

Elster

DRINKS

SMOOTHIES 12.0

Black sesame, raspberry, banana, honey & oat milk

Date, banana, pecan & oat milk

Watermelon, banana, strawberry, mint & apple

Pineapple, coconut & orange

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

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

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 9.0

Sourdough, multigrain, light rye, english muffin.

Gluten free +1.0 / Fruit toast +1.0

Eggs on Toast 14.0

Poached, scrambled or fried on buttered sourdough.

English Muffin 17.5

Fried egg, lamb rosemary & honey sausage, cheese, Elster burger sauce, relish, english muffin. (GFO, VGO)

Add fries +5.0

Black Forest French Toast 23.0

Twice baked French toast, cherry compote, cocoa dust, chocolate mousse, chocolate crumb. (VG)

Avocado Toast 21.0

Fresh avocado, smoked Danish feta, jalapeno and chives. (DFO, GFO, VO)

Beetroot Cured Salmon 29.0

Beetroot cured salmon, thousand layer potato rosti, chive sour cream dressing, avruga caviar, poached egg, hollandaise, beetroot crisps.

Anchovy Toast 24.0

Anchovies, hot honey cured egg yolks, Dijon mustard, buttered light rye toast, shaved fennel and soft herb salad. (GFO)

Mushroom Ragu & Burrata 25.0

Mushroom ragu, burrata, savoury mushroom crunch, buttered sourdough. (GFO, VG)

Continental Breakfast 30.0

Fried eggs, lamb rosemary sausage, blistered cherry tomatoes, sliced Jarlsberg, baked beans, anchovy on buttered sourdough. (GFO)

Porridge 17.0

Oat, chia and cinnamon porridge, banana jam, fresh honeycomb, house granola crunch. (DF, VG, VO)

Apple Rhubarb Mille Feuile 20.0

Poached apple and rhubarb, sweet ricotta, puff pastry, shortbread crumble. (VG)

Steak and Eggs 35.0

Grassfed rump steak, two fried eggs, smoked bone marrow, house siracha butter sauce. (GF)

Add buttered sourdough +3.0 / Add fries +5.0

SIDE

Blistered cherry 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

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

Beetroot cured salmon with chive sour cream

(GF, DFO) 9.0

Anchovies (GF) 6.0

LUNCH

Soup of the Day 19.0

Served with thick cut buttered sourdough.

Mediterranean Salad 24.0

Broccoli rice, danish feta, tomato, cucumber, olives, cos, herbs, toasted walnuts, spanish onion, balsamic vinaigrette. (VG, VO, GFO, N)

Add chicken + 7.0 / Add beetroot cured salmon + 7.0

Broccoli Salad 24.0

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

Add chicken + 7.0 / Add beetroot cured salmon + 7.0

Chicken Sandwich 20.0

Panko crumbed chicken thigh, iceberg lettuce, pickles, caper dill tartare on thick soft white sandwich bread.

Add fries + 5.0

Coq au Vin Tagliatelle 32.0

Traditional French chicken and red wine stew served with tagliatelle pasta.

Don't feel like pasta? Enjoy with buttered sourdough toast instead

Gnocchi 28.0

Potato gnocchi, parsley sauce, shaved parmesan, pinenuts, fried parsley. (VG)

Salmon Tarrator 29.0

Baked salmon fillet, tahini yoghurt dressing, walnut salsa, quinoa, green bean and broccolini salad, lemon. (GF)

Elster Cheese Board 26.0

Local selection of cheeses, fresh honeycomb, muscatels, toasted sourdough. (GFO)

Add bresaola +9.0

KIDS

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

Wilted winter greens (V, GF) 7.0

Caesar salad: cos wedge, egg, sourdough croutons, parmesan, anchovy dressing 15

Burrata salad: Burrata, blistered cherry tomatoes, balsamic glaze. (VG, GF) 17

CONDIMENTS

House sriracha sauce (GF, V) 3.5

Smoked tomato relish (GF, V) 3.5

Jalapeno Mandarin Sauce (GF, V) 3.5

Sriracha butter sauce (GF) 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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