

Proudly supporting



# ELEMENTS

ESTD 2018 ★ ★ ★





## Casual

pick one entree and one main

### entrée

burrata and asparagus v gf

haloumi fries v

salt and aleppo pepper calamari

short rib ragù hotpot v

beef and herb meatballs in creamy sugo sauce

### mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450 gm gf

crispy skin humpty doo barramundi gf

moroccan grilled chicken

### dessert platter

\*only served with three-course menu

mont blanc

chocolate raspberry mousse

wattleseed and dulce de leche cheesecake



# Classic

## entrée

salt and aleppo pepper calamari  
beef and herb meatballs in creamy sugo sauce

## mains

1kg bistecca alla fiorentina | mb2+ gf  
slow-cooked lamb shank platter | baked potato

## sides and salad

chargrilled broccolini vg gf df  
mushy peas and gravy

## dessert platter

\*only served with three-course menu  
mont blanc  
chocolate raspberry mousse  
wattleseed and dulce de leche cheesecake



## Feast

### entrée

garlic parmesan prawns

beef and herb meatballs in creamy sugo sauce

### mains

rib-eye on the bone | 600 gm | dry aged gf

wasabi salmon platter with steamed asparagus

### sides and salad

chargrilled broccolini df vg gf

manuka honey roasted dutch carrots v gf

whipped fetta and beetroot greek salad v gf

### dessert platter

\*only served with three-course menu

mont blanc

chocolate raspberry mousse

wattleseed and dulce de leche cheesecake





# Signature

## entrée

garlic ciabatta slices v  
garlic beef skewers platter with beetroot relish  
salt and aleppo pepper calamari

## mains

1kg bistecca alla fiorentina | mb2+ gf  
sous vide short-rib platter with baked potato

## sides and salad

radicchio salad v  
truffle parmesan steakhouse chips vg gf  
manuka honey roasted dutch carrots v gf

## dessert platter

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mont blanc  
chocolate raspberry mousse  
wattleseed and dulce de leche cheesecake



# Tomahawk Madness

## entrée

short-rib blue corn tacos  
salt and aleppo pepper calamari

## mains

1.4 kg tomahawk  
marble score 2+ | carved table side

## sides and salad

radicchio salad v  
nduja baked potatoes  
chargrilled broccolini df vg gf  
manuka honey roasted dutch carrots v gf

## dessert platter

\*only served with three-course menu  
mont blanc  
chocolate raspberry mousse  
wattleseed and dulce de leche cheesecake



# Experience

## entrée

garlic parmesan prawns

garlic beef skewers paltter with beetroot relish

## mains

rib-eye on the bone | 600 gm | dry aged gf

sous vide short-rib platter with baked potato

wasabi salmon platter with steamed asparagus

## sides and salad

whipped fetta and beetroot greek salad v gf

chargrilled broccolini df vg gf

manuka honey roasted dutch carrots v gf

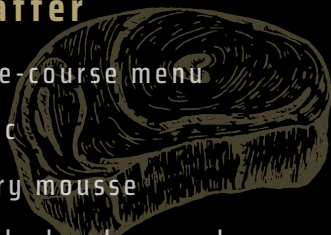
## dessert platter

\*only served with three-course menu

mont blanc

chocolate raspberry mousse

wattleseed and dulce de leche cheesecake





# Vegetarian



pick one entree and one main

## entrée



burrata and asparagus v gf

haloumi fries v

heirloom tomato and olives bruschetta v

## mains

grilled vegetable and watercress salad v gf

creamy gorgonzola tortellini v

vegan mushroom stack vg df gf

## dessert platter

\*only served with three-course menu

mont blanc

chocolate raspberry mousse

wattleseed and dulce de leche cheesecake







# Flute

## prosecco

nv vigna sancol prosecco doc

## white wine selection

longhop 'angevin' riesling

kangarilla road fiano

sidewood pinot gris

kuku 'marlborough' sauvignon blanc

wild gully 'heavenly' moscato

## rose

howard vineyard 400m dry rose

## red wine selection

three dark horses pf shiraz

torzi 'mystic park' shiraz

casarena 505 malbec

longhop 'old vine' grenache

bull trader cabernet sauvignon

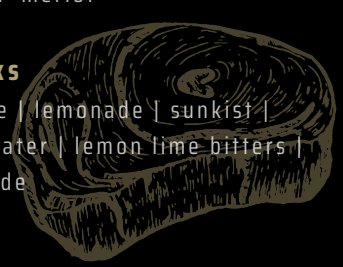
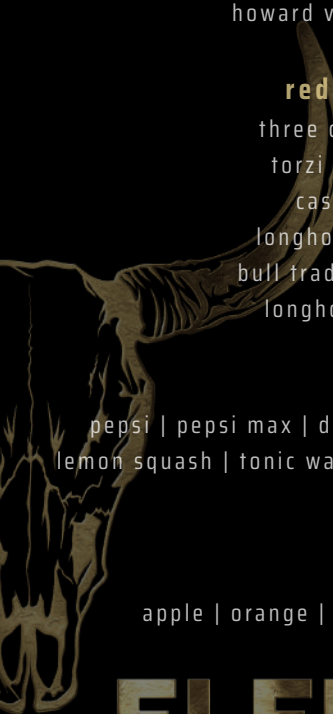
longhop 'angaston' merlot

## soft drinks

pepsi | pepsi max | dry ginger ale | lemonade | sunkist |  
lemon squash | tonic water | soda water | lemon lime bitters |  
pink lemonade

## juices

apple | orange | tomato | pineapple | cranberry





## Craft

### prosecco

nv vigna sancol prosecco doc  
white wine selection  
longhop 'angevin' riesling  
kangarilla road fiano  
sidewood pinot gris  
kuku 'marlborough' sauvignon blanc  
wild gully 'heavenly' moscato

### rose

howard vineyard 400m dry rose  
red wine selection  
three dark horses pf shiraz  
torzi 'mystic park' shiraz  
casarena 505 malbec  
longhop 'old vine' grenache  
bull trader cabernet sauvignon  
longhop 'angaston' merlot

### craft beers on tap

stone and wood pacific ale | kosciuszko pale ale  
kirin lager | white rabbit dark ale  
james squire ginger beer | craft shandy

### bottled beer

asahi | corona | peroni | cascade light  
strongbow apple cider dry | sparkling rosé

### soft drinks | juices

apple | orange | tomato | pineapple | cranberry

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# Rocks

## prosecco

nv vigna sancol prosecco doc  
white wine selection  
longhop 'angevin' riesling  
kangarilla road fiano  
sidewood pinot gris  
kuku 'marlborough' sauvignon blanc  
wild gully 'heavenly' moscato

## rose

howard vineyard 400m dry rose  
red wine selection  
three dark horses pf shiraz  
torzi 'mystic park' shiraz  
casarena 505 malbec  
longhop 'old vine' grenache  
bull trader cabernet sauvignon  
longhop 'angaston' merlot

## craft beers on tap

stone and wood pacific ale | kosciuszko pale ale  
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## house spirits

smirnoff vodka | bacardi rum | bundaburg rum | chivas regal  
12 yr whiskey | jw black label whiskey | jack daniels whiskey |  
wild turkey bourbon | jim beam bourbon gordon's london dry  
gin | bombay sapphire gin | el jimador tequila

## soft drinks | juices

apple | orange | tomato | pineapple | cranberry