

Eldaba

Café Restaurant Bar

Mediterranean in Lambton

Our meals are designed to be shared with everyone at the table.

Choose from a variety of share plates (mezze/tapas style)

113 Elder Street Lambton, 4003 6707

Restaurant Menu 5pm til 9pm

STARTERS

O L I V E S 8

olive mix, served natural *V. GF*

F L A T B R E A D 8

w. Eldaba house dip

F O C A C C I A 9

w. olive oil & dukkha *Veg.*

C O R N R I B S 9

lightly spiced w. lemon pepper *Veg.*

SHARE PLATES

B R U S C H E T T A ⁽⁴⁾ 16

w. tomato, red onion, feta,
basil & balsamic glaze Veg. VO.

P A T A T A S B R A V A S 16

double cooked potato
w. bravas & aioli sauce Veg. VO. GF.

P R O S C I U T T O E M E L O N E ⁽⁴⁾ 17

rockmelon wrapped in prosciutto
w. drizzle of balsamic glaze GF.

H O N E Y G L A Z E D H A L L O U M I 20

w. Australian bush honey & fresh rosemary GF. Veg.

B R O C C O L I N I 18

lightly battered w. tahini sauce GFO. Veg. VO.

C R U M B E D C A M E M B E R T ⁽⁴⁾ 20

w. cranberry sauce Veg.

W A T E R M E L O N & F E T A S A L A D 20

w. red onion & balsamic glaze Veg. VO. GF.

G R E E K S A L A D 20

vine ripened tomato, cucumber, kalamata olives &
red onion w. house made dressing Veg. VO. GF

R O A S T E D P U M P K I N & 20

P I N E N U T S A L A D

w. feta, red onion & balsamic glaze Veg. VO. GF.

M E D I T E R R A N E A N F E T A &

P O M E G R A N A T E S A L A D 22

w. roasted peppers, eggplant, blanched
green beans & red onion Veg. VO. GF.

SHARE PLATES

B E E F S H I S H K A B O B (2)	28
juicy tenderloin marinated with mediterranean flavours GF.	
S A L T & P E P P E R S Q U I D	26
w. lemon aioli	
S O F T ~ S H E L L C R A B (1)	18
halved and lightly battered placed on a bed of rocket w. caramel dipping sauce	
G A R L I C P R A W N S (6)	24
w. creamy garlic sauce GF.	
F L A T H E A D F R I T T O (4)	26
lightly battered w. dill sauce	
P O R K B E L L Y B I T E S	24
w. caramel dipping sauce GF.	
C H O R I Z O A L V I N O T I N T O	20
Spanish chorizo w. red wine and honey glaze GF.	
C H I C K E N S O U V L A K I (4)	22
chargrilled chicken skewers w. htipiti sauce & fresh rosemary GF.	
C H I C K E N P I C C A T A (4)	25
delicately seared chicken escalopes in a light lemon butter and caper sauce GF.	

G R E E K L A M B B A L L S (5) 24
w. tzatziki

L A V E N D E R L A M B C U T L E T S (2) 26
marinated in fresh Lavender GF.

w. minted yoghurt

AFTERS

Churros 14

w. cinnamon sugar & chocolate dipping sauce

Baked Ricotta Cheesecake 14

w. crunchy crumble, raspberry roulade & dollop cream

Cake of the Day 14

w. fresh strawberries & dollop cream

COCKTAILS

Affogato 17

w. frangelico liqueur &
espresso shot

Espresso Martini 20

w. vodka, kahlua &
espresso shot

Classic Mudslide 20

w. vodka, kahlua, baileys
& cream

DESSERT WINES

TAMBURLAINE RESERVE

NOBLE RIESLING V O 38

Orange, NSW 375ml

SEPPELTSFIELD TAWNY PORT 8

From the Barrel

Barossa, SA

Café Menu 10.30am til 3pm

Avocado on

Sourdough 19

w. dukka, feta, and lemon

add Bacon 5, Scrambled egg 3,

GFO. Veg. VO.

Bacon Egg Roll 12

w. fried egg, bacon & bbq sauce

add hash brown 4

Belgian Waffles 20

w. blueberries, banana,

dollop cream, maple syrup

and icing sugar.

Acai Bowls 15Sm 19Lg

w. fruit, granola, coconut, cacao nibs

options: Peanut Butter/Nutella

Breaky Wrap 16

w. scrambled eggs, bacon,

hash brown, baby spinach,

relish or sauce

GFO.

Eldaba Breakfast 16

w. scrambled eggs, 2 pieces sourdough & butter.

add Bacon 5, hash brown 4, Avocado 3

roasted mushrooms 5, cooked tomato 3

smoked salmon 6

GFO.

House Made

Banana Bread 9

toasted w. butter (contains Walnuts)

Tartine

on sourdough or turkish

Veggie Delight 20

w. zucchini, eggplant, red capsicum, semi dried tomatoes, baby spinach, feta and onion relish.

GFO. Veg. Vo.

Smoked Salmon & Avocado 22

w. rocket, avocado, red onion, baby capers, cream cheese and

chives GFO.

Tomato, Persian Feta & pickled onion 18

w. soft herbs GFO.

Gourmet Closed

Toastie

Calibres Salami 16

w. mozzarella cheese, baby spinach and onion relish

Leg Ham 12

w. cheese/tomato GFO

Thai Beef Salad 24

w. tender beef strips, salad mix, red onion, cucumber, medley cherry tomatoes, red capsicum, coriander, cashews, Thai crispy noodles, house made Asian dressing

GFO.

Halloumi Salad 22

w. salad mix, medley cherry tomatoes, cucumber, red onion, red capsicum, avocado,

house made lemon dressing

Veg. GF.

Chicken Salad 22

w. tender poached chicken ,

salad mix, medley cherry tomatoes, cucumber, red onion, red capsicum, avocado, house made orange & raspberry dressing GF.

Roasted Pumpkin 22

Wedge Salad

w. lentils, pickled root veg, currants, soft herbs, tahini sauce & labneh

Veg. GF. VO.

Chicken Caesar Wrap 16

w. tender chicken strips, cos lettuce, bacon, house made caesar dressing GFO.

Pan fried Salmon 24

w. resting on bed of kumara puree and green salad GF.

Sweet Potato

Halves 21

w. avocado, tomato, red onion, shallots and aioli resting on a bed of mesclun mix

Veg. GFO. V.

Bruschetta 16

w. tomato, red onion, feta, basil & balsamic glaze Veg. GFO.

Garlic Bread 9

turkish w. garlic butter Veg.

Rustic Potato

Rustic Sweet

Chips 9

Potato Chips 9

w. aioli or sauce

Veg. V. GFO.

Kids Selection

Chicken Cocktails & Chips 12

Fish Cocktails & Chips 12

Bowl Chips 6

Belgian Waffle 12

Display Cabinet

Muffins~

Blueberrie 5.50

Raspberry & White Choc 5.50

Choc Chip GF. 5.50

Tarts~ Lemon 6

Caramel 6

Slice~ Raspberry V. 6

Cookie~ Choc Chip 4.50

Biscotti 5.50

Cannoli 6