

Elster

DRINKS

SMOOTHIES **12.0**

Spinach, celery, pineapple, apple, ginger	
Watermelon, raspberry, chia	
Blueberry, acai, cherry, oat	
Mango, peach, coconut	
Banana, date, walnut, oat	

COFFEE

Sunset Blvd seasonal blend & single origin
by Inglewood

Single origin espresso	5.2
Single origin long black	5.2
Sunset Blvd with milk	5.2

Turmeric Coconut Latte / Matcha Maiden Latte	6.0
Hot Chocolate	5.2
Mocha	5.2
Malibu Chai	6.5
Iced Coffee / Iced Chocolate with ice cream	8.0 +1.0
Bottomless batch brew	6.0
Cold brew	6.5
Soy, almond, oat, coconut milk	+ 0.5
Large in-house	+ 1.0

TEA **4.8**

Tea by Malibu	
English Breakfast / Earl Grey / Peppermint / Chamomile / Sencha Green / Lemongrass & Ginger	

JUICES **6.5**

Orange / Apple / Mango	
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SHAKES **8.0**

Served w/ malt	
Chocolate, Nutella(N) / Strawberry / Vanilla / Salted Caramel / Espresso	
Alternative milks	+ 1.5

SODAS

Bobby Prebiotic Soft Drink	5.0
Berry / Ginger Beer	
Coke / Coke Zero / Sprite	5.0
1L Purezsa Sparking Water	5.0

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

ELSTER.COM.AU
INFO@ELSTER.COM.AU
7 DAYS A WEEK
9532 7765

BREAKFAST

Toast and Condiments	10.0
Sourdough, multigrain, light rye, english muffin.	
Gluten free +1.0 / Fruit toast +1.0	

Eggs on Toast	15.0
Poached, scrambled or fried on buttered sourdough.	

Continental Breakfast	30.5
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Fried eggs, lamb rosemary sausage, sliced Jarlsberg, baked beans, chives, anchovy on buttered sourdough. (GFO)

English Muffin	18.5
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Lamb rosemary and honey sausage, fried egg, cheese, Elster burger sauce, relish, English muffin. (GFO, DFO)
Add fries +5.0

Granola	19.0
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Vanilla yoghurt, mixed berry compote, fresh berries, honeycomb, br lee ruby grapefruit. (GF, VO, DFO, VG)

Coconut Bircher	20.0
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Coconut yoghurt, kiwi, mango, passionfruit, nut granola, mango sorbet, lemon balm. (V)

Mushroom Ragu & Burrata	26.0
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Mushroom ragu, burrata, mushroom crunch, fried parsley served with buttered sourdough toast (GFO, VG)

Avocado Toast	25.0
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Sliced avocado, za'atar turkish bread, poached egg, rocket, jalapeno sauce, shaved smoked feta (DFO, GFO, VO)

Add smoked salmon +9.0 / Add bacon +7.0

Anchovy Toast	25.0
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Anchovies, sliced heirloom tomatoes, smoked hard boiled egg, seeded mustard mayonnaise, rye toast (DF, GFO)

Smoked Salmon	28.0
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House made herb blini, lemon cr me fraiche, poached egg, radish, fresh herb salad.

Pastrami Benedict	33.0
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Thousand layer rosti, grilled asparagus, poached eggs, hollandaise, smoked seeded mustard.
Swap for smoked salmon +1.0

Crepes	24.0
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Vanilla ricotta filled French crepes, lemon curd, mixed berries, fior di latte ice cream. (GF)

Twice Baked Lemon French Toast	24.0
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Vanilla mascarpone, br lee fig, honey joy, basil sugar syrup. (VG)

SIDES

Extra egg	4.5
Sliced heirloom tomatoes (GF, V)	6.0
Avocado & lemon (GF, V)	5.5
Thousand-layer potato rosti	9.0
Baked beans (GF, V)	7.0
Streaky bacon (GF)	7.0
Grilled Chicken (GF)	7.0
Lamb, honey and rosemary sausage	8.0
Mushroom ragu (GF, DF, V)	7.0
Feta or Vegan feta (GF)	5.5
Burrata (GF)	10.0
Smoked salmon, lemon cr�me fraiche (GF, DFO)	9.0
Pastrami, smoked seeded mustard (GF, DF)	9.0
Anchovies (GF)	6.0
Fries with rosemary salt	5.0/10.0

LUNCH

Sicilian Casarecce Pasta	28.0
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Smoked bocconcini, roasted red peppers, chargrilled artichokes, chargrilled eggplant, olives, lemon (DFO, VO).

