ELEPHANT & CASTLE

DINING & DRINKS · SUMMER 2027

Entrées

Garlic Bread — $13

VA. Add cheese +$4.

Seasoned Chips — $13.50

VGA · VA. With tomato sauce.

Sticky Glazed Pork Belly Bites — $22

GFA. Mild pickled chilli and onions.

Smoked Cauliflower Bites — $16

GFA · VGA · DFA. Smoky aioli and fresh herbs.

Portarlington Mussels — $19.50 / $35

GFA · Australian. Mild chilli and garlic Napoli sauce, with garlic bread. Gluten-free option served with chips.

Chargrilled Sliced Porterhouse — $22.50

150g · Medium rare · GFA. Red wine jus and flake sea salt.

Lemon Pepper Squid — $18

GFA · DFA · Imported. Garlic aioli.

Salads & vegetables

Mango Salad — $25

VA · GFA. Frisée, oak leaf, radicchio, mango, cucumber, red onion, cashews and goat cheese mustard dressing.

Classic Chicken Caesar Salad — $29

GFA. Baby gem, house Caesar dressing, croutons, bacon, grilled chicken thigh and poached egg.

Seasonal Greens — $14

VA · GFA. Butter lemon sauce.

Garden Salad — $9

VA · GFA.

Small Chips — $8

VA.

Elephant’s classics

Chicken Parmi — $32

Chicken breast, Napoli, ham, mozzarella and cheddar, salad and chips. Gluten-free option +$2.

Lemon Pepper Squid — $29.50

GFA · DFA · Imported. Chips, salad and garlic aioli.

Seafood Linguine — $39

Mixed origin. Portarlington mussels, scallops, prawns, garlic, chilli and parsley. Gluten-free option: penne pasta.

Old English Battered Fish & Chips — $34.50

GFA · DFA · Mixed origin. Market fish, salad, mushy peas, tartare, lemon and chips. Malt vinegar available.

Wagyu Burger — $29

Bacon, cheese, pickles, burger sauce, buttermilk bun, chips and aioli.

Elephant’s classics continued

Bangers & Mash — $29.50

GFA. Toulouse pork sausages, creamy mash, gravy and braised cabbage.

Nasi Goreng — $29.50

GFA · VA · Imported. Egg fried rice, chicken, shrimp, peas, bean shoots, crispy shallots, mild chilli and sunny-side egg. Vegan option $25.

Veal Schnitzel — $39

Parmesan and herb crumb, creamy slaw, chips and gravy.

Eggplant Schnitzel — $26

VGA. Panko-crumbed eggplant, rich Napoli sauce, salad and chips.

Smaller serves · Big flavour

150g Porterhouse — $26
GFA. Chips, salad and gluten-free sauces.

Half Parmi — $22.50
Chips and salad.

Chargrilled Chicken Thighs — $23
GFA. Creamy mustard sauce and rice.

Cheeseburger — $24
Cheese, pickles, cheeseburger sauce, buttermilk bun and chips.

Steaks & side swaps

Grass-fed Western District premium steaks

Served with chimichurri, confit chat potatoes and greens. Choose a gluten-free sauce or mustard.

300g Porterhouse — **$47**

GFA · DFA.

220g Eye Fillet — **$52**

GFA · DFA.

Sauces & mustards

Gravy, red wine jus, garlic butter, peppercorn or mushroom. English, Dijon or seeded mustard.

Extra sauce / mustard — **+$3**

Swap: confit chats & vegetables — **+$7**

GFA · VA.

Swap: chats & salad — **+$3**

GFA · VA.

Swap: creamy mash & vegetables — **+$7**

GFA.

Specials & desserts

Darryn Lyons’ Flavours of the World

Taste the adventure. Follow Darryn’s adventures at @darrynbig.

Chef’s Catch of the Day

Australian. Fresh daily market fish supplied by Bay City Fisheries.

Sticky Date Pudding — $16

VA. Butterscotch sauce and vanilla ice-cream.

Vanilla Infused Crème Brûlée — $15

VA · GFA.

Elephant’s Eton Mess — $15

VA · GFA. Raspberry, strawberry, cream, meringue and strawberry coulis.

Chocolate & Caramel Mousse — $14

VA · GFA. Salted pretzels.

Weekly specials

Steak Nights · Wednesday & Friday

All served with chips, salad and gravy.

Rump Steak — **$25**
GFA · DFA.

Porterhouse — **$30.50**
GFA · DFA.

Eye Fillet — **$37**
GFA · DFA.

Thursday Parmi Night

Served with chips and salad.

Chicken Parmi — **$27**

Half Parmi — **$22.50**

Saturday Schnitzel Night

Served with chips.

Chicken Schnitzel — **$23**

Eggplant Schnitzel — **$20**
VGA.

Saturday additions

Salad +$3 · Gravy +$3 · Gluten-free option +$1.

Sunday roast

Grandma Lyons' Sunday Roast — **$32**

Seasonal roasted vegetables, Yorkshire pudding and gravy.

Extra Yorkshire pudding — **+$4**

Smaller Sunday Roast — **$20**

No trimmings. Served with chips, salad and gravy.

Swap for roasted vegetables — **+$4**

For the smaller roast.

Sparkling & rosé

House Sparkling Brut

Multi-regional. 150ml $11.50 · Bottle $38.

6Ft6 Prosecco

King Valley, VIC. 150ml $13.50 · Bottle $52.

