



ELEMENTS
ESTD 2018 * * *
PEOPLE · PASSION · PALATE



Elements Smokehouse
American Steakhouse



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

@DINOWITHELEMENTS

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

E L E M E N T S S M O K E H O U S E

ESTD 2024

AMERICAN STEAKHOUSE

E L E M E N T S

S M O K E , S P I C E A N D E V E R Y T H I N G N I C E

Elements Smokehouse & Bar is where fire, smoke and bold American flavours come together in the heart of Darlinghurst. Inspired by the great smokehouses of the American South and reimaged through the unmistakable Elements touch, we bring people together over slow-cooked meats, premium steaks and rich, comforting flavours designed to be shared.

This is more than just a steakhouse. It's a place built on atmosphere, energy and honest hospitality. From the moment the smoker fires up each morning, our kitchen is dedicated to the craft of low-and-slow cooking, premium grilling and creating dishes that deliver depth, warmth and satisfaction in every bite.

At the heart of our menu is our passion for quality meats — from perfectly grilled steaks to smoked briskets, ribs and signature barbecue dishes layered with bold spices, smoke and flavour. Alongside our smokehouse classics, our menu offers indulgent comfort food, elevated sides and seasonal favourites designed to suit every occasion and every appetite.

Elements Smokehouse & Bar embraces the spirit of American dining culture: generous portions, vibrant atmosphere and food meant to bring people together. Whether you're joining us for casual drinks, a long dinner with friends or a celebration over steaks and cocktails, every experience is designed to feel lively, welcoming and memorable.

Our bar program complements the smokehouse experience with a carefully curated selection of American-inspired cocktails, premium spirits, craft beers and local wines chosen to pair perfectly with our rich and smoky flavours.

At Elements Smokehouse & Bar, we believe great hospitality is about more than just food. It's about connection, atmosphere and creating moments people want to come back for. That's what makes us more than a restaurant — it's what makes us your local smokehouse destination.

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.

15% Public holiday surcharges apply. Items and prices may change without notice

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

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

visit us at www.elementssmokehouse.com.au | #elementssmokehouse 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

ELEMENTS SMOKEHOUSE & BAR

smokin' starters

cheesy garlic bread 27 V | four pieces | add extra garlic bread +6ea

country style ciabatta slices, smothered with garlic, butter, parsley and cheese, baked under an open flame

bang bang shrimp 34 (I) 🌶️

crispy fried prawns in tempura batter, coated in our rich creamy sweet and spicy sauce, halaby pepper, parsley, tomato salsa, served with grilled lemon

hot honey buffalo haloumi fries 33 V CN 🌶️

crispy fried haloumi, on buffalo hot sauce, drizzled with hot honey and pistachio crumbs, served with biltong blue cheese ranch sauce

chipotle jalapeno poppers 23 V CS 🌶️

cream cheese stuffed jalapeno, battered and fried
roasted pepper and almond relish, chipotle aioli, sesame seed

tennessee firewings CS

minimum 3 pieces of the same variety | served with biltong blue cheese ranch | toasted sesame

hot honey chicken wings 5ea 🌶️

smoky habanero bbq chicken wings 5ea 🌶️🌶️

signature maple buffalo chicken wings 5ea 🌶️🌶️

bang bang chicken wings 5ea 🌶️

charred starters

beef cigars 29 | three cigars | add extra cigar +9ea 🌶️

beef and parmesan mix wrapped and fried in crispy pastry

slow roasted tomato and vodka sauce, pecorino, sweet and spicy aioli, micro herbs

brisket burnt ends 39 GF 🌶️

thick cubes of smoked brisket, chargrilled and basted with our smoked

honey habanero bbq sauce & halaby pepper, served with chimichurri velouté

sizzling bulgogi skewers 32 | three skewers | add extra skewer +9ea

bulgogi marinated beef skewers, served sizzling on a hot plate, aleppo pepper, fried leek

grilled cheese tokyo skewers 32 | four skewers | add extra skewer +8ea

four layered beef skewers, miso and mirin infused marinade,

sizzling cheese sauce on a hot plate, fried leeks

short rib ragu tacos 26 GF 🌶️ | two pieces | add extra tacos +13ea

slow cooked beef short rib ragu in sugo sauce, melted cheese,

tomato salsa, guacamole, blue corn tacos, chipotle aioli, grilled lemon

greens and grains

caesar salad (l) 29

cos lettuce tossed in creamy pickle mayo, topped with toasted gremolata crumbs, quail eggs, bacon, anchovies, and pecorino

biltong purple cabbage coleslaw 22 GF CN

fried brisket, purple and white cabbage, sultanas, toasted cashew, biltong blue cheese ranch

roasted vegetable salad 28 V CN CS

crispy baked potato, chargrilled broccolini, fried green beans, confit garlic, grain mustard dressing, toasted sesame, fried leek

garden salad 14 V GF | lettuce, tomato, cucumber, onion, lemon vinaigrette

kids' meals

8 years and younger

fried chicken scniti and chips 15

Panko crumbed chicken | steakhouse chips | tomato ketchup

kids' mac and cheese 15 V

cheese sauce | macaroni

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

smokemaster burgers

firehouse smoked burger 34 🌶️

250gm wagyu patty, fried egg, american cheese, grilled bacon, lettuce, tomato, onion, smokehouse burger sauce, smoky habanero bbq

crispy truffle burger 33

250gm wagyu patty, american cheese, crispy fried onion rings, lettuce, parmesan, homemade truffle aioli, blue cheese ranch

brisket stack burger 34 🌶️

200gm slow cooked sliced wagyu brisket, bang bang sauce, signature warm cheeseburger sauce for dipping

sizzling jalapeno popper grilled cheeseburger 33 🌶️

250gm wagyu patty, smashed jalapeno poppers, american cheese, smoked chipotle aioli, smoky habanero bbq, served on hot grill cheese plate

haloumi and guacamole burger 31 V 🌶️

fried haloumi cheese, chili lime guacamole, jalapeno poppers, lettuce, tomato, romesco, chili garlic manuka honey, served on mushroom sauce

