

elements

RESTAURANT AND BAR



Pizza

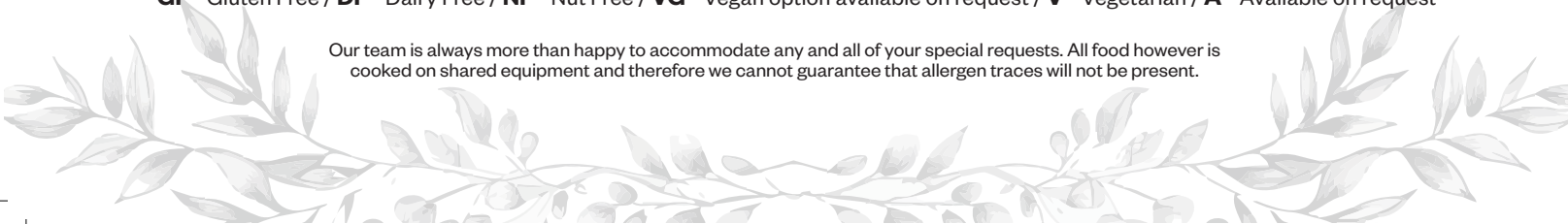
MARGARITA (V, VGA)	\$25
Napoli, mozzarella	
HAWAIIAN	\$26
Napoli, shaved leg ham, pineapple, mozzarella	
ROAST PUMPKIN (VA, VG)	\$27
Pesto sauce, roasted pumpkin, spinach, olives, caramelised onion, feta	
BBQ CHICKEN & BACON	\$29
BBQ sauce, chicken, crispy bacon, onion, mozzarella	
THE LOT	\$29
Napoli, shaved leg ham, sliced beef, caramelised onion, mushroom, olives, pineapple, anchovies, mozzarella	
SPICY PERI PERI CHICKEN (GFA)	\$29
Napoli, peri peri chicken, onion, jalapenos, tomato, hot sauce mayo, mozzarella	

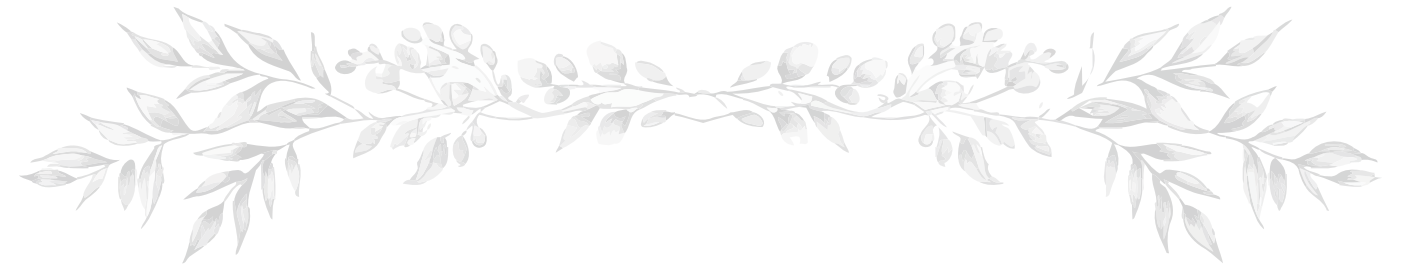
Starters

HOMEMADE CHEESE HERB GARLIC BREAD (V GFA)	\$15
Garlic, fresh herb butter, cheese	
CRISPY SCALLOPS	\$25
Scallops, creamy lemon sauce, basil oil dressing	
BOCCONCINI SALAD	\$18
Rocket, cherry tomatoes, shallots, olives, bocconcini, basil, balsamic dressing	
DUCK BREAST	\$24
Duck breast, carrot puree, beetroot puree, jus	
HOMEMADE SLOW COOKED BEEF CROQUETTE	\$21
Beef croquette, herb mayo, fried potato strips, lime, cheese	
SALT & PEPPER CALAMARI	\$16
Calamari, aioli, lemon wedge	
BUFFALO CHICKEN WINGS	\$19
Chicken wings, homemade buffalo sauce, blue cheese sauce	
LOADED FRIES	\$15
Cheese, bacon, chives, gravy	
FRIES	\$15
Tomato sauce, aioli	
WEDGES	\$18
Sour cream, sweet chilli sauce	

