



# Casual

two - course \$99 / three - course \$123

pick one entree and one main

up to 12 people only

## entrée

stracciatella di vacca v

fried haloumi chips v

salt and aleppo pepper calamari

short rib ragù hotpot

beef and herb meatballs in diane sauce

## mains

sirloin steak | 300gm | gf

sous vide beef short rib

crispy skin humpty doo barramundi gf

herbaceous baked chicken gf

mushroom saksuka vg | df | gf

## desserts

\*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

**ELEMENTS**  
ESTD 2018 ★ ★ ★



# Classic

two - course \$109 / three - course \$133

## entrée

dips and olives v

salt and aleppo pepper calamari

beef and herb meatballs in diane sauce

## mains

1kg bistecca alla fiorentina | SR+ gf

chicken pesto rigatoni pasta platter bowl

## sides and salad

chargrilled broccolini v

nduja baked potatoes

rocket and pear salad v gf

## desserts

\*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

**ELEMENTS**  
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# Feast

two - course \$129 / three - course \$153

## entrée

garlic parmesan prawns

pita panache

## mains

steak and rib platter

with broccolini and sweet corn ribs

barramundi platter

with mash and caramelized tomato gf

## sides and salad

chicken caesar salad

manuka honey roasted dutch carrots v gf

## desserts

\*only served with three-course menu

dulce de leche tiramisu | v | ca

pistachio panna cotta gf cn

**ELEMENTS**  
ESTD 2018 ★ ★ ★



# Signature

two - course \$149 / three - course \$173

## entrée

- 
- truffle steak tartare df
  - fried haloumi chips v
  - spicy chicken wings

## mains

- 
- bone in porterhouse| SR+ gf
  - crab orzo pasta platter bowl
  - sous vide short-rib platter with nduja baked potato

## sides and salad

- 
- broccolini and haloumi salad
  - garlic and thyme portabella mushroom

## desserts

\*only served with three-course menu

- 
- pistachio tiramisu v
  - pistachio panna cotta gf cn

**ELEMENTS**  
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# Tomahawk Madness

two - course \$159 / three - course \$183

## entrée

pita panache

salt and aleppo pepper calamari

## mains

1.4 kg tomahawk

SR 2+ | carved table side gf

## sides and salad

chicken caesar salad

cheese crusted triple baked potato puree v

chargrilled broccolini v

manuka honey roasted dutch carrots v gf

## desserts

\*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

**ELEMENTS**  
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# Vegetarian

two - course \$76 / three - course \$99

pick one entree and one main

## entrée

stracciatella de vacca v

fried haloumi chips v

## mains

creamy gorgonzola tortellini v

mushroom saksuka vg df gf

## desserts

\*only served with three-course menu

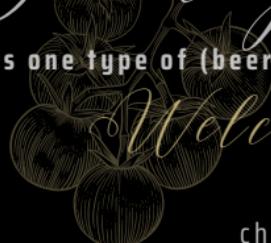
dulce de leche tiramisù v ca

**ELEMENTS**  
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# Beverage Packages

includes one type of (beer, prosecco, red wine, white wine & rose)



## Welcome Drinks

\$10 pp

champagne cocktail



## Flute

two hrs \$59 pp | three hrs \$69 pp | four hrs \$79 pp

house selection of

prosecco

red wine

white wine

rose

soft drinks

juices



## Craft

two hrs \$69 pp | three hrs \$79 pp | four hrs \$89 pp

house selection of

beer

prosecco

red wine

white wine

soft drinks

juices

## Rocks

two hrs \$99 pp | three hrs \$109 pp | four hrs \$119 pp

house selection of

house spirits

beer

prosecco

red wine

white wine

soft drinks

juices



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# ELEMENTS

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