

# welcome to éléments bar & dining

**\$76** - choice of entrée & main or main & dessert

**\$86** - entrée, main & dessert

## to start

homemade freshly baked bread rolls with olives, balsamic glaze & virgin olive oil

## entrées

slow cooked lamb neck with quinoa, labneh, peach & mint salad (GF)

seafood chowder, cream enriched with smoked cod, prawns & scallops (GF)

grilled half shell scallops with dill butter & baby fennel salad (GF)

house made potato gnocchi with tomato, pesto, parmesan & almonds (DFA)

smoked salmon & buffalo ricotta ravioli in squid ink pasta with vierge sauce

vegetarian tart with tomato, feta, asparagus & petite bouche salad (V)

## mains

confit duck maryland with celeriac remoulade & citrus jus (GF) (DF)

cornfed chicken breast with pumpkin salad, toasted sunflower seeds & porcini cream (GF)

grain fed new york cut sirloin chargrilled with truffled polenta, baby spinach & bordelaise sauce (GF)

pan-fried barