



ELECTRA

HOUSE · HOTEL



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Let's



Eat!

SHARE



Spiced nuts	gf df	\$5
Turmeric dukkah - turkish bread, olives, balsamic oil	df	\$14
Cheese board - quince , spiced nuts, lavosh, berries	gfo	\$25
Deli board - cured meats, housemade pickle, dip, olives, croutes	gfo df	\$24
Chips with your choice of:	gf	\$10
-truffle salt and parmesan		
-chilli sugar		
-rosemary herb salt		
Truffle cheese croquettes (4) - chilli mayonnaise, parmigiano	veg	\$16
Chicken momo potstickers (8) - grilled tomato chutney, peanut salsa		\$21
Fried squid - sweet spiced salt, chili lime sauce	gfo df	\$21
Electra Fried Chicken (EFC) - green chilli mayonnaise	df	\$20
Electra tasting board (serves 4) - truffle cheese croquettes, chicken momo potstickers, porcini arancini, fried squid, EFC, ponzu cured salmon, pickled slaw and accompaniments		\$75

GREENS



Rocket salad - fennel, radicchio, feta, pepita	gf	\$15
Turmeric cauliflower - salsa verde, quinoa salsa, dukkah, kale	vegan gf	\$28
Beet salad - pickled beets, onion, cucumber, mix herbs, rocket, feta, candied walnuts	gf	\$26
Soba noodle - pickled zucchini, kimchi, edamame, avocado, nori, sesame seed, lemon, herbs	vegan	\$28
-add cured salmon		\$8

DINING

Fried chicken burger - cabbage slaw, pickle, cheese, sriracha aioli, chips		\$25
Beef burger - bacon, american cheese, lettuce, tomato, caramelised onion, seeded mustard aioli, ketchup, chips		\$26
-add extra patty and cheese		\$8
Marinated chicken schnitzel - chips, salad, herb gravy		\$28
Za'atar pumpkin - sumac lentils carrot puree, pepita, carrot crisps	vegan gf	\$25
Linguine - cream, mushroom, tomato, spinach, parmesan	veg	\$26
Gnocchi - lamb ragu, sage, parmesan		\$28
48 hour lamb press - cumin baby carrots, pomme puree, green peas, jus	gf	\$34
Barramundi - kipfler potatoes, kale, bok choy, capers, clam sauce, crispy rice noodles, korean chilli	gf	\$34
Steak frites - 300g angus porterhouse, french fries, salsa verde, garlic caper butter	gf	\$36



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CHAMPAGNE 125ML

NV / Pol Roger - <i>Epernay</i>	24 / 130
NV / Louis Roederer Collection 243 - <i>Reims</i>	180
2015 / Pol Roger Vintage Brut - <i>Epernay</i>	240
NV / Pol Roger Magnum (1.5L) - <i>Epernay</i>	300
2012 / Dom Perignon - <i>Epernay</i>	450

SPARKLING 125ML

NV / Grace Under Pressure Blanc de Blanc - <i>Mt Gambier</i>	10 / 50
NV / ZenTangle Prosecco - <i>Adelaide</i>	10 / 50
NV / Chandon Brut - <i>Victoria</i>	12 / 55
NV / Bird in Hand Sparkling - <i>Adelaide Hills</i>	59

ROSÉ 150ML

2022 / Chaffey Brothers Not Your Grandma's - <i>Eden Valley</i>	10 / 50
2021 / Shut The Gate - <i>Clare Valley</i>	11 / 52
2021 / Minuty M - <i>France</i>	72

WHITES 150ML

2022 / Mars Needs Moscato <i>- Riverland</i>	10 / 50
2023 / Howard Sauvignon Blanc <i>- Adelaide Hills</i>	11 / 52
2021 / La Maschera Pinot Grigio <i>- Limestone Coast</i>	11 / 52
2022 / O'Leary Walker Watervale Riesling <i>- Clare Valley</i>	12 / 55
2022 / Flametree Chardonnay <i>- Margaret River</i>	14 / 60
2021 / Mitolo Jester Vermentino <i>- McLaren Vale</i>	55
2022 / Rieslingfreak No. 4 <i>- Eden Valley</i>	55
2022 / Shaw + Smith Sauvignon Blanc <i>- Adelaide Hills</i>	68
2023 / Koerner 'Pigato' Vermintino <i>- Clare Valley</i>	70
2016 / Pewsey Vale Contours Riesling <i>- Eden Valley</i>	75
2022 / Howard Amos Chardonnay <i>- Adelaide Hills</i>	89

