

# FOOD MENU

## TAPAS

<b>OLIVES (VG/GF)</b> Warm marinated mixed olives.	\$10	<b>CHORIZO A LA SIDRA (GFO)</b> Pan seared chorizo cooked in cider & paprika served with toasted sourdough	\$16
<b>HUMMUS (VG/GF)</b> Hummus finished with olive oil and served with tostada chips.	\$10	<b>CHICKPEA &amp; RICOTTA SALAD (VGO/GF)</b> A refreshing chickpea salad served on a bed of ricotta and rocket finished with pickled cucumber, onions, and nuts.	\$16
<b>TZATZIKI (V/GF)</b> Tzatziki finished with olive oil and served with tostada chips.	\$10	<b>SALT &amp; PEPPER CALAMARI (6)</b> Served with a green salad and tartare sauce.	\$17
<b>FRIES (VG)</b> Served with a tomato sauce	\$10	<b>PUERTO RICAN CHICKEN</b> Chicken deep-fried and coated with paprika aioli.	\$18
<b>TRUFFLE FRIES (V/VGO)</b> Fries finished with truffle oil and served with truffle aioli.	\$11	<b>SPANISH MEATBALLS (GFO)</b> Beef meatballs served in a spicy bravas sauce with toasted sourdough.	\$19
<b>MAC &amp; CHEESE CROQUETS (V)</b> Mac and cheese croquets served with a romesco sauce and cumin aioli. *Contains nuts	\$13	<b>PLANT BASED MEATBALLS (VG/GFO)</b> Plant based meatballs served in a spicy bravas sauce with toasted sourdough.	\$19
<b>MUSHROOM &amp; TRUFFLE ARANCINI (V/VGO/GFO)</b> Served with a truffle aioli	\$14	<b>GAMBAS AL AJILLO (GFO)</b> Pan-seared prawns in chili, garlic, and cider, served with toasted sourdough.	\$19
<b>POTATO BRAVAS (V/VGO)</b> Potato wedges served with a homemade spicy smoky paprika bravas sauce	\$15	<b>PRAWN &amp; PINEAPPLE CEVICHE (GF)</b> A fresh dish featuring prawns, pineapple, cucumber, tomato, and red onion, all tossed in a zesty garden dressing. Served with a side of rice paper.	\$19
<b>HALOUMI (V/GFO)</b> Fried haloumi served in an aji verde	\$15	<b>TACOS (3)</b> <ul style="list-style-type: none"><li>• Chicken Tacos (GFO)</li><li>• Fish Tacos</li><li>• Jackfruit Tacos (VG/GFO)</li></ul> All finished with pineapple salsa, cabbage, pickled onions and lime. Served with a side of corn chips and a chunky marinara sauce.	\$22
<b>BRUSCHETTA (3)</b> No mix & match <ul style="list-style-type: none"><li>• Olive bruschetta: stracciatella cheese, olive jam, finished with truffle oil. (V)</li><li>• Bruschetta pomodoro: tomatos, basil, finished with olive oil and balsamic. (VG)</li><li>• Gambas bruschetta: curried prawn, chilli and aioli.</li></ul>	\$15	<b>CHEFS SELECTION</b> Selection of cured meats, cheeses, sundried tomatoes, olives, pickles and dried seasonal fruits served with toasted sourdough and olive and balsamic.	\$40



ELLORA

ONE FITZROY ST. ST. KILDA

PLEASE LET US KNOW IF YOU HAVE  
ANY ALLERGIES OR DIETARY REQUIREMENTS  
(V) Vegetarian | (VG) Vegan | (GF) Gluten free | (DF) Dairy free |  
(GFO) Gluten free option | (VGO) Vegan option available

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## HAND STRETCHED PIZZA

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<b>GARLIC FLATBREAD (V/VGO)</b> Garlic & herbs topped with mozzarella	<b>\$14</b>
<b>MARGHERITA (V/GFO)</b> Napoli, mozzarella and basil	<b>\$20</b>
<b>PEPPERONI (GFO)</b> Napoli and mozzarella with a generous helping of hot pepperoni.	<b>\$20</b>
<b>BBQ CHICKEN (GFO)</b> Napoli, mozzarella, smoked chicken, red onion, and BBQ sauce	<b>\$20</b>
<b>TRUFFLE VEGETARIAN (V/GFO)</b> Napoli, mozzarella, olives, mushroom, red onion finished with onion jam, truffle oil, and rocket	<b>\$20</b>
<b>PROSCIUTTO (GFO)</b> Napoli, mozzarella, prosciutto, stracciatella, red onion rocket finished with a balsamic glaze.	<b>\$21</b>
<b>GAMBAS (GFO)</b> Napoli, prawns, chilli, pickled celery, and mozzarella.	<b>\$22</b>



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