



*Casual*

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

choose one entree and one main

up to 12 people only

## entrée

carmalised tomato and olives bruschetta vg

fried burrata in spicy vodka sauce v

crispy calamari p

garlic harrisa king prawns p

classic beef and herb meatballs gf

## mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

crispy skin humpty doo barramundi | gf

velvet chicken supreme

creamy crab linguini p

## dessert

\* only served with three-course menu

dulce de leche tiramisu v ca

pistachio pannacotta gf cn

biscoff cheesecake v

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## Classic

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

### entrée

braised rib ragu parmentier

crispy calamari

toast and tallow

grilled sourdough

### mains

slow cooked wagyu roast beef

garlic harrisa roasted chicken

### sides and salad

chargrilled broccolini

signature potato puree

truffle cheese forbidden rice

signature greek salad

### dessert platter

\*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake



## Feast

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

### entrée

garlic harrisa king prawns

artisan bagels

fetta and beetroot mousse

classic beef and herb meatballs



### mains

bone in porterhouse

truffle pesto chicken rigatoni

beef short ribs

### sides and salad

caesar salad

roasted dutch carrots v of

russet baked potatoes

### dessert platter

\*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake





# Signature

two - course \$139 / three - course \$163

## entrée

confit garlic ciabatta slice

fried haloumi chips

hot honey chicken wings

buffalo beef skewers

## mains

t-bone steak

creamy crab linguini

garlic harrisa roasted chicken

## sides and salad

rocket and pear salad

grilled sweet corn ribs

garlic and thyme portabella mushroom

## dessert platter

\*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake






# Tomahawk Madness

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

## entrée




spicy vodka beef ragout pasta  
fried burrata with spicy vodka sauce  
signature roasted bone marrow  
grilled sourdough

## mains

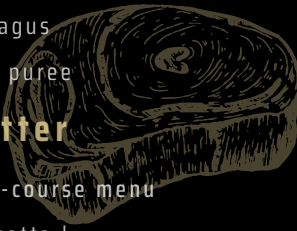
1.4 kg tomahawk steak  
SR 2+ | carved table side

## sides and salad



grilled lettuce garden salad  
truffle parmesan steakhouse chips  
steamed asparagus  
signature potato puree

## dessert platter



\*only served with three-course menu  
pistachio pannacotta |

dulche de leche tiramisu | biscoff cheesecake



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# Garden Graze

two - course \$76 / three - course \$100

choose one entree and one main

up to 12 people only

## entrée

fried burrata in spicy vodka sauce v

fried haloumi chips v

warm winter salad vg

caramelised tomato and olives bruschetta vg

## mains

herb crusted portabella mushroom vg

truffle pesto rigatoni v

penne arrabiatta vg gf

## dessert

\*only served with three-course menu

dulche de leche tiramisu v

biscoff cheesecake v

mascerated strawberry vg gf



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# Grainless Gourmet

two - course \$99 / three - course \$122

choose one entree and one main

up to 12 people only

## entrée

caramelised tomato and olives bruschetta gf

garlic harrisa king prawns gf

braised rib ragu parmentier gf

burrata and caprese salad gf

classic beef and herbs meatballs gf

## mains

crispy skin humpty doo barramundi gf

sirloin steak | 300gm | gf

sous vide beef short ribs gf

ragu alla bolognese with burrata gf

## dessert

\*only served with three-course menu

pistachio pannacotta gf

mascerated strawberry vg gf

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# Ocean Muse

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

choose one entree and one main

up to 12 people only

## entrée

garlic harrisa king prawns p

crispy calamari p

broiled herb butter escargot p

## mains

crispy skin humpty doo barramundi p

creamy crab linguini p

miso glazed cod p

squid ink mafalda with spicy prawns p

## dessert

\*only served with three-course menu

dulche de leche tiramisu v p

biscoff cheesecake v p



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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

processco

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

processco

red wine

white wine

soft drinks

juices

## Rocks

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

house selection of

house spirits

beer

processco

red wine

white wine

soft drinks

juices



Proudly supporting



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