
SCHNiTi
– POUNDED SCHNITZELS –


Elements Schnitzel House
With a bold Italian Inspired Menu

NEW YEARS EVE

AT WALSH BAY

2026

GET TICKETS FOR

ELEMENTS NYE HARBOUR EXTRAVAGANZA

31 DECEMBER | 6 PM

PIER 8, 23 HICKSON ROAD | WALSH BAY

LIVE MUSIC | DINNER | DANCING | ENTERTAINMENT

FREE FLOWING DRINKS | EXCLUSIVE FIREWORKS VIEWS



SCAN FOR MORE INFO

@elementsbarandgrill

CELEBRATE CHRISTMAS WITH ELEMENTS



$199 PER PLATTER

JOIN US FOR A

CHRISTMAS SEAFOOD PLATTER EXPERIENCE

24 - 27 DECEMBER

AVAILABLE AT ALL ELEMENTS VENUES

TIGER PRAWNS | SYDNEY ROCK OYSTERS | MEDITERRANEAN OCTOPUS | SMOKED SALMON | BAY BUGS | WA LOBSTER | SAUCES

@DINEWITHELEMENTS

MELBOURNE CUP

$129 PP

JOIN US FOR A

BOTTOMLESS BRUNCH MELBOURNE CUP RACE DAY

3 NOVEMBER | 12 PM

PYRMONT | WALSH BAY

BOTTOMLESS BRUNCH | BIG SCREENS | FLOWING DRINKS

@elementsbarandgrill

S C H N I T I

ESTD 2026

POUNDED SCHNITZELS

ELEMENTS

S C H N I T I S C H N I T I B A N G B A N G

Schniti is an Italian-inspired dining experience built around comfort, indulgence, and generous hospitality, where classic European flavours meet the bold, modern energy of the Elements brand. Inspired by the warmth of Italian dining culture, our menu celebrates handcrafted food made with quality ingredients, fresh flavours, and a passion for bringing people together around the table.

At the heart of Schniti are our signature giant home-made schnitzels, premium chicken and veal, flattened and pounded in-house, coated to golden perfection and served with mountains of crispy matchstick fries. It's our take on a timeless comfort dish: bigger, bolder, and made to be shared. Around these signature plates, the menu comes alive with vibrant Italian-inspired salads, handcrafted pasta dishes, rich sauces, fresh herbs, and modern twists on familiar favourites.

The atmosphere is lively, relaxed, and full of character, capturing the spirit of a modern Italian eatery with the unmistakable personality of Elements. Whether it's a family gathering, a long dinner with friends, or a casual meal shared around the table, Schniti is designed to feel energetic, welcoming, and effortlessly social.

Every dish is created with generosity in mind. From fresh pasta and crisp seasonal salads to crispy golden schnitzels and comforting sides, the menu balances familiarity with creativity while staying true to the heart of Italian-inspired dining: simple food, done properly, shared with good company.

At Schniti, we keep things honest: quality produce, bold flavours, handmade cooking, and plates that deliver comfort without compromise. It's Italian-inspired dining reimagined through the Elements lens, fun, indulgent, vibrant, and made for modern dining.

Our motto: "Run For Excellence, Success Will Follow"

All prices are GST inclusive. We have taken all care in preparing your meal; however, olives may contain pits and small bones may be present in fish or meat dishes. All dishes may contain traces of nuts, gluten and allergens. All meat, chicken and fish portions are based on average weight before cooking.

A 15% public holiday surcharge applies. Items and prices may change without notice

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free | CN - Contains Nuts
CS - Contains Sesame | CA - Contains Alcohol

Seafood Origin: (A) Australian | (I) Imported | (M) Mixed origin (Australian and imported)

visit us at www.schniti.au | #schnitiau for your feature on Facebook and Instagram
share your experience with complimentary guest Wi-Fi | Elements Guest Network | Password: Elements2192

* 3% surcharge applies on Saturdays and Sundays

SCHNITI HABERFIELD

SCHNiTi

– POUNDED SCHNITZELS –

SPRITZ PARTY

ALL SPRITZ $15

PRETTY IN PINK

Pink gin, strawberry, rosé and soda. Garnished with raspberry and fresh lemon.

Fruity, playful and unmistakably Schniti.

THE DRAMA QUEEN

Campari, Cointreau, blood orange, prosecco and soda. Garnished with fresh orange.

Bold, bittersweet and just a little dramatic.

LIMON-CHELLO!

Italian limoncello, prosecco, lime juice, vanilla syrup and lemonade. Garnished with fresh lemon and lime.

Sweet, zesty and basically sunshine in a glass.



