

## SAVOURY STARTERS

**garlic ciabatta slices | 4 pieces | 16 v**  
country style ciabatta slices, smothered with garlic, butter, and parsley, baked under an open flame

**caramelised tomato and olive bruschetta 16**  
slow roasted heirloom cherry tomatoes, olives, finely chopped onions dressed in basil vinaigrette, served on a toasted sourdough with a thin spread of pesto and drizzled with caramelised balsamic

**fried haloumi slab 22 v**  
soft and fluffy haloumi slab lightly coated and fried in thin oil, drenched in manuka honey, harissa chili and garlic sauce, served on a bed of beetroot fetta relish, garnished with pomegranate, fried leek and balsamic glaze

**chili tomato garlic prawns | 5 pieces | 28 ca**  
king prawns cooked in harissa butter, confit garlic, deglazed in white wine, finished with prawn head oil, fresh chili and cherry tomatoes, served with grilled lemon and grilled bread

**salt and pepper calamari 26**  
flower cut baby squid lightly dusted with seasoned flour and fried in thin oil, sprinkled with aleppo pepper, served with fried leek, fresh lemon and signature tartare sauce

**classic beef and herb meatballs 18 ca**  
five meatballs braised in red wine and al pomodoro sauce, topped with freshly shaved pecorino, served with grilled bread

**steak tartare 28 df**  
coarsely minced premium tenderloin, shallots, capers, pickles, dijon and grain mustard, lemon juice, worcestershire, tabasco, served with raw egg yolk, and potato crisps

**signature roasted bone marrow 34 ca**  
slow-roasted split-bone marrow seasoned with our spice rub, topped with caramelized onion and mushroom sauteed in red wine jus, toasted gremolata crumbs, beef fat chimichurri velouté, served with grilled lemon and sourdough bread

**hot honey chicken wings | 6 pcs 26**  
six chicken wings coated and seasoned with our signature spice rub, tossed in halaby pepper, served with our blue cheese ranch sauce for dipping

## PASTA PLEASURES

**chicken pesto linguine 29 ca cn**  
pan fried chicken in creamy basil pesto sauce, cherry tomato, confit garlic, deglazed in white wine, served with pecorino

**meatballs arrabiatta pappardelle 28 ca**  
home-made herbed beef meatballs, slow-cooked in our rich arrabiatta sauce, served with pecorino

**spaghetti bolognese 26 ca**  
home-made premium ground beef, slow-cooked in our rich napolitana sauce, confit garlic, red wine, served with pecorino

**beef ragout pappardelle 27 ca**  
fresh chili and confit garlic, sous vide beef short rib simmered in arrabiatta sauce, deglazed with vodka, served with pecorino

**creamy spicy prawn linguine 32 ca**  
pan fried king prawns in harissa butter, fresh chili, cherry tomatoes, confit garlic, deglazed in champagne, cooked with prawn head oil, finished with butter and cream, served with fresh herbs

**seafood spaghetti marinara 36 ca**  
pan fried king prawns, calamari and mussels, in arrabiatta sauce, fresh chili, confit garlic, deglazed in white wine, cooked with prawn head oil, finished with butter, served with fresh herbs

**salsa rosa pumpkin tortellini 28 v ca**  
roasted butternut pumpkin and sage tortellini, tossed in creamy pink salsa rosa sauce, deglazed with white wine, topped with roasted mushroom, finished with pecorino cheese

### Host Your Next Event with Us!

Looking for the perfect spot for your next celebration or corporate function? Our space is ideal for all occasions, with tailored menus and exceptional service to make your event unforgettable.

