
Berries, labneh, Manukah honey, banana	
Seasonal Fruits	14
Manuka honey, labneh	
ela Breakfast Burger	18
Bacon, egg, relish + hashbrowns	
<i>vegetarian option available upon request</i>	
Smashed Avo	19
Sourdough, fresh heirloom tomato salsa, rocket, pickled red onion, feta	
Eggs on Toast	17
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	<i>small 5.5 large 6.5</i>
Tea	6
Juices	6
Orange, apple or pineapple	
Alternative Milks Available	1

ADD ON'S

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

SNACKS

Whipped Ricotta	12
Honey, gnocco fritto	
Sourdough	10
Olive oil, balsamic, dukkah	
Warm Marinated Olives	8
Sweet Potato Croquettes	16
Tomato and onion jam	
Fritto Misto	26
South Australian squid, prawns, harissa mayo	
Tunisian Meatballs	18
Sugo, fried shallots	
Ela Caesar Salad	16
Baby cos, prosciutto, parmesan, white anchovy	
Add chicken	6
Add prawns	8
Braised Beef Ragout	30
Pappardelle, pumpkin, sage	
Spinach and Ricotta Cannelloni	26
Cream cheese, rosé	
Mushroom Risotto	28
Crème fraiche, shaved parmesan	
Add chicken	6
Add prawns	8

SNACKS

Baked Brie	30
Walnut and cranberry, honey, lavosh	
Crispy Baby Potatoes	12
Duck fat, crème fraiche	
Fries	10
Sea salt, relish	
Garden Salad	8
White balsamic, feta	
Petit Four	10
Assorted macarons and chocolate	
Gelati	7
Chocolate, vanilla bean, salted caramel macadamia or coconut raspberry	

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