GF - Gluten Free / **DF** - Dairy Free / **NF** - Nut Free / **VG** - Vegan option available on request / **V** - Vegetarian / **A** - Available on request

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DINNER MENU



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Sides

CLASSIC GARDEN SALAD	\$13
Lettuce, tomato, cucumber, onion, carrot, radish, house dressing	
FRIES	\$15
Aioli and tomato sauce	
STEAMED GREENS	\$16
Steamed seasonal greens, goats cheese, salsa verde, toasted almonds	

Kids Meals

CHEESEBURGER AND CHIPS	\$18
NUGGETS AND CHIPS	\$18
KIDS MARGARITA PIZZA	\$18
BOLOGNESE PASTA (GF DFA)	\$18
Penne, beef bolognese, parmesan	

Dessert

STRAWBERRY TARTE	\$15
Served with custard filling and macaroons	
CHOCOLATE LAVA CAKE	\$16
Served with vanilla ice cream	
VANIILLA PANNA COTTA	\$15
Served with berry compote	

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

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Mocktails

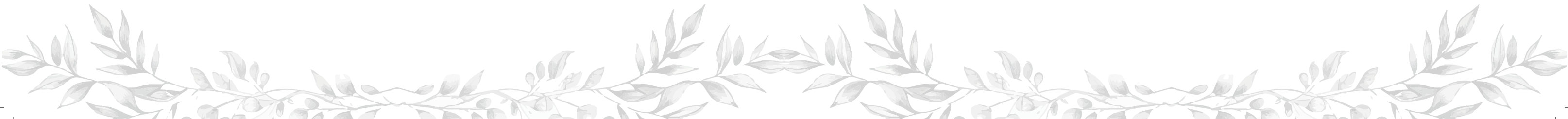
MOJITO MOCKTAIL	\$14
PINA COLADA MOCKTAIL	\$14
LYCHEE BERRY MOCKTAIL	\$14
STRAWBERRY DAIQUIRI MOCKTAIL	\$14

Softdrinks

SPRITE	\$5
COKE	\$5
COKE NO SUGAR	\$5
LIFT	\$5
DRY GINGER ALE	\$5
RASPBERRY LEMONADE	\$5
LEMON, LIME AND BITTERS	\$5

Juices

APPLE	\$5.5
ORANGE	\$5.5
PINEAPPLE	\$5.5
CRANBERRY	\$5.5



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Coffee

CAPPUCCINO	\$4/\$5/\$6
LATTE	\$4/\$5/\$6
FLAT WHITE	\$4/\$5/\$6
MOCHA	\$4/\$5/\$6
LONG BLACK	\$4/\$5/\$6
HOT CHOCOLATE	\$4/\$5/\$6
ICED LATTE	\$5
ICED CHOCOLATE	\$5
ICED MOCHA	\$5

Tea

GREY	\$6
ENGLISH BREAKFAST	\$6
GREEN TEA	\$6
PEPPERMINT	\$6

Milkshakes

CHOCOLATE	\$9
STRAWBERRY	\$9
CARAMEL	\$9
BANANA	\$9
VANILLA	\$9

(Soy, almond, oat, lactose free, coconut milk +50C)

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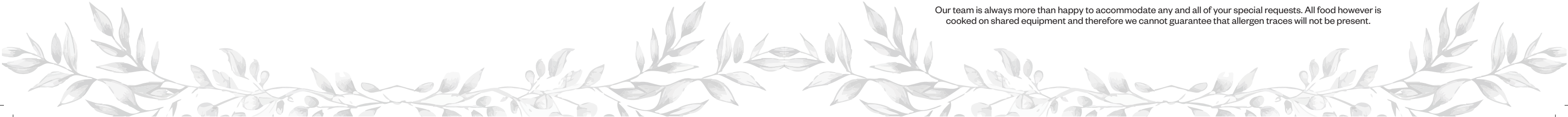


