



## Pit Masters Choice

two course \$89 pp | three course \$114 pp

### entrée

#### oven roasted smoked chicken wings

marinated smoked chicken wings

#### sriracha butter cheese nachos

warm nachos, sliced jalapeno, tomato and onion salsa, shredded cheese, chili lime guacamole, sriracha butter sauce, warm cheese sauce dip

#### sizzling garlic beef skewers

garlic marinated smoked beef cubes, served on skewers, brushed with beef fat chimichurri velouté, served with pickle salad

### mains

#### beef back ribs platter

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

#### southern fried chicken drumsticks

buttermilk marinated chicken drumstick, coated in a southern spice mix flour, fried in thin oil, served with chipotle aioli

#### butter and wine poached whole lemon sole

whole lemon sole poached in butter, wine, shallots, parsley, tomato and capers served with grilled lemon

### sides and salad

#### chili cheese loaded chips

#### mac and cheese

### desserts

\*only served with three-course menu

#### dulce de leche tiramisu v

#### mango and white chocolate panacotta gf



## Grilled and Chill

two course \$109 pp | three course \$133 pp

### entrée

#### crispy fried chicken wings

marinated chicken wings, coated in our dry spice rub flour mix, fried in thin oil

#### chipotle crispy chicken taco

crispy fried chicken, chili lime guacamole, sliced jalapeno, tomato salsa, shredded cheese, smoked chipotle aioli

### mains

#### beef brisket

smoked and slow cooked beef brisket cooked for 48 hours, carved table side as per your desire served with condiments

#### herbaceous baked half chicken

marinated in our signature cream cheese and blended herb marinade, cooked sous vide and then grilled to perfection, basted our signature smoked spicy bbq or have it with no basting served with nduja baked potato

#### grilled thick cut bacon slabs

smoked bacon chargrilled and basted our habanero bbq sauce, served with sriracha butter sauce and beef fat chimichurri veloute

### sides and salad

#### nduja baked potato

#### grilled sweet corn ribs

#### purple cabbage coleslaw

### desserts

\*only served with three-course menu

#### dulce de leche tiramisu v

#### mango and white chocolate panacotta gf



# Grill Masters Feast

two course \$149 pp | three course \$173 pp

## entrée

### southern fried chicken drumstick

buttermilk marinated chicken drumstick, coated in a southern spice mix flour, fried in thin oil, served with chipotle aioli

### hot honey buffalo haloumi fries

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

### beef back ribs

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

## mains

### thor's hammer bbq smoked beef shank

3 kilo massive beef shank, smoked and slow cooked for 48 hours with herbs and spices, basted with our signature smoked spicy bbq, served with nduja baked potatoes

### short rib platter

served with nduja baked potatoes

## sides and salad

### beer ramen

### triple baked potato

### kimchi coleslaw

## desserts

\*only served with three-course menu

### dulce de leche tiramisu v

### mango and white chocolate panacotta gf

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# ELEMENTS

ESTD 2018 ★ ★ ★

