



elements

RESTAURANT AND BAR

DINNER MENU



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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 GALIC 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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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
<i>Fried or grilled</i> 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: <ul style="list-style-type: none">• 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
<i>Tofu alternative available.</i> Sliced steak, mixed lettuce, cucumber, cherry tomatoes, shallots, Mint, thai basil, chilli, coriander, spring onion, thin rice noodle	

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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