REDS 150ML

2018 / Mars Needs Shiraz <i>- Clare Valley</i>	10 / 50
2021 / Longview Vista Shiraz Barbera <i>- Macclesfield</i>	11 / 52
2019 / Hustle and Vine Sangiovese <i>- McLaren Vale</i>	12 / 55
2022 / Brothers Koerner Grenache <i>- Clare Valley</i>	14 / 60
2023 / Howard Pinot Nior <i>- Adelaide Hills</i>	14 / 60
2021 / Vasse Felix Filius Cabernet Sauvignon <i>- Margaret River</i>	59
2018 / Tim Adams Shaefer Shiraz <i>- Clare Valley</i>	60
2021 / Ox Hardy Grenache <i>- McLaren Vale</i>	72
2018 / Heartland Directors Cut Cabernet Sauvignon <i>- Langhorne Creek</i>	75
2021 / Ashton Hills Pinot Noir <i>- Piccadilly Valley</i>	76
2021 / Kaesler The Bogan Shiraz <i>- Barossa Valley</i>	89
2017 / Yalumba 'The Menzies' Cabernet Sauvignon <i>- Coonawarra</i>	89

ON TAP



SOMETHING BEER

Little Bang Little Banger (3.0%) - <i>Stepney</i>	9
Mismatch Lager - <i>Hay Valley</i>	10
Mismatch Session Ale - <i>Hay Valley</i>	10
Mismatch Pale Ale - <i>Hay Valley</i>	10
Mismatch Hazy Pale - <i>Hay Valley</i>	10
Yellow Matter Amber Sour - <i>Brooklyn Park</i>	10
Walkerville Brewing Special Bitter - <i>Adelaide</i>	10
Stone & Wood Pacific Ale - <i>Byron Bay</i>	10
Bridge Road Pale Ale - <i>Beechworth</i>	10
Bridge Road Little Hazy - <i>Beechworth</i>	10
Prancing Pony The Zeppelin NEIPA - <i>Mt Barker</i>	13
Voodoo IPA - <i>USA</i>	13
Asahi Super Dry - <i>Japan</i>	13



SOMETHING DIFFERENT

Little Dragon Ginger Beer - <i>Byron Bay</i>	10
Hills Cider Company Cloudy Apple Cider - <i>Hay Valley</i>	10
South Avenue Sour Watermelon Seltzer - <i>Adelaide</i>	12
South Avenue Grape Seltzer - <i>Adelaide</i>	12

GINS



My Gin, My Gin - SA

15

Made exclusively for Electra House by our friends at Settlers. My Gin, My Gin is a bright, vibrant and citrus forward gin with a subtle native backbone of botanicals including finger lime, lemon myrtle and salt bush. Now it's your gin too.

Served with: Dehydrated pineapple + Fever Tree Mediterranean Tonic

Square1 Bohemian Raspberry - SA

15

The Bohemian Raspberry Gin is a burst of raspberry and bold flavors. Crafted with fresh fruit from the Adelaide Hills, this gin effortlessly transports you back to the nostalgic days of cordials and lemonades from your childhood. It's the perfect choice for those with a sweet tooth, offering a delightful journey into the world of vibrant and fruity indulgence.

Served with: Dehydrated Strawberries + Fever Tree Aromatic Tonic

Elephant Navy Strength - GER

15

Experience the Elephant Navy Strength, a robust and perfectly balanced choice designed for devoted Juniper enthusiasts. This full-bodied gin harmoniously captures the essence of juniper, orange peel, mountain pine, and American buchu.

Served with: Fresh grapefruit + Juniper berries + Fever Tree Aromatic Tonic

78 Degrees Sunshine State - SA

16

If you haven't tried this yet you are truly missing out. Inspired by flavours from our Easternmost state this tasty treat screams tropical paradise. Mango, passionfruit and pineapple join forces to create a spirit that can be enjoyed all year round.

Served with: Fresh Pineapple + Lemon thyme + Fever Tree Mediterranean Tonic

Four Pillars Bloody Shiraz Gin - SA

15

The Four Pillars Bloody Shiraz Gin is a unique and innovative creation by Australian distillery Four Pillars. This distinctive gin is crafted by steeping whole Shiraz grapes in high-proof gin, resulting in a rich purple color and delightful berry-like notes. A testament to Four Pillars' creativity, it's a must-try for gin enthusiasts.

Served with: Lemon Wedge + Fever Tree Mediterranean Tonic



GINS

Sipsmith London Dry - *Eng*

16

A flawless representation of a timeless and traditional London Dry Gin, Sipsmith London Dry starts with prominence of dry juniper, and leads into the lively notes of zesty lemon, mandarin, and orange. When harmoniously blended with Fever-Tree Mediterranean tonic, it crafts an impeccable pairing for sun-soaked summer days.

Served with: Fresh lemon + Juniper berries + Fever Tree Mediterranean Tonic

Obsidian Midnight Gin - *SA*

15

Distilled under the cover of darkness, Obsidian's Midnight Gin is a true embodiment of the stone it's named after; dark, alluring and powerful. The perfect blend of juniper, coriander and cassia bark makes it a must try for those seeking a smashable dry gin. Welcome, to the dark side.

