

# elements

RESTAURANT AND BAR



## Pizza

<b>MARGHERITA (V, VGA)</b>	<b>\$25</b>
Napoli, mozzarella	
<b>HAWAIIAN</b>	<b>\$27</b>
Napoli, shaved leg ham, pineapple, mozzarella	
<b>ROAST VEGGIE (V, VGA)</b>	<b>\$29</b>
Napoli sauce, eggplant, zucchini, pumpkin, tomato, rocket, mozzarella	
<b>BBQ MEAT LOVERS</b>	<b>\$29</b>
BBQ sauce, shaved leg ham, bacon, chorizo, sliced beef, onion, mozzarella	
<b>CHORIZO</b>	<b>\$29</b>
Napoli sauce, chorizo, chilli oil, green capsicum, cherry tomatoes, mozzarella	
<b>SPICY PERI PERI CHICKEN</b>	<b>\$29</b>
Napoli, peri peri chicken, onion, jalapenos, spicy mayo, mozzarella	
<i>GF pizza base available \$4</i>	
<i>Vegan cheese available \$4</i>	

## Starters

<b>HOMEMADE FOCACIA (V, VG)</b>	<b>\$15</b>
Served with garlic butter, olive oil and balsamic vinegar	
<b>HEIRLOOM TOMATO BURRATA SALAD (GF, V, VG)</b>	<b>\$25</b>
Heirloom tomatoes, burrata, basil, basil oil, balsamic	
<i>Add prosciutto \$7</i>	
<b>KOREAN PORK BELLY BITES (GF)</b>	<b>\$23</b>
Korean pork belly, chilli, spring onion	
<b>HOMEMADE BEEF BRISKET CROQUETTE</b>	<b>\$21</b>
Served with smoky sauce, parmesan	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>\$16</b>
Calamari, aioli, lemon wedge	
<b>LOADED FRIES</b>	<b>\$18</b>
Cheese, bacon, chives, gravy	
<b>FRIES</b>	<b>\$15</b>
Tomato sauce, aioli	
<b>WEDGES</b>	<b>\$18</b>
Sour cream, sweet chilli sauce	

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## Mains

<b>CHICKEN BURGER</b>	<b>\$28</b>
Brioche bun, chipotle aioli, pickled jalapeno, butter milk fried chicken, bacon, mixed lettuce, cheese, served with chips	
<b>WAGYU BEEF BURGER</b>	<b>\$29</b>
Brioche bun, homemade smoked burger sauce, beetroot, pickles, bacon, mixed lettuce, cheese, served with chips	
<b>VEGGIE BURGER (V)</b>	<b>\$27</b>
Brioche bun, veggie patty, tomato, beetroot, mixed lettuce, vegan mayonnaise, served with chips	
<b>PORTERHOUSE STEAK SANGA</b>	<b>\$32</b>
Turkish bread, porterhouse steak, chipotle sauce, mixed lettuce, caramelized onion, cheese, served with chips	
<b>BEER BATTERED WHITING</b>	<b>\$30</b>
Beer battered whiting, tartare sauce, lemon wedge, garden salad, chips	
<b>CHICKEN PARMIGIANA</b>	<b>\$32</b>
Crumbed chicken breast, Napoli sauce, ham, mozzarella served with chips and garden salad	
<b>SCOTCH FILLET 300G (GF)</b>	<b>\$50</b>
Scotch fillet, truffle mash, broccolini, red wine jus Add garlic butter or gravy	
<b>LAMB BACKSTRAP 200G</b>	<b>\$45</b>
Herb crusted lamb backstrap, dutch carrots, green pea puree, red wine jus	
<b>BEEF CHEEK (GFA)</b>	<b>\$40</b>
Mash potato, baby carrots, fried shallots, red wine jus	
<b>CHICKEN MARYLAND (GF)</b>	<b>\$39</b>
Broccolini, confit potatoes, cream corn, crispy kale	
<b>HOMEMADE RAVIOLI (V, VGA)</b>	<b>\$38</b>
Truffle mushroom spinach filling, cashew cream sauce	
<b>BARRAMUNDI</b>	<b>\$36</b>
Cauliflower puree, lemon butter spinach sauce, rocket, lemon wedge	
<b>THAI BEEF SALAD (VA VGA)</b>	<b>\$24</b>
Tofu alternative available. Sliced steak, mixed lettuce, cucumber, cherry tomatoes, shallots, mint, thai basil, chilli, coriander, spring onion, thin rice noodle	

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## Sides

**PEAR PARMESAN SALAD (GFA)** ..... **\$16**  
Rocket, pear, parmesan, croutons

**FRIES** ..... **\$15**  
Aioli and tomato sauce

**TRIPLE COOKED GARLIC HERB POTATOES** ..... **\$14**

## Kids' Meals

**CHEESEBURGER AND CHIPS** ..... **\$18**

**NUGGETS AND CHIPS** ..... **\$18**

**BOLOGNESE PASTA (GF DFA)** ..... **\$18**  
Penne, beef bolognese, parmesan

## Dessert

**LEMON MERINGUE TART** ..... **\$16**  
Served with a biscuit crumb, macaron, lemon sorbet

**CHOCOLATE ECLAIR** ..... **\$16**  
Served with vanilla ice cream, pistachio, summer fruits

**CHURROS** ..... **\$16**  
Served with vanilla ice cream, chocolate sauce, cinnamon sugar

## Dessert Cocktails

**CHOCOLATE MARTINI** ..... **\$18**  
Vodka, Baileys, crème de cacao

**APPLE PIE** ..... **\$18**  
Apple juice, fireball, butterscotch, whipped cream, cinnamon  
Served hot or cold

**WHITE CHOCOLATE COCONUT MARTINI** ..... **\$18**  
Malibu, white crème de cacao, coconut milk, sugar syrup

