



Casual

two - course \$104 / three - course \$128

choose one entree and one main

up to 10 people only

entrée

stracciatella and heirloom tomato bruschetta v cn

fried burrata in spicy vodka sauce v cn

crab cake

chilli lime fried octopus df

beef ragu hot pot ca

mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

velvet chicken supreme ca

squid ink fregola with nduja prawns

old bay crispy skin humpty doo barramundi

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 \$119 / three - course \$143

entrée

salteña wagyu empanada
chilli lime fried octopus
fried haloumi chips v cn

mains

slow cooked wagyu roast beef
velvet chicken supreme ca

sides and salad

signature tallow pom puree
chargrilled broccolini
chef's signature market salad v

dessert platter

*only served with three-course menu

pistachio pannacotta
dulche de leche tiramisu
biscoff cheesecake



Feast

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

entrée

soldier bread with spiced dukkha
beef and parmesan cigars
garlic and rosso king prawn



mains

bone in porterhouse 600g
truffle pesto gnocchi with burrata cn v
beef short ribs

sides and salad

bitter leaf and citrus salad v gf cn
roasted dutch carrots v gf
crispy nduja baby potatoes

dessert platter

*only served with three-course menu

pistachio pannacotta
dulche de leche tiramisu
biscoff cheesecake



ELEMENTS
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Signature

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

entrée

confit garlic ciabatta slice v
garlic and rosso king prawn
hot honey stuffed chicken wing

mains

t-bone steak 800g
creamy crab linguini
velvet chicken supreme ca

sides and salad

ruby orchard rocket salad v gf cn
grilled sweet corn ribs v
garlic and thyme portabella mushrooms v

dessert platter

*only served with three-course menu

pistachio pannacotta
dulche de leche tiramisu
biscoff cheesecake



Tomahawk Madness

two - course \$174 / three - course \$198

entrée

beef short rib ragout and duck ravioli cn
signature roasted bone marrow ca
challah bread

mains

tomahawk steak 1.5 kg
SR 2+ | carved table side

sides and salad

charred octopus and fennel salad gf
truffle parmesan steakhouse chips v
steamed asparagus cn

dessert platter

*only served with three-course menu

pistachio pannacotta
dulche de leche tiramisu
biscoff cheesecake

ELEMENTS
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Garden Graze

two - course \$79 / three - course \$103

choose one entree and one main
only for vegetarian customers



entrée

fried burrata in spicy vodka sauce v

fried haloumi chips v cn

stracciatella and heirloom tomato bruschetta v / vg

mains

herb crusted portabella mushroom with gnochi fritto vg

truffle pesto gnocchi with burrata cn v

dessert

*only served with three-course menu

dulche de leche tiramisu v

biscoff cheesecake v

mascerated strawberry vg gf



ELEMENTS
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Grainless Gourmet

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

choose one entree and one main
only for gluten allergic customers



entrée

stracciatella and heirloom tomato bruschetta v cn
signature roasted bone marrow ca
garlic and rosso king prawns

mains

sirloin steak | 300gm | gf
sous vide beef short ribs gf
crispy skin humpty doo barramundi gf

dessert

*only served with three-course menu

pistachio pannacotta gf
mascerated strawberry vg gf



ELEMENTS
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Ocean Muse

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

choose one entree and one main
only for pescatarian



entrée

garlic and rosso king prawns p
chilli lime fried octopus df
crab cake
broiled herb butter escargot p

mains

squid ink mafalda with spicy prawns p
creamy crab linguini p
crispy skin humpty doo barramundi p

dessert

*only served with three-course menu
dulche de leche tiramisu v p
biscoff cheesecake v p



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Beverage Packages

Welcome Drinks

- champagne cocktail +15pp
- spritz selection +22pp
- house/international cocktail +26pp
- custom cocktail starting from +22pp

Flute

- two hrs \$79 pp | three hrs \$109 pp | four hrs \$139 pp**
- premium selection of prosecco | red wine | white wine | rose
- soft drinks | juices

Craft

- two hrs \$89 pp | three hrs \$119 pp | four hrs \$159 pp**
- premium selection of prosecco | red wine | white wine | rose
- imported and local craft beer | bottle beer | tap beer | cider
- soft drinks | juices

Rocks

- two hrs \$109 pp | three hrs \$139 pp | four hrs \$179pp**
- premium selection of prosecco | red wine | white wine | rose
- imported and local craft beer | bottle beer | tap beer | cider
- house and classic spirits vodka | gin | whiskey | brandy |
- bourbon | rum | tequila | liqueurs |
- soft drinks | juices

Addons

- premium wines starting from +15pp/per hour
- cocktails starting from +30pp/per hour
- spritz starting from +25pp/per hour
- top shelf spirits starting from +45pp/per hour

T&C: Final beverage selections offered on the day are subject to availability at the venue and may be substituted with equivalent quality products if required. Responsible Service of Alcohol will be strictly maintained at all times.

All items in this menu be pre-selected before arrival with the reservations team.

No modifications, adjustments or add-ons will be accepted to the day of the booking or at the venue.

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