AVAILABLE EVERY DAY • ANYTIME

RESPONSIBLE SERVICE OF ALCOHOL APPLIES.

pane and dips

chilli marinated olives 19 | V | GF | add warm focaccia +5
roasted garlic | rosemary | fresh chilli | chilli oil | halaby pepper | grilled lemon

caesar butter and focaccia (M) 17
home-made whipped butter | confit garlic | pecorino | capers
anchovies | lemon zest | chive | crispy guanciale | shaved bottarga

trio of dips and dukkha crostini 24 | CN
genovese basil and pine nuts pesto | roasted pepper and almond romesco | whipped caesar butter

country garlic ciabatta 21 | V | add extra piece garlic bread +6
three slices of ciabatta | garlic parsley butter | pecorino | confit garlic

baked formaggi

baked brie and prosciutto 30 | CN
chunky double cream brie | prosciutto | rosemary | crumbed pistachio | garlic shoots
chilli garlic manuka hot honey | baked until velvety molten | dukkha crostini

stracciatella bruschetta (I) 29
heirloom tomatoes | shallots | confit garlic | extra virgin olive oil
aged balsamic | anchovies | toasted sourdough | micro herbs

pesto stuffed burrata 33 | CN | add warm focaccia +5
fresh burrata injected with basil pesto | wrapped in prosciutto and baked in oven
creamy spicy vodka rosé | young garlic scapes | hazelnuts | chives | fried sage

add | extra warm focaccia +5 | dukkha crostini +4

coastal antipasti

bush herb baby squid fritti (I) 29
fried baby squid | garlic shoot | halaby pepper | lemon | fried leek | parsley | finger lime and squid ink aioli

garlic and tarragon butter king prawns (A) 28 | 3 pieces | add an extra king prawn +8
calabrian chilli, tallow and garlic marinated king prawns | broiled under open flame
tobiko & tarragon beurre monté | chilli oil | fried sage | micro herbs | grilled lemon
add grilled sourdough +4

zucchini fritte stuffed with seafood mousse (M) 29 | 3 pieces | add an extra zucchini flower +8
crispy fried zucchini flowers | stuffed with prawn, crab and scallop mousse
pumpkin and chestnut puree | pecorino | fried sage

fire and carne

polpette al ragù 26
four italian-style meatballs | home-made tomato basil napolitana
confit garlic | provolone cheese | grilled sourdough

truffle beef and cheese cigars 29 | 3 cigars | add an extra beef cigar +8
premium minced beef and cheese | wrapped and fried in crispy pastry | shaved truffle
san marzano tomato and basil sugo | truffle and roasted garlic crème | pecorino | chives

carbonara skewers 32 | 3 skewers | add an extra skewer +9
layers of pasta, prosciutto and pecorino | baked and grilled
dipped in creamy carbonara sauce | shaved pecorino | chives

hot honey chicken wings 29 | 6 pieces | add an extra chicken wing +5
crispy fried chicken wings | signature spice rub | hot honey
halaby pepper | chives | truffle and roasted garlic crème

fresco verde

truffle gnocchi fritto caesar salad (M) 29 | add a schniti +8 each
baby cos lettuce | fried ricotta gnocchi | parmesan | guanciale | capers
anchovies | shaved truffle | truffle and roasted garlic crème | pecorino | bottarga

bistecca tagliata salad 34 | GF | CN
sliced steak cubes | double cream brie cubes | dressed rocket | shaved pecorino romano
sliced apple | heirloom tomato | crumbed pistachio | white balsamic vinaigrette

insalata di polpo (I) 32
sliced octopus head | spring garlic | fried capers | baked potato
marinated olives | fennel | grilled artichokes | chardonnay lemon vinaigrette

stracciatella caprese salad 29 | V | GF
heirloom tomatoes | young garlic scapes | fried capers
chives | evoo | herb sea salt flakes | aged balsamic

kids' meals | 8 years and younger

kids' schniti and chips 15 | crispy chicken schniti | matchstick fries | tomato ketchup
kids' bolognese pasta 15 | slow-cooked beef bolognese | spaghetti | parmesan
kids' mac and cheese 15 | three cheese mornay | maccheroni

kids' vanilla ice cream | one scoop 4 | two scoops 7
add toppings - chocolate sauce +2 | 100s and 1000s +2

pasta pleasures

calabrian chilli sausage and beef ragù bianco | 39 individual | 74 to share
calabrian chilli beef sausage | garlic | beef short rib ragù | pecorino
veal jus bianco sauce | pappardelle | chilli butter oil | micro herbs

nduja squid ink octopus and toasted fregola sarda (M) | 39 individual | 74 to share
grilled whole octopus tentacles | chopped octopus crown | garlic
white wine deglaze | shallots | nduja and seafood butter sauce
chives | chilli butter oil | shaved bottarga | micro herbs