**add | basket of steakhouse chips 7 | extra beef patty 250 gm 12
extra grilled bacon 6 | extra fried egg 4 | extra cheese 3**

smokehouse signatures

wagyu ragù lasagna 44 🌶️

12 hour slow cooked premium wagyu beef, layered with bechamel and fior di latte, classic spicy vodka sauce, caramelized cheese sauce, fresh herbs

crispy skin humpty doo barramundi (A) 54 CN 🌶️

pan seared fresh barramundi fillet 220gm with old bay seasoning chargrilled broccolini, pom puree, chimichurri, roasted peppercorn and almond relish, grilled lemon, fried leek

buffalo baked chicken 39 GF 🌶️

half chicken marinated in our signature cream cheese and blended herb marinade, cooked sous vide, basted with harissa butter and then grilled to perfection, served with our signature buffalo butter sauce, tallow pom puree, garlic fried green, beans and purple cabbage coleslaw

beef back ribs GF | half rack 59 | full rack 99 🌶️

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked honey habanero bbq sauce, served with steak house chips

baby back pork ribs gf | half rack 54 | full rack 89 🌶️

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked honey habanero bbq sauce, served with steak house chips

premium butchers block

smoked wagyu beef brisket | 300gm~10oz | 66 GF 🌶️

smoked and slow cooked beef brisket cooked for 48 hours,
basted in our smokey habanero bbq sauce, sliced thin and
served with grilled lemon and garlic rosemary steakhouse chips

new york strip | 300gm~10oz | 69 GF

british breeds | 150 days grain fed | southern grain | dandenong, victoria
served with tallow pom puree

fillet mignon | 250gm~9oz | 89 GF

angus & hereford | 100% grass fed | marble score 4+
southern ranges-sr4 | gippsland region, victoria
served with tallow pom puree

american porterhouse | t-bone 800gm~28oz | 164 GF CA | served sliced

british breeds | 100% grass fed | southern ranges-sr+ | gippsland region, victoria
basted in red wine jus and garlic rosemary rendered beef fat, burnt rosemary,
confit garlic, grilled lemon, served with tallow pom puree

bone-in cowboy rib eye | 800gm~28oz | 189 GF 🌶️ | carved tableside

black angus | 100% grass fed | msa | josdale | victorian pastures
basted and torched with garlic harissa butter, burnt rosemary,
confit garlic, grilled lemon, served with tallow pom puree

tomahawk steak 1.5kg~50oz | 279 GF 🌶️ | carved tableside

angus & hereford | 100% grass fed | marble score 2+
southern ranges-sr2 | gippsland region, victoria
basted and torched with garlic harissa butter, burnt rosemary,
confit garlic, grilled lemon, served with tallow pom puree

surf 'n' turf 16 | six fried prawns, mushroom sauce
add a hot stone to any steak 8

golden spuds

tallow pom puree 14 GF CA | confit garlic, red wine jus

steakhouse chips 16 V | garlic and rosemary seasoning

sweet potato fries 14 V | served with truffle aioli

parmesan crispy baby potatoes 19 CN

rosemary and garlic seasoning, slow roasted pepper and almond relish, parmesan, pecorino, fried leek

flamed sides

crispy onion rings 18 V | tennessee smokehouse seasoning, bang bang sauce

bacon mac n cheese 25 | macaroni, cheese sauce, bacon

garlic fried green beans 19 GF V CN | crumbed pistachio, fried leek

chargrilled broccolini 21 V CN | romesco, gremolata crumbs, fried leek

grilled sweet corn popsicles 22 V | butter and smoked paprika, pecorino, aleppo pepper, truffle aioli

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

bush herb chimichurri verde 5 v DF GF 🌶️

charred habanero and smoked honey bbq 5 V GF DF 🌶️

truffle and roasted garlic crème 5 V DF

smoked chipotle aioli 5 V GF DF 🌶️

roasted pepper and almond romesco 5 CN DF V 🌶️

buffalo hot sauce 5 V GF 🌶️

harissa and garlic beef tallow butter 5 GF 🌶️

creamy chilli dynamite sauce 5 V GF 🌶️

biltong blue cheese ranch 5 GF

chilli garlic manuka hot honey 5 V GF 🌶️

warm cheese sauce 8 GF



HAPPY HOUR

EVERYDAY 5:30 PM to 6:30 PM

\$12 BEERS ON TAP

\$18 COCKTAILS

*not available on public holidays and special days

ELEMENTS
ESTD 2018 ★ ★ ★



ELEMENTS
ESTD 2018 ***
PEOPLE · PASSION · PALATE