Steak & Salad	36.0
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300g grass fed rump steak, jalapeno sauce, rocket salad, shaved smoked feta (GF, DFO)

Add fries +5.0

Chopped Salmon Salad	30.0
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Salmon ceviche, cherry tomato, cucumber, pickled beetroot, avocado, spanish onion, soft poached egg, chives, balsamic and olive oil dressing (GF, DF)

Mediterranean Salad	26.0
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Cherry tomato, cucumber, chopped cos lettuce, broccoli rice, spanish onion, Danish feta, walnuts, balsamic and olive oil dressing (GF, DFO, VO)

Add smoked salmon +9.0 / Add chicken +7.0

Green Goddess Salad	25.0
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Raw shaved broccoli, kale, avocado, toasted tamari seeds, goji berries, hummus, green goddess dressing (V, GF, DF)

Add smoked salmon +9.0 / Add poached egg +4.5 / Add feta +5.5

Chicken Sandwich	22.0
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Panko crumbed chicken breast, iceberg lettuce, pickles, caper dill tartare on thick soft white sandwich bread

Add fries +5.0

Welsh Rarebit Cheeseburger	22.0
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Wagyu beef pattie, welsh rarebit cheese, iceberg lettuce, Elster burger sauce, pickles on a toasted brioche bun. (GFO)

Add bacon +7.0 / Add fries +5.0

Elster Cheese Board	27.0
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Local selection of cheeses, fresh honeycomb, muscatels, toasted sourdough (GFO)

Add prosciutto +9.0

KIDS

Crepes, maple syrup, vanilla ice cream (VG)	13.0
French toast, maple syrup, vanilla ice cream (VG)	13.0
Ham & cheese croissant or toastie (GFO)	11.0
Cheese croissant or toastie (VG, GFO)	11.0
Egg & bacon, soft white bread (GFO)	11.0
Penne, napoli & parmesan (VO)	11.0
Crumbed chicken & chips	13.0
Banana bread, strawberries, maple syrup (V)	13.0

SIDE SALAD

Caesar Salad: cos wedge, seeded mustard mayonnaise, anchovy, croutons, parmesan, radish

Tomato Burrata Salad: sliced heirloom tomatoes, burrata, parsley and basil pesto, cress (NF, VG) 19.0

CONDIMENTS

Elster Burger Sauce (VG)	3.5
Smoked tomato relish (GF, V)	3.5
Jalapeno Sauce (GF, V)	3.5
Mustard Dijon / Seeded (GF, V)	3.5
Hollandaise (GF)	3.5

GF - Gluten Free / GFO - Gluten Free Option / VG - Vegetarian / VGO - Vegetarian Option / V - Vegan / VO - Vegan Option / DFO - Dairy Free Option / N - Contains Nuts

10% surcharge on weekends.
20% surcharge on public holidays.



Welcome to Elster, we hope you enjoy
our beautiful venue.

Our goal is to provide you with an elite dining
experience. Elster is our take on daytime
“classic bistro” dining with professional
old school hospitality service.

Our chefs have curated some classic European dishes
to get us started.

We look forward to taking you on the journey with us.

Julien & Kristy-Lea Moussi,
Nicky Campbell, Stuart Deva and Tony Pantano

Owners of Elster

PLATES CLATTER.
PEOPLE CHITTER-CHATTER.
ELSTER, ONCE A STOP ALONG A
JOURNEY, IS NOW THE DESTINATION.

DIZZY DISHES, 10 CENTS A GALLON
FOR GAS, WILLIAM VAN ALLEN,
GRAF ZEPPELIN, JAMES SCULLIN,
PLUTO DISCOVERED, GHADI'S
ARREST, A POUND OF HAMBURGER
MEAT AT 13 CENTS, THE BIRTH OF
NEIL ARMSTRONG, THE CHRYSLER
BUILDING, FROZEN FOODS
COMMERCIALY SOLD, 6,462,610 IN
AUSTRALIA.

1935 TUDOR
HOUSE DINING

Elster

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ELSTERNWICK 3185