wagyu ragù lasagna | 37 individual | 70 to share
12-hour slow-cooked premium wagyu beef | layered with bechamel
and fior di latte home-made napoletana sauce | parmesan | pecorino

spaghetti bolognese with stracciatella | 36 individual | 68 to share
12-hour slow-cooked premium wagyu beef | arrabbiata sauce
garlic | shallots | white wine | pecorino | fresh herbs

spaghetti carbonara | 36 individual | 68 to share
crispy guanciale | egg yolk emulsion | pecorino romano
cracked black pepper | parmesan | micro herbs

signature frutti di mare (M) | 38 individual | 72 to share
baby squid | mussels | pipis | heirloom tomatoes | shallots | chilli
garlic | white wine | seafood marinara sauce | spaghetti | micro herbs

creamy prawn and scallop pappardelle (M) | 44 individual | 84 to share
grilled whole king prawns and scallops | shallots
heirloom tomatoes | garlic | young garlic scapes
white wine and seafood velouté | shaved bottarga | micro herbs

truffle pesto gnocchi | 37 individual | 70 to share | V | CN
ricotta gnocchi | garlic | shallots | white wine
creamy basil pesto | pecorino romano

mac and cheese | 29 individual | 55 to share | V
maccheroni pasta | three cheese mornay | aged cheddar
mozzarella | parmesan | cracked black pepper | chives

add | gluten free pasta entrée 4 | main 6

grill and forno

chargrilled whole john dory (A) 65
fresh whole john dory 600 g | charred on open flame grill | basted with anchovy butter
tobiko & herb butter emulsion | grilled artichokes and rocket salad | burnt lemon | evoo

signature sirloin steak frites 64 | add two grilled king prawns (A) +16
mb2 sirloin 300 g | basted in nduja butter | skin-on matchstick fries
native pepperberry and green peppercorn sauce | fried leek | grilled lemon

schniti caesar burger 34
two crispy fried chicken schniti | baby cos | crispy parma ham | fried egg | provolone
truffle and roasted garlic crème | pecorino | skin-on matchstick fries

signature sauces

truffle and roasted champignon mushroom cream 5 | V
native pepperberry and green peppercorn sauce 5 | CA | GF
roasted shallot and burgundy bone jus 5 | GF | DF | CA
tobiko & tarragon beurre monté (I) 5
truffle and roasted garlic crème 5 | V | DF
black garlic, squid ink and finger lime aioli 5 | DF
roasted pepper and almond romesco 5 | V | DF | CN
chilli cured beef nduja 5 | GF | DF
genovese basil and pine nuts pesto 5 | V | GF | CN
chilli garlic manuka hot honey 5 | V | GF

signature crispy schniti stacks

our signature **schniti** creations are pounded thin, hand-crumbed in our signature panko, parmesan and herb coating, then fried until irresistibly golden and crispy before being stacked with layers of bold flavours. served with fennel and apple salad, a generous pile of our skin-on matchstick fries and lemon wedge
-add our **chilli garlic hot honey** drizzle to your schniti +4

pounded chicken schniti	**38**
premium sirloin schniti	**44**
hand-pressed prawn schniti (I)	**49**
flattened flathead schniti (A)	**48**

schniti parmi stacks

the **parmi series** takes our signature crispy schniti stacks to the next level, layered with your choice of house-crafted sauces, smothered in our **burnt cheese sauce** and topped with luxurious crispy parma ham. served with fennel and apple salad, a generous pile of our house-made matchstick potato fries and lemon wedge

crispy chicken parmi	**46**
sirloin schniti parmi	**52**
golden prawn parmi (I)	**57**
flathead parmi stack (A)	**56**

choice of sauce for your parmi stack

san marzano tomato and basil sugo
creamy spicy vodka rosé
classic carbonara cream
truffle and roasted champignon mushroom cream
native pepperberry and green peppercorn sauce

schniti and pasta combo +16

add spaghetti bolognese or spaghetti carbonara to your choice of schniti or parmi stacks



spuds and vegetables

skin-on matchstick fries | 9 basket | 16 bowl | V
garlic and rosemary seasoning

truffle parmesan chips | 24 bowl | 38 platter | V
truffle mix | truffle aioli | truffle oil | shaved truffle

nduja chat potatoes | 19 small | 29 large | CN
calabrian chili beef nduja | garlic rosemary seasoning | fresh herbs

grilled artichokes | 21 small | 31 large | V | CN
smoked red pepper and almond puree | young garlic scapes | pecorino | chives

grilled sweet corn popsicles | 23 small | 34 large | V
butter and smoked paprika | pecorino | aleppo pepper | truffle aioli | chives

honey pesto fried broccolini | 22 small | 33 large | V
garlic fried broccolini | genovese pesto | manuka hot honey drizzle
toasted gremolata crumb | fried leek


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