Call us today to start planning!  
1300-ELEMENTS | 1300-353636

Or Visit Us At  
[WWW.ELEMENTSBRASSERIE.COM.AU](http://WWW.ELEMENTSBRASSERIE.COM.AU)



## DINNER MENU ELEMENTS

ESTD 2018 \* \* \*

## HAPPY HOUR EVERY DAY

5:30 pm to 6:30 pm

**\$10  
Tap Beers**

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**\$15  
Cocktails**



## LEAFY CRISPS

**classic greek salad 18 v gf**  
tomato, capsicum, cucumber, onion, kalamata olives, crumbed fetta, dried oregano, extra virgin olive oil and lemon dressing

**rocket and pear salad 18 v gf cn**  
thinly sliced brined pear and rocket leaves tossed in white balsamic vinaigrette, with shaved pecorino romano cheese and crumbed pistachio

**caesar salad 18**  
cos lettuce tossed in creamy pickle mayo, topped with toasted gremolata crumbs, quail eggs, anchovies, and pecorino

## SEA AND ROOST

**crispy skin humpty doo barramundi 38 gf**  
pan seared fresh barramundi fillet 220gm, served with rocket and parmesan salad, grilled broccolini, beef fat chimichurri velouté, whipped fetta and beetroot relish and burnt lemon

**beer battered fish & chips 29 ca**  
market fresh catch of the day, coated in beer batter, fried in thin oil, served with garlic rosemary chips, garden salad, remoulade sauce

**home-made chicken parmi 28**  
chicken thigh lightly coated in our house seasoned flour, topped with napolitana sauce and melted cheese, served with garlic rosemary chips, garden salad, mushroom sauce

**herbaceous pesto baked chicken gf cn**  
**half chicken 28 | full chicken 48**  
sous vide herbed chicken in our signature cream cheese marinade, baked to order, served with baked potatoes and topped with home-made creamy pesto sauce

## KIDS' MENU

available for children up to 8 years old

**fried chicken bites and chips 9**  
crispy fried chicken bite cubes, served with chips and tomato sauce

**kids' spaghetti bolognese 9 ca**  
premium ground beef, slow-cooked in our rich napolitana sauce tossed with spagheti pasta and served with parmesan

## BUTCHER'S PRIME CUTS

served with chips, salad or mash

**sirloin 300 gm 39**  
european breeds | 100 days grain fed  
marble score 2+ | southern queensland

**eye fillet 250 gm 59**  
angus & hereford | 100% grass fed | marble score 4+  
southern ranges-sr4 | gippsland region, victoria

**scotch fillet 300 gm 49**  
british breeds | 150 days grain fed  
southern grain | dandenong, victoria

**t-bone | 500 gm 63 | 1 kg 125**  
british breeds | 100% grass fed  
southern ranges-sr+ | gippsland region, victoria

**mb9 wagyu rump 300gm 59**  
black opal | fl wagyu breed | 380 days grain fed  
victoria and tasmanian pastures

**tomahawk steak 1.4 kg 189**  
angus & hereford | 100% grass fed | marble score 2+  
southern ranges-sr2 | gippsland region, victoria

**beef back ribs | full rack 69 | half rack 39 gf**  
smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

**surf 'n' turf 16 gf**  
four chargrilled prawns, hollandaise sauce on the side  
add a hot stone to any steak 8

## ELEMENTS

ESTD 2018 \*\*\*

## SIGNATURE SAUCES

mushroom sauce ca 4 | green peppercorn sauce ca 4  
red wine jus ca 5 | spicy aioli 3 | smoked honey habanero bbq 4  
beef fat chimichurri velouté 4 | blue cheese ranch 4  
hollandaise sauce 4 | garlic harissa butter 4



## SIDE KICKS

**steakhouse chips 7 v**  
garlic and rosemary seasoning

**loaded fries 16 ca**  
loaded chips with veal jus, beef bolognaise sauce, pecorino

**potato puree 7 v gf**  
garlic harissa butter

**baked potato 14 gf**  
garlic and rosemary

**grilled sweet corn ribs 18 v gf**  
butter and smoked paprika, pecorino, remoulade sauce

**garlic and thyme portobello mushroom 16 ca**  
mushroom sauce, pecorino

**chargrilled broccolini 18**  
whipped fetta and beetroot relish, toasted gremolata crumb, fried leek

**garden salad 9 v gf**  
lettuce, tomato, cucumber, onion, lemon vinaigrette

**mac n cheese 15**  
baked cheese and macaroni, grilled beef bacon

**surf 'n' turf 16 gf**  
four chargrilled prawns, hollandaise sauce on the side