Served with: Fresh grapefruit + cinnamon quill + Fever Tree Indian Tonic

Red Hen Violet Gin - *SA*

15

First thing that instantly attracts you to this gin is its gorgeous colour! A deep blue-violet that when added with tonic changes into a light purple. The juniper brings an oily mouthfeel, while delicate spicy notes from pepper and coriander are accompanied with soft flavours of vanilla and cassia.

Served with: Cinnamon quill + dehydrated orange + Fever Tree Mediterranean Tonic

Roku - *JAP*

15

Roku Gin, a masterpiece from Japan's Suntory, captures the essence of the East with six exquisite botanicals, including cherry blossom and yuzu peel. Its harmonious blend creates a uniquely balanced and complex flavor, making it a must-try for gin enthusiasts seeking a taste of traditional Japanese craftsmanship in every sip.

Served with: Fresh lemon + Peppercorns + Fever Tree Indian Tonic

Malfy Rosa - *ITA*

15

Malfy Rosa Gin is an Italian delight, infusing the essence of Sicilian pink grapefruit and rhubarb, resulting in a sweet and zesty flavor profile. Perfect for those craving a refreshing and citrus-infused twist on traditional gin.

Served with: Grapefruit + almond + Fever Tree Mediterranean Tonic



COCKTAILS

3 for 2 deals available on Saturday 9 - 11pm

Espresso Martini - Butter Vodka, Tia Maria, coffee, maple **\$23**

Spicy Margarita - Volcan Blanco, cointreau, lime, chilli **\$23**

Garden Spritz - Chandon, Peach, orange, rosemary **\$15**

Pornstar Martini - Absolute Vanilla. Martini Prosecco passionfruit, pineapple, vanilla bean, lime **\$23**

Henny n' Blue - Hennessy, blue curacao, apple cinnamon, lime, mint **\$23**

Tangerine Gin Fizz - Ambra Tangerine Liqueur, Bombay Sapphire, blood orange soda, lime **\$19**

Frozen Berry Daiquiri - Bacardi, Chambord strawberry, lime **\$21**

Pineapple Rum Negroni - Antica Formula, pineapple infused Barcardi Ocho, Campari **\$22**

Electra Long Island - Peach Schnaopps, Malibu, El Jimador, lemon **\$23**

Bake Sale - Kraken Rum, Hazelnut Liqueur lemon, vanilla bean, aromatic bitters **\$23**

Pirate Juice - Bumbu, Mandeaux Liqueur clove, apple, pineapple **\$23**

Ask our friendly bartenders to make your favourite classic cocktails!

Whisky

X by Glenmorangie	10	Nikka Super	20
Glenfiddich 12yo	12	Prieto y Prieta	20
Ardbeg 10yo	18	Hibiki Harmony	20
Laphroaig 10yo	19	Yamazaki 12yo	55

Tequila

Altos Plato	10	1800 coconut	14
Batanga blanco	13	Patron reposado	16
Herradura Anejo	13	1800 Cristalino	18
Volcan blanco	13	Maestro Dobel Anejo	23

Rum

Bacardi blanca	10	Mt Gay black barrel	14
Kraken black spiced	13	Blackwell	15
Havana club 7	12	Bumbu	15
Ratu dark	13	Mt Gay XO	18

PACKAGED

Hills Apple Cider - <i>Hay Valley</i>	10
Coopers Light - <i>Regency Park</i>	9
Corona - <i>Mexico</i>	10
Coopers Pale Ale - <i>Regency Park</i>	10
Coopers Stout - <i>Regency Park</i>	10

ALCOHOL FREE

Walkerville Brewing Ale - <i>Adelaide</i>	10
Free Time Pale Ale - <i>Beechworth</i>	10
Heaps Normal Half Day Hazy - <i>Sydney</i>	10
Sparkling Spring Water - <i>Mt Lofty</i>	10
Still Spring Water - <i>Mt Lofty</i>	10
Soft drinks/juices	4.5

MOCKTAILS

Virgin Mojito - mint, lime, soda	\$10
Magic Berries - apple, juniper, italian blood orange sode, lime	\$10
Sake Highball - served with fresh lemon and thyme	\$8
Chilli Moment (frozen) - passionfruit, pineapple, jalapeño, lemongrass, lemon	\$10

La Casa BOOTH PACKAGES

Premium - \$500

Bottle of premium spirit with mixers

10 entry tickets

10 complementary shots

Champagne - \$700

1.5lt Gold Light up Moet Imperial Champagne

10 entry tickets

10 complementary shots

VIP- \$1000

1.5lt Gold Light up Moet Imperial Champagne

Premium spirit with mixers

15 entry tickets

15 complementary shots

For all booth enquiries please email chase@electrahouse.com.au