ELEMENTS BAR & GRILL

EST. 2018

STEAKHOUSE · CRAFT BEER

Casual

two - course $109 / three - course $134

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

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS

ESTD 2018

ELEMENTS BAR & GRILL

EST. 2018

STEAKHOUSE · CRAFT BEER

Classic

two - course $119 / three - course $144

entrée

salteña wagyu empanada

chilli lime fried octopus

fried haloumi chips | v cn

mains

slow cooked wagyu roast beef

garlic harrisa roasted chicken

sides and salad

signature tallow pom puree

chargrilled broccolini

chef's signature market salad | v

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS

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EST. 2018
STEAKHOUSE - CRAFT BEER

Feast

two - course $139 / three - course $164

entrée

soldier bread with spiced dukkha

beef and parmesan cigars

garlic and rosso king prawns

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

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
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EST. 2018
STEAKHOUSE · CRAFT BEER

Signature

two - course $149 / three - course $174

entrée

confit garlic ciabatta slice v

garlic and rosso king prawn

hot honey stuffed chicken wing

mains

t-bone steak 800g

creamy crab linguini (shared)

garlic harrisa roasted chicken

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

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
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STEAKHOUSE CRAFT BEER

Tomahawk Madness

two - course $179 / three - course $205

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

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

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STEAKHOUSE · CRAFT BEER

Garden Graze

two - course $84 / three - course $109

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 gnochhi fritto vg

truffle pesto gnocchi with burrata cn v

dessert

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

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STEAKHOUSE · CRAFT BEER

Grainless Gourmet

two - course $115 / three - course $139

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

creme caramel | v gf

mascerated strawberry vg gf

ELEMENTS
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STEAKHOUSE · CRAFT BEER

Ocean Muse

two - course $99 / three - course $124

choose one entree and one main

only for pescatarian

entrée

garlic and rosso king prawns p

chilli lime fried octopus df

crab cake

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

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca

ELEMENTS
ESTD 2018

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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