

*Welcome to the Elephant and Castle Hotel. Purchased by Darryn Lyons on the 17th of January 2012, The Elephant and castle has fast become one of Geelong's major attractions due to its fine refurbishment and Australia's most prized photographic collection 'Images Of Our Time', which is to be Housed permanently in Geelong at the Elephant and Castle Hotel. The collection will also travel around Australia and the South Pacific in the summer of 2013. We hope you enjoy your experience of fine food, wine and atmosphere at the Elephant and Castle Hotel, please take your time to look around Darryn's private collection.*

*Born in Geelong, Victoria on 19 August 1965, Lyons graduated from Geelong East Technical School, then began work as a professional photographer at the Geelong News and Geelong Advertiser. At the age of 22, he moved to London, where he gained a job at News of the World after a chance meeting with Rupert Murdoch. Two years later, he left to take a position with the Daily Mail, for whom he provided coverage of the Bosnian War, just one of the world renowned moments he captured on his camera.*

*Darryn Lyons is the self-made man behind the cult of celebrity photography. In his fascinating expose of life behind the lens, he speaks of his outrageous and dangerous exploits as a newspaper photographer and paparazzo for some momentous events around the globe in his autobiography 'MR PAPARAZZI' available behind the bar for purchase.*

*His is a story of hard graft, hard tactics and hard choices in a notorious profession. Armed with little more than a camera and a memorable haircut and a passionate will to win, he came out on top to build his own empire in the heart of London and around the world.*

*The ace snapper put his fortune and his life on the line for the rush of getting the best picture. Along the way he got a jaw-dropping insight into the world of high society and modern celebrity and the overwhelming power of the image.*

*'Darryn's life is like his hair, colourful, crazy, unique, dynamic and memorable. He is a brilliant photographer, and an even smarter businessman'*

*Piers Morgan*

*'Darryn Lyons really does have talent'*

*Simon Cowell*

## Breads and Starters

*La Madre' ciabatta garlic bread*

\$8.00

*'La Madre' ciabatta bread topped with Dijon mustard and NSW Highland Egmont Cheese*

\$8.50

*Crispy pizza with twice cooked 'Chesterdale Farm' braised lamb  
with locally grown Roma tomatoes 'Otway' onions,  
Chervil goats cheese and basil*

\$13.00

## To Share

*A selection of our executive chefs 'Coffin Bay' oysters  
from the rockeries of South Australia*

*1/2 Dozen \$14.50*

*Dozen \$29.00*

*Tasting plate \$31.00*

*Oysters natural, topped with our chef's seafood aioli (G/F)*

*Oysters Kilpatrick with Otway Ranges bacon and our  
housemade worcestershire and tomato sauce*

*Oysters Mediterranean with tomato, avocado and chili (G/F)*

*Oysters in a boutique beer batter, served with a lemon zest aioli.*

## Entrée

*Chef's soup of the day (G/F)*

\$8.50

*Cured Atlantic Salmon*

*served on a garlic dill homemade crouton, baby water cress  
and a lemon mustard King Island cream*

\$14.00

*'Meredith Farm' Chicken Roulade*

*stuffed with shitake mushrooms, served with a Saint Tropez chicken liver inspired pate,  
accompanied with 'La Madre' ciabatta bread*

\$14.00

*Confit 'Otway' Pork Belly*

*with a peppercorn reduction, served with seared crispy asparagus from Mornington Peninsula (G/F)*

\$16.00

*'South Pacific' Scallops*

*with a fresh chilli cucumber salsa and micro herb garnish (G/F)*

\$16.00

*Elephant and Castle chilli and garlic Calamari*

*caught in the glassy 'Bays of New Zealand' served with a Murray Valley citrus salad  
and bean sprouts fresh from 'Mulgrave Farm' (G/F)*

\$14.00

## Mains

*All our local beef is sourced through Penny's Prime Meats for the finest free range farms from  
Birregurra ,Bendigo, Ballarat and Portland*

*250gm Eye Fillet*

*with a capsicum puree, garlic beans, 'Rodriguez' chorizo sausage  
served with sliced herb infused chat potatoes (G/F)*

*\$32.00*

*300gm Scotch Fillet*

*accompanied by seasonal locally grown roasted vegetables, caramelised 'Otway' onions  
and your choice of green peppercorn sauce, cafe de pari or wild mushroom sauce  
(G/F with Jus or cafe de pari)*

*\$31.00*

*350gm Rib Eye*

*on the bone served with a sweet potato rosti Mediterranean vegetables  
and topped with a wild mushroom jus (G/F no rosti)*

*\$35.00*

*'Chesterdale Farm' Lamb Back Strap*

*herb crusted and stuffed with basil and pesto,  
served alongside a Drysdale potato fondant, horse radish King Island cream  
with seasonal locally grown ratatouille*

*\$30.00*

*Twice cooked 'North Hill' Confit Duck Leg,*

*served with a middle eastern spiced cous cous, bokchoy and an orange zest reduction*

*\$28.00*

*Farmed 'Gangurru Game' Kangaroo Fillets*

*with roasted kipfler potatoes from Drysdale, caramelised pear,*

*marinated with Swiss brown mushrooms from the fields of the Adelaide Hills  
combined with our spinach and cherry jus (G/F)*

*\$32.00*

*'Meredith Farm' Chicken Breast*

*stuffed with 'Shaw River' Buffalo mozzarella cheese and rosemary,  
served with crusted parmesan baked polenta and locally grown tomato ragout (G/F)*

*\$27.00*

*'Huon Bay' Atlantic Salmon Fillet*

*with a fresh citrus salsa, water cress rocket salad and Werribee Farm sugar snap peas (G/F)*

*\$28.00*

*'North Hill' housemade Duck Gnocchi*

*with roasted garlic and Spanish onion pea puree,  
served with lightly sautéed leeks from 'Redland Bay'*

*\$22.00*

*'Chesterdale Farm' Lamb Risotto*

*served with locally grown red peppers, chargrilled zucchini, 'Lockey Valley' roma tomatoes  
and topped with barrel aged Greek feta. (G/F)*

*\$22.00*

*Hand Cut Fettuccine Pasta*

*with Hungarian salami, fresh ricotta cheese and roasted asparagus,  
garnished with olive oil and a hint of chilli*

*\$21.00*

*'South Australian' line caught Whiting*

*served with crispy sea salted fries accompanied by an Italian balsamic vegetable salad (G/F grilled)*

*\$28.00*

**Vegetarian**

*Baked polenta served with Chervil goat's cheese with wild field mushrooms from the Adelaide Hills (G/F)*

*\$18.00*

*Drysdale sweet potato rosti accompanied by locally grown seasonal roasted vegetables, topped with an authentic Italian Napoli sauce and parmesan*

*\$15.00*

*Wild mushrooms from the Adelaide Hills and Mornington Peninsula grown asparagus risotto topped with spinach, pine nuts and Chervil goat's cheese (G/F)*

*\$21.00*

*Housemade Drysdale potato gnocchi, with pumpkin, semi dried tomatoes served with a King Island cream white wine reduction*

*\$21.00*

*Crispy pizza topped with wild mushrooms from the Adelaide Hills, bocconcini and locally grown spinach*

*\$13.00*

*Italian balsamic salad, with cherry tomatoes, 'Otway' pumpkin, macadamia nuts, chargrilled zucchini and rocket leaves (G/F)*

*\$15.00*

## *Sides*

<i>Steamed Vegetables</i>	<i>\$7.00</i>
<i>Garden Salad</i>	<i>\$7.00</i>
<i>Greek Salad</i>	<i>\$9.00</i>
<i>Crispy Salted Fries</i>	<i>\$7.00</i>

## *Desserts*

*Italian Espresso infused Brulee,  
served with an English butter biscuit, a 'Riverina' strawberry puree  
and topped with King Island peppermint cream (G/F no biscuit)  
\$12.00*

*Swiss Flourless Chocolate Cake  
served with homemade cinnamon coated donuts, fresh berries and King Island double cream  
(G/F no donuts)  
\$12.00*

*Mr Paparazi 'Murray Valley' Lemon Meringue Pie,  
topped with Queensland forrest farmed Mangoes,  
served with a quinnelle of 'Brunswick' lemon sorbet  
\$12.00*

*Granny Smith Apple and 'Bacchus Marsh' Rhubarb Crumble  
served with King Island double cream and cinnamon dusted berries  
or our housemade vanilla pod custard  
\$12.00*

*On behalf of the hotel, I welcome you to the Elephant and Castle  
and I hope you enjoyed everything my menu had to offer*

*Damian Beggs*

*Executive Chef Elephant and Castle.*