



Restaurant A la Carte Menu

Elmar's in the Valley was established by Elmar and Anette Dieren and is a German themed Brewery, Restaurant, Bar and Smallgoods Shop, boasting the largest Micro-Glass Brewery in the southern hemisphere. All of Elmar's Beers are brewed onsite to the German purity law of 1516, free from preservatives and chemicals and are bursting with Vitamin B.

The Restaurant incorporates Elmar's delicious smallgoods into the extensive menu, offering a variety of meals to suit all tastes. Only the highest quality product and freshest ingredients is used in Elmar's traditional smallgoods recipes, all of which are produced at Elmar's nostalgic Beaufort Street store. 99% of the Elmar's Smallgoods range is gluten free and all smallgoods products are free of artificial preservatives, colours or flavours. The Beechwood used to smoke our smallgoods are imported direct from Germany and are pesticide free.



Elmar's in the Valley supports the Swan Valley humane food initiative, sourcing locally farmed free range eggs & free range chicken. We are also an accredited quality tourism business.



We aim to provide a family friendly environment and ask that children remain seated whilst dining in the restaurant. Our two-acre Beer Garden is perfect for children wishing to run and play, but it is a requirement that they are supervised by an adult and that footwear is worn at all times.

Please note;

Takeaway meals are not available at Elmar's

One bill per table, no split billing

Payment options include Cash, Eftpos, MasterCard or Visa

An ATM is located inside the Restaurant near the entrance to the Beer Garden.

Cash only at all bars. Alternatively, a credit card tab can be set up at the front desk

Vielen Dank für ihren Besuch (thank you for visiting),
we hope you enjoy the selection of delicious German-Australian fare served today
– with pride, the team at Elmar's in the Valley



Elmar's in the Valley



@elmarsinthevalley



@elmarsbrewery

Breads (Brotkörbe)

Fresh Bread Basket (Brotkorb) (V*)

Gourmet Selection of Fresh Artisan and Turkish Bread from Little Home Bakery served with Chef's Selection of Dips

10.9

Gluten Free Bread Basket (Glutenfreier Brotkorb) (V) (GF)

Best Quality Gluten Free Bread sourced from Western Australia's Gala Bakery. Served with Chef's Selection of Dips

10.9

Extra Slice

3.3

Cheesy Garlic Bread (Knoblauch- Kräuterbrot) (V)

Herb and Garlic Bread topped with a Duo of Melted Cheeses (*Three Slices*)

11.9

Extra Slice

3.6

Additional Supplement as a Choice for any of our Meals

Succulent Mt. Barker Free Range Chicken Pieces (GF) (DF)

Elmar's Alpine Ham and Cheese (Schinken und Käse) (GF)

Topped with Elmar's Margaret River Venison Chorizo (8 pieces) (GF) (DF)

Tasmanian Huon Smoked Salmon (Räucherlachs) (GF) (DF)

Garlic Prawns (served cold) (8 pieces) (GF) (DF)

Additional 9.9

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Option (DF) Dairy Free (DF*) Dairy Free

We endeavour to do our very best to meet and accommodate all dietary requirements.

However, we do not guarantee products sourced. **Please advise our wait staff of any food allergies.**

Entree (Vorspeisen)

Soup of the Day

Please refer to our Today's Special Menu

MP

Elmar's Tasting Plate (Elmar's Probierplatte) (GF*)

Suitable for 1

22.9

Please refer to our Specials Menu for Today's Selection

Suitable for 2

37.9

Crumbed Camembert (V)

Deep Fried Double Crumbed Camembert served with
Homemade Pickled Vegetables, Cranberry Jam and
Gourmet Artisan German Bread

22.9

With Elmar's Margaret River Venison Chorizo

Add

9.9

Elmar's Chorizo Platter (GF*)

All of Elmar's special Chorizo's on one Plate, Served with a crisp
Rocket Salad and accompanied with Home Made Pickled Vegetables,
Mushrooms, Olives, Sun dried Tomatoes and Turkish Bread

27.9

Side Dishes (Beilagen)

Fried Potatoes with Onion & Bacon (Bratkartoffeln) (GF) (DF)

Royal Blue Mashed Potato (Kartoffelpüree) (V) (GF)

Potato Salad (Kartoffelsalat) (V) (GF)

Chips (Pommes) (V) (GF) (DF)

Sauerkraut (GF) (DF)

German Pasta (Buttered Spätzle) (V)

Sautéed Garden Vegetable (Markt Gemüse) (V) (GF)

House Salad (Gemischter Salat) (V) (GF*) (DF)

All 10.9

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Salads

House Salad (Herzhafter Salat) (V) (GF*) (DF*)

Crisp Salad Leaves, Sun Dried Tomatoes, Capsicum, Carrot, Cucumber, Snow Pea Sprouts, Pistachio Nuts, Spanish Onions, Crunchy Garlic Croutons, Swan Valley Free Range Boiled Egg and Elmar's Beer Dressing **21.9**

Classic Caesar (GF*)

Crispy Cos Lettuce, Elmar's Bacon Bits and Crunchy Garlic Croutons, topped with Shaved Parmesan, Swan Valley Free Range Boiled Egg and Creamy Caesar Dressing **21.9**

Elmar's Quiche (V)