Mains

CHICKEN BURGER	\$28
Brioche bun, chipotle aioli, pickled jalapeno, butter milk fried chicken, bacon, Mixed lettuce, cheese, served with chips	
WAGYU BEEF BURGER	\$29
Brioche bun, homemade smoked burger sauce, beetroot, pickles, bacon, Mixed lettuce, cheese, served with chips	
VEGGIE BURGER (V)	\$27
Brioche bun, veggie patty, tomato, beetroot, mixed lettuce, vegan mayonnaise, Served with chips	
STEAK PORTHEROUSE SANGA	\$32
Turkish bread, porterhouse steak, chipotle sauce, mixed lettuce, caramelized Onion, cheese, served with chips	
BEER BATTERED WHITING	\$30
Fried or grilled Beer battered whiting, tartare sauce, lemon wedge, garden salad, chips	
CHICKEN PARMIGIANA	\$32
Crumbed chicken breast, napoli, ham, mozzarella served with chips and garden salad	
SCOTCH FILLET 300G (GF)	\$50
Potato gratin, grilled broccolini Choose sauce: • Peppercorn sauce • Garlic butter • Mushroom sauce • Red wine jus	
LAMB SHANK	\$38
Sweet potato mash, pinot noir demi glace, green beans with sweet potato chips	
BEEF CHEEK (GFA)	\$40
Mash potato, salted spinach, fried shallots, red wine jus	
CHICKEN BALLOTINE (GF)	\$39
Prosciutto, cream cheese, sauteed spinach, served with mash potato, Red wine jus, crispy carrots	
TRUFFLE MUSHROOM RISSOTTO (VGA, VA, GF)	\$35
Mushroom, risotto, spinach, green peas, truffle oil, parmesan	
PAPARDELLE WITH SHORT RIB RAGU	\$37
Red wine braised ragu, shaved parmesan, basil	
THAI BEEF SALAD (VA VGA)	\$24
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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Sparkling and Champagne

ROB DOLAN 'BLACK LABEL' BLANC DE BLANC	Yarra Valley, VIC		\$59
PIZZINI PROSECCO	King Valley, VIC	\$13	\$59
TAITTINGER CUVÉE PRESTIGE BRUT NV	Champagne, France		\$169

White Wine

SAM MIRANDA KING VALLEY MOSCATO	King Valley, VIC	\$11	\$49
ANGORIS VILLA LOCATELLI PINOT GRIGIO	Friuli, Italy		\$59
WOOD PARK 'WHITLANDS' PINOT GRIS	King Valley, VIC		\$52
LEEWIN ESTAT 'ART SERIES' RIESLING	Magaret River, WA		\$68
SAM MIRANDA 'MOUNTAIN RANGE' SAUVIGNON BLANC	King Valley, VIC	\$11	\$49
CRAGGY RANGE SAUVIGNON BLANC	Marlborough, NZ		\$77
MOUNTADAM '550' CHARDONNAY	Eden Valley, SA	\$12	\$52
LEEWIN ESTATE 'PRELUDE' CHARDONNAY	Margaret River, WA		\$89

Rosé

ARTEA ROSÉ	Provence, France	\$12	\$59
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Red Wine

RIVERDALE 'SCORPIO' PINOT NOIR	Coal River, TAS	\$14	\$64
NANNY GOAT VINEYARD PINOT NOIR	Central Otago, NZ		\$99
EAGLERANGE ESTATE 3 DAUGHTERS MONTEPULCIANO	Ovens, VIC		\$64
SAM MIRANDA TEMPERANILLO	King Valley, VIC	\$13	\$59
TOKAR ESTATE CABERNET SAUVIGNON	Yarra Valley, VIC		\$64
LEEWIN ESTATE 'PRELUDE' CABERNET SAUVIGNON	Yarra Valley, VIC		\$64
RESCHKE 'BOS' CABERNET SAUVIGNON 2009	Coonawarra, SA		\$99
SAM MIRANDA 'MOUNTAIN RANGE' SHIRAZ	King Valley, VIC	\$11	\$49
TORZI MATTHEWS 'SCHIST ROCK' SHIRAZ	Barossa Valley, SA		\$64
TEUSNER WARK FAMILY SHIRAZ	Barossa Valley, SA		\$59
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ	McLaren Vale, SA		\$134
HENSHKE 'KEYNETON EUPHONIUM' SHIRAZ CABERNET	Barossa Valley, SA		\$139
LONGHOP 'ANGASTON' MERLOT	Barossa Valley, SA		\$59

