

# FOOD

## ENTREES

<b>Oysters - Coffin Bay, SA</b> <i>Natural with red wine shallots vinegar</i> <i>Kilpatrick</i>	½ Doz. \$16 \$19	Doz. \$30 \$31
<b>Garlic bread</b>		\$7.90
<b>Triple cheesy bread</b>		\$9.50
<b>House made bread</b> <i>Dip selection with olive tapenade, beetroot &amp; smoked eggplant</i>		\$14.90
<b>Duck liver pate</b> <i>With drunken fig jelly, pear and saffron chutney, crostini</i>		\$15.50
<b>Bucket of prawns (gf)</b> <i>Cooked local chilled prawns, lemon wedges &amp; Marie Rose dressing</i>		\$20
<b>Roast beetroot salad (gf) (v)</b> <i>Beetroot, goat's cheese, candied walnuts, sweet braised shallots &amp; pickled fennel</i>	E: \$12.90	M: \$18.50
<b>Salt &amp; pepper calamari (imp)</b> <i>Served with coriander, ginger &amp; lime dressing</i>	E: \$16.90	M: \$25.50
<b>Portuguese chicken skewers (2) (gf)</b> <i>Green salad &amp; chimichurri yoghurt</i>		\$16.50

## MAINS

<b>Corn fed chicken breast (gf)</b> <i>Fondant potato, dutch carrots, wild mushroom, edamame beans, confit garlic-jus gras</i>		\$28.90
<b>Murray Valley pork cutlet (gf)</b> <i>Chargrilled pork cutlet, pork scratching, broccolini, celeriac puree, savoy cabbage &amp; pork jus</i>		\$28.50
<b>Pan roasted salmon fillet (gf)</b> <i>Peperonata, fried capers, kipfler potato &amp; fine herb salad</i>		\$31.90
<b>Wagyu rump steak au poivre (300g) (MBS 5+ Jacks Creek, Gunnedah, NSW)</b> <i>Kipfler potato, roasted red pepper, asparagus, caramelised onion &amp; creamy green peppercorn sauce</i>		\$35.50
<b>Cape Grim beef cheeks &amp; stout pot pie</b> <i>Slow cooked with wild mushroom, golden eschalots topped with flaky buttered puff pastry, roasted parsnip &amp; creamy mash potato</i>		\$24.90
<b>Double wagyu beef burger</b> <i>On a toasted milk bun, hand pressed wagyu beef patty, grilled bacon, molten cheese sauce, tomato, gherkin relish, red onion, mild mustard, truffle mayo, tomato sauce &amp; iceberg greens</i>		\$21.50
<b>Wild caught barramundi fillet</b> <i>Grilled or tempura battered with chips, garden salad, tartare sauce &amp; lemon wedges</i>		\$28.50
<b>Beef brisket &amp; potato massaman curry</b> <i>Slow cooked with fragrant rice, mango chutney &amp; pappadums</i>		\$23.90
<b>Chicken schnitzel or beef schnitzel</b> <i>Served with chips and garden salad Chicken parmigiana add \$3</i>		\$22.50
<b>1.2kg pinnacle Tomahawk steak (perfect for 2 people)</b> <i>Chargrilled grass fed tomahawk steak, grilled broccoli, roasted garlic potato, onion rings, field mushroom and chimichurri butter served with 2 pints of house beer or 2 glasses of house wine</i>		\$69.50
<b>ELEMENTS SAUCE SELECTION</b> <i>Gravy / green peppercorn / mushroom / mustard / béarnaise</i>		\$2 ea.

## SIDES

Onion rings & aioli	\$8
Chips & gravy	\$8
Steamed mixed vegetables (gf) (v)	\$8
Parmesan mash	\$9
Seasoned wedges, sour cream/sweet chilli	\$12
Vegetable chips (beetroot, carrots, parsnip) & vegan mayo	\$12.90

## SALAD

<b>Caesar Salad</b> <i>Cos lettuce, slowed cooked egg, crispy bacon, croutons, white anchovies (optional) &amp; house caesar dressing</i>	\$18.50
<b>Chargrilled sumac octopus salad (gf)</b> <i>Kipfler potato, witlof, pickled red onion, red radish, white beans, cherry tomato, cucumber, crumb feta cheese &amp; semi dried tomato dressing</i>	\$24.50
<b>Superfood plant based salad (gf) (Veg) (df)</b> <i>Baby spinach, blueberries, quinoa, caramelised pears, avocado, pickled beetroot, chargrilled zucchini, cherry tomato, sunflower shoots, toasted coconut flakes &amp; tahini black garlic dressing</i>	\$22.90

Extras: avocado \$3, smoked salmon or grilled chicken \$5, salt & pepper prawns or calamari \$6, plant based protein \$7

## PIZZA

<b>Margherita</b> <i>Bocconcini, fresh tomato &amp; fresh basil</i>	S \$12.50	L \$20.50
<b>Hawaiian</b> <i>Ham, pineapple, mozzarella &amp; tomato sauce</i>		
<b>Vegan (gf) (df)</b> <i>Figs, balsamic onion, capsicum, zucchini, mushroom, olives, walnuts &amp; eggplant chips (add plant based protein small \$5 large \$7)</i>		
<b>Hot Pepperoni</b> <i>Pepperoni, chilli flakes &amp; mozzarella</i>		

## DELUXE PIZZA

<b>Chicken &amp; avocado</b> <i>Chicken, bacon, smashed avocado, jalapeno, red onion &amp; pear with southwest chipotle aioli</i>	S \$13.90	L \$22.90
<b>The lot</b> <i>Salami, pepperoni, ham, capsicum, onion, pineapple, olive &amp; anchovies</i>		
<b>BBQ meat lovers</b> <i>Hickory BBQ pulled pork, ground beef, chorizo, chicken &amp; BBQ sauce</i>		
<b>Crab &amp; prawn</b> <i>Garlic prawns (imp), crab meat (imp), feta cheese, artichoke &amp; basil pesto aioli</i>		
<b>Territory</b> <i>Lemon-garlic crocodile, peppered kangaroo, buffalo sausage, mushroom, red onion, capsicum, wild rosella BBQ sauce</i>		

## KIDZ KORNER (under 12)

<b>Tempura fish bites, chips, coleslaw &amp; tartare sauce</b>	\$9.90
<b>Pizza – Hawaiian (9 inch)</b>	\$9.90
<b>Free range chicken sausage, mash and gravy</b>	\$10
<b>Cheese burger, fries &amp; tomato sauce</b>	\$12.50
<b>Chicken schnitzel, chips, coleslaw &amp; tomato sauce</b> (Add \$3.00 to upgrade to parmigiana)	\$12.50

*Kid's meals come with juice box or vanilla ice cream tub*

## SWEET TREATS

<b>Crema Catalana - baked citrus &amp; cinnamon custard with almond biscotti</b>	\$14
<b>Warm sticky date pudding with salted caramel &amp; vanilla bean ice cream</b>	\$14
<b>Pavlova-passionfruit ice cream sandwich, fresh berries &amp; lemon curd</b>	\$14
<b>Tropical fruit platter with vanilla ice cream</b>	\$12

*Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within our kitchen we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

*Proud to support 100% NOT, a delicious plant-based meat alternative that delivers superior taste and texture.*

(gf) Gluten free, (v) Vegan, (Veg) Vegetarian, (df) Dairy free



**elements**  
poolside bar & bistro  
*Join us for happy hour, everyday*