Cherry Tomatoes, Baby Spinach, Greek Feta, Olives and Herbs encased in a crunchy Pastry, served on a bed of Zucchini Salad dressed with Basil Walnut Pesto **23.9**

Chicken Salad (Geflügelsalat) (GF*) (DF)

Succulent Mt. Barker Free Range Chicken Pieces tossed in a Seeded Mustard Yoghurt Dressing with Button Mushrooms, Elmar's Bacon Bits, Cabbage, Capsicum and Carrots, Cherry Tomatoes & Spring Onions. Served with Turkish Bread **26.9**

Prawn Salad (GF*)

Steamed Garlic Prawn's tossed in a Vegetable Salad with Capsicum, Zucchini, Cherry Tomatoes & Carrots; dressed with a Chilli Lime Vinaigrette Served with Turkish Bread **29.9**

Gluten Free Bread also Available. Sourced from the Best Quality offered in Western Australia from Gala Bakery Per Slice 3.3

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Mains (Hauptgerichte)

Vegetarian German Pasta (Hausgemachte Spätzle) (V)

Spätzle with Fresh Steamed Garden Vegetable, tossed in Moore River (WA) Extra Virgin Olive Oil & Homemade Basil Pesto, topped with Parmesan Shavings & Toasted Nuts

29.9

Schnitzel, Pork (Schweineschnitzel)

Crumbed Pork Schnitzel with your Choice of Fries or Potato Salad, Crisp Green Salad and a side of Creamy Mushroom Sauce

34.9

Gratinated Pork Loin Steak (GF)

Grilled Pork Loin Steak gratinated with Greek Feta, Garlic and Rosemary, served on sautéed Zucchini and Carrots with a Creamy Royal Blue Baked Potato

34.9

Elmar's Bratwurst Plate (GF*)

A trio of Elmar's Bratwurst - Grillbratwurst, Cheese Kransky and Coarse Beer Bratwurst, on a bed of Royal Blue Mashed Potato and Sauerkraut, with a side of Mustard

39.9

Catch of the Day

West Australian Fresh Caught Fish or Seafood sourced by Hill Seafood. Please refer to our Specials Menu

MP

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Mains (Hauptgerichte)

Duck Breast (GF)

Pan fried Duck Breast (Medium) on Sweet Potato Mash, Sherry Vinegar infused Fennel & Rocket Salad, with a Spiced Jus **39.9**

Salad and Steak (GF*)

Pan fried 300g Scotch Steak with a Rocket & Spinach Salad, toasted Pine Nuts, Cherry Tomatoes and Shaved Parmesan. Dressed with a light White Balsamic Basil Olive Oil; accompanied with Turkish Bread and Pepper Sauce **40.9**

Scotch Steak (Rib Eye) -300 g- (GF)

Beef Scotch Steak, is the primary cut from the rib section with its marbling centre of fat, this makes it perfect for grilling. Cooked to your liking and served with sautéed Broccolini, Potato Chips and Mushroom or Pepper Sauce **43.9**

Elmar's Specialty - Pork Shank (Schweinshaxe) (GF)(DF)

Slow-cooked and Roasted Pickled Pork Shank encased in Crunchy Crackling, served with traditional German Sauerkraut, Onion & Bacon tossed Fried Potatoes and a side of Mustard **45.9**

Gluten Free Bread also Available. Sourced from the Best Quality offered in Western Australia from Gala Bakery **Per Slice 3.3**

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Desserts (Nachtisch)

Sticky Date Pudding (Dattel Fruchtkuchen) (V) (GF*)

Warm Sticky Date Pudding drizzled with Butterscotch Sauce, topped with Chocolate Shavings, Roasted Macadamia Nuts and Connoisseur Vanilla Ice Cream

16.9

Homemade Apple Hazelnut Strudel (V)

Warm Apple Strudel served with Fresh Vanilla Sauce, Whipped Cream and Connoisseur Vanilla Ice Cream

16.9

Brownie Cheesecake (V)

Homemade Baked Brownie Cheesecake on a bed of White Chocolate Crumbs, accompanied with Connoisseur Vanilla Ice Cream, a Raspberry Coulis and Chocolate Balsamic

15.9

Crème Brulee (V) (GF)

House Made Classic Crème Brulee, finished with a Caramelized Raw Sugar Top

15.9

Add an additional scoop of our Connoisseur Vanilla Ice Cream

4.9

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Hot Drinks

All our Coffees are made from Fair Trade, Organic SEGAFREDO Beans

Flat White	
Cappuccino	
Cafe Latte	
Long Black	Cup 4.8
Long Macchiato	Mug 5.8
Vienna: Black or White	
Mocha	Cup 5.8
Hot Chocolate	Mug 6.8
Short Macchiato	
Espresso	3.8
Leaf Tea:	
English Breakfast	
Earl Grey	
Peppermint	
Chamomile	
Green Tea	5.5

Liqueur Coffee

Irish Coffee (Whiskey)	13.9
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Iced Drinks

Iced Coffee with Fresh Cream and Vanilla Ice Cream	
Iced Chocolate with Fresh Cream and Vanilla Ice Cream	7.9
Affogato	
Espresso Shot over a Scoop of Vanilla Ice Cream	7.9
Elmar's Affogato	
Espresso Shot and your Choice of Baileys or Frangelico (30ml) Over a Scoop of Vanilla Ice Cream, Topped with Fresh Cream	15.9

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