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Beer

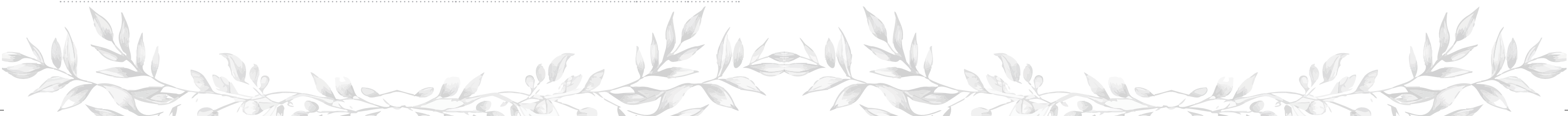
JAMES BOAG'S LIGHT	\$8
GREAT NORTHERN SUPER CRISP	\$9
HAHN SUPER DRY GLUTEN FREE	\$9
LITTLE CREATURES ROGERS	\$10
CARLTON DRAUGHT	\$9
VICTORIA BITTER	\$9
ASAHI	\$10
FURPHY ORIGINAL	\$9
CORONA EXTRA	\$10
COOPERS PALE ALE	\$10
BEECHWORTH PALE ALE	\$12
WOLF OF THE WILLOWS PUP HAZY PALE ALE	\$12
BRIGHT BREWERY ALPINE LAGER	\$11
STONE AND WOOD PACIFIC ALE	\$11
COOPERS STOUT	\$12

Non-Alcoholic Beer

HEINEKEN ZERO	\$7
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RTDs and Cider

THREE OAKS APPLE CIDER	\$10
SOMERSBY APPLE CIDER	\$10
SOMERSBY PEAR CIDER	\$10
SOMERSBY BLACKBERRY CIDER	\$10
BROOKVALE UNION GINGER BEER	\$13
HARD RATED	\$13
CANADIAN CLUB AND DRY	\$13



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Vodka

VODKA O	\$10
GREY GOOSE	\$14

Gin

BEEFEATER	\$10
BOMBAY SAPPHIRE	\$13
FOUR Pillars RARE DRY	\$14
FOUR Pillars SHIRAZ	\$15
YADARM CHERRY GIN	\$15

Tequila

CAYOTE	\$10
ESPOLON BLANCO/RESPOSADO	\$13
1800 SILVER/GOLD/COCONUT	\$14

Brandy/Cognac

ST. REMY XO	\$10
COURVESIER V.S	\$15

Bourbon/Whisky

JIM BEAM	\$10
JACK DANIELS	\$10
CANADIAN CLUB	\$11
SOUTHERN COMFORT	\$11
JOHNNIE WALKER RED	\$11
JOHNNIE WALKER BLACK	\$13
JOHNNIE WALKER DOUBLE BLACK	\$15
JAMESON	\$13
WOODFORD RESERVE	\$14
STARWARD TWO FOLD	\$15

Rum

BACARDI	\$10
BUNDABERG ORIGINAL	\$10
BUNDABERG EXTRA SMOOTH (RED)	\$13
MALIBU	\$10
CAPTAIN MORGAN JAMAICAN DARK	\$13
CAPTAIN MORGAN SPICED GOLD	\$12
SAILOR JERRY	\$12
KRAKEN SPICED RUM	\$13

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Cocktails

ESPRESSO "TOM" TINI	\$24
Tom's signature supercharged espresso martini	
HIGH COUNTRY ICED TEA	\$23
Gin, tequila, white rum, cointreau and lemon	
LYCHEE SOUR	\$24
Gin, lychee liqueur, lychee juice and lemon	
MAVERICK MARTINI	\$23
Vanilla vodka, passionfruit liqueur, passionfruit puree, Prosecco, lime and sugar syrup	
MOJITO	\$20
White rum, lime juice, sugar syrup, soda water and mint	
ELDERBERRY SPRITZ	\$20
Elderflower liqueur, lemon, prosecco, sugar syrup and blueberries	
APEROL SPRITZ	\$18
Aperol, prosecco and soda water	
APPLE PIE	\$18
Served Hot or Cold Apple juice, fireball, butterscotch, whipped cream, cinnamon	
AMARETTO SOUR	\$22
Disaronno, lemon, sugar syrup	
WHITE CHOCOLATE COCONUT MARTINI	\$18
White crème de cacao, malibu, coconut milk, sugar syrup	
PINA COLADA	\$23
White rum, Malibu, coconut milk and pineapple juice	
MARGARITA	\$23
Tequila, triple Sec and lime - shaken or frozen	

Have a favourite cocktail? Ask our friendly bar staff to create it!

