

Elster

DRINKS

SMOOTHIES

12.0

Black sesame, raspberry, banana, honey & oat milk

Date, banana, pecan & oat milk

Watermelon, strawberry, mint & apple

Pineapple, coconut & orange

Spinach, kale, mango, cucumber, pineapple, ginger, apple & orange

COFFEE

Sunset Blvd seasonal blend & single origin by Ingledwood

Single origin espresso 4.8

Single origin long black 4.8

Sunset Blvd with milk 4.8

Turmeric Coconut Latte / Matcha Maiden Latte 5.0

Hot Chocolate 4.8

Mocha 5.0

Malibu Chai 6.5

Iced Coffee / Iced Chocolate with ice cream +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

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 Purezza 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.

BREAKFAST

Toast and condiments 8.0

Sourdough, multigrain, light rye, English muffin.

Gluten free +1.0 / Fruit toast +1.0

Eggs on toast 14.0

Poached, scrambled/fried on buttered sourdough.

Banana bread 17.0

Hot banana bread, whipped vanilla mascarpone, cocoa, smoked Kahlua coffee syrup.

English muffin 17.5

Fried egg, lamb rosemary & honey sausage, cheese, pickles, mayo, English muffin. (GFO, VGO)

Add fries +5.0

Avocado toast 20.0

Fresh avocado, smoked feta, jalapeno sauce, chives, multigrain. (DFO, GFO, VO)

Souffle 27.0

Twice baked cheese souffle, creamed spinach, cos salad, shallot dressing. (VG)

Granola 20.0

Puffed buckwheat, caramel clutters, honey-roasted almonds, coconut, black mulberries, fresh honeycomb, vanilla yogurt, bruleed ruby grapefruit. (GF, VO, DFO, N)

Anchovy toast 24.0

Anchovies, stracciatella, wood fire peppers, shaved tomato, pickled shallots, poached egg, light rye. (GFO)

Cured salmon 29.0

Citrus-cured salmon, potato and leek rosti, soft egg, caviar, bergamot crème fraiche, dill, hollandaise. (GF)

Crepes 23.0

Brown butter crepes, blueberry, tahini custard, fior di latte ice cream. (VG)

Pair with Positano Prosecco + 12.0

Mushrooms and burrata 25.0

Sauteed mixed balsamic mushrooms, burrata, samphire on buttered sourdough. (GFO, VG)

Continental breakfast 29.5

Fried eggs, lamb rosemary sausage, sliced Jarlsberg, baked lemon & chilli baked beans, anchovy on buttered sourdough. (DFO)

CONDIMENTS

Fermented chilli (GF, V) 3.5

Aioli (GF) 3.5

Smoked tomato relish (GF, V) 3.5

Eggplant Kasundi (GF, V) 3.5

Mustard Dijon / Seeded (GF, V) 3.5

Horseradish Aioli (GF) 3.5

Jalapeno Sauce (GF, V) 3.5

SIDES

Fresh avocado & lemon (GF, V) 5.5

Bacon (GF) 7.0

Feta / Vegan Feta (GF) 5.5

Balsamic mushroom (GF, V) 7.0

Burrata (GF) 10.0

Citrus cured smoked salmon w/ creme fraiche 9.0

Potato & leek rosti (GF) 9.0

Shaved heirloom tomato (GF, V) 6.0

Lamb, honey & rosemary sausage 8.0

Chilli & lemon baked beans (GF, V) 7.0

Bernaise Sauce (GF) 3.5

LUNCH

Mediterranean salad 24.0

Broccoli rice, feta, tomato, cucumber, olives, cos, herbs, toasted walnuts, spanish onion, citrus vinaigrette. (VO, GFO, N)
Add Chicken + 7.0 / Add Cured Salmon + 7.0

Broccoli salad 24.0

Raw shaved broccoli, pickled fennel, apple, cranberry, mint, toasted almonds, miso tofu dressing. (V, VG, GFO, N)

Add Chicken + 7.0 / Add Cured Salmon + 7.0

Chopped tuna salad 28.0

Yellowfin tuna tartare, soft egg, pickled beetroot, heirloom tomato, cucumber, avocado, chives, spanish onion, aged balsamic dressing. (GF, DF)

Chicken sandwich 20.0

Crumbed buttermilk chicken, bread and butter pickles, lettuce, dill & caper tartare, soft milk bread. Add fries +5.0

Risotto 26.0

Cacio e pepe, pecorino, white wine, marinated yolk.

Spaghetti 32.0

Yellow fin tuna, fermented chilli, tomato, white wine, bottarga, herb and brown butter gremolata. (DFO)

Pair with Handorf Hill Gruner +12.0

Steak & frites 38.0

280g seared black angus rump steak, bearnaise sauce, frites. (GF, DFO)

Pair with Chaffey Old Vine Grenache + 12.0

KIDS

Ham & cheese croissant or toastie (GFO) 11.0

Egg & bacon, soft white bread (GFO) 11.0

Banana bread, strawberries & maple 13.0

Penne napoli & parmesan (VO) 11.0

Crumbed chicken & chips 13.0

Crepes, ice-cream & maple 13.0

SIDE SALAD

Burrata with shaved heirloom tomatoes, aged balsamic & olive oil 17.0

Grilled asparagus with lemon shallot dressing 13.0

Green leaves with pickled sherry shallots & buttermilk dressing 13.0

Frites w/ rosemary salt 5.0/11.0

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.

Chef Emma Jeffrey has 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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