Henkell Piccolo — $13

Wiesbaden, Germany.

Leura Park Blanc de Blanc — $62

Geelong, VIC. Bottle.

Veuve Clicquot Champagne — $130

Champagne, France. Bottle.

Chandon Rosé — $65

Yarra Valley, VIC. Bottle.

Baby Doll Rosé

Marlborough, New Zealand. 150ml $13 · 250ml $20 · Bottle $52.

Miss Alma Rosé — $42

Languedoc, France. Bottle.

White wine

6Ft6 Pinot Gris

Bellarine Peninsula, VIC. 150ml $13.50 · 250ml $21 · Bottle $52.

Leura Park 25 d’gris Pinot Gris — $65

Bellarine Peninsula, VIC. Bottle.

House White Sauvignon Blanc

Multi-regional. 150ml $11.50 · 250ml $18 · Bottle $38.

Petal Stem Sauvignon Blanc

Marlborough, NZ. 150ml $13 · 250ml $20 · Bottle $52.

Eden Hall Springton Riesling

Eden Valley, SA. 150ml $14 · 250ml $21 · Bottle $56.

Josef Chromy Riesling — $72

Tasmania. Bottle.

Mt Duneed Chardonnay

Bellarine Peninsula, VIC. 150ml $14 · 250ml $21 · Bottle $56.

Scotchman’s Hill Chardonnay — $65

Bellarine Peninsula, VIC. Bottle.

Deakin Estate Moscato

Victoria. 150ml $11.50 · 250ml $18 · Bottle $38.

White wine (continued)

Yealands Single Vineyard 2023 Albariño — **$42**

Marlborough, NZ. Bottle.

Red wine

Ropiteau Pinot Noir

Burgundy, France. 150ml $13.50 · 250ml $20.50 · Bottle $54.

Tomich Pinot Noir — $55

Adelaide Hills, SA. Bottle.

Hancock & Hancock Tempranillo — $52

McLaren Vale, SA. Bottle.

Angus The Bull Wee Merlot 2022 — $42

Heathcote, VIC. Bottle.

Pikes Los Compañeros Shiraz/Tempranillo

Clare Valley, SA. 150ml $13.50 · 250ml $21 · Bottle $54.

Kay Brothers Basket Pressed Grenache — $65

McLaren Vale, SA. Bottle.

House Red Cabernet Sauvignon

Multi-regional. 150ml $11.50 · 250ml $18 · Bottle $38.

Jo Nash Cabernet Sauvignon — $46

Nagambie, VIC. Bottle.

Biscay Road Shiraz — $46

Barossa Valley, SA. Bottle.

Red wine (continued)

Best Wines Shiraz — **$64**

Grampians, VIC. Bottle.

Provenance Shiraz — **$75**

Geelong, VIC. Bottle.

Jo Nash Shiraz

Nagambie, VIC. 150ml $13.50 · 250ml $20.50 · Bottle $54.

Dada Art La Finca de Morales 391 Malbec — **$38**

San Juan, Argentina. Bottle.

Beers & ciders

Cascade Light	$9.50
Stomping Ground Lager	$12.50
Hahn SuperDry (GF)	$10
Carlton Draught	$10
Melbourne Bitter	$10
Victoria Bitter	$10
Asahi Super Dry	$11
Stone & Wood Pacific Ale	$13
Coopers Sparkling Ale	$12
Little Creatures Pale Ale	$13
White Rabbit Dark Ale	$14
Corona	$12
Strongbow Original / Sweet	$11
Bertie Apple Cider	$12.50
Mercury Hard Cider	$12.50

On tap

Carlton Draught

Carlton Dry

Carlton Dry Mid 3.5

Great Northern

Balter XPA

Pirate Life Pale Ale

Guinness

Kilkenny

Bulmers Cider

Brookvale Ginger Beer

Hard Rated Solo

Hard Rated Sugar Free Lemon/Lime

Cocktails

Peach Bellini — **$16**
Prosecco and peach syrup.

Aperol Spritz — **$18**
Aperol, prosecco and soda.

Hugo Spritz — **$18**
Elderflower, prosecco, soda and mint.

Margaritas — **$23**
Raspberry, Spicy or Original.

Espresso Martini — **$23**
Vodka, coffee and coffee liqueur.

French Martini — **$20**
Vodka, pineapple and Chambord.

Long Island Iced Tea — **$26**
Gin, vodka, tequila, rum and citrus.

Non-boozy

Blueberry Lemonade — **$16**
Blueberries, syrup and raspberry.

Lychee Gimlet Zero — **$16**
Zero gin, lychee and lemon.

Elderflower Mojito — **$16**
Mint, elderflower, soda and lime.

Brown Brothers Zero Prosecco — **$13**

Guinness Zero — **$13**

Heineken Zero — **$9.50**

Heaps Normal XPA — **$12.50**

Dietary & ordering

Dietary requests

All dietary modifications are on request only. Speak to our friendly staff about your specific requirements.

Dietary key

GFA: Gluten Free · VA: Vegetarian · VGA: Vegan · DFA: Dairy Free. Labels follow the supplied menu and apply to requested modifications.

Seafood origins

Australian, mixed or imported origins are noted with relevant dishes.

Saturday drinks surcharge

5% surcharge on drinks only on Saturdays after 9.30pm.

Order at your table

Scan the ordering QR code at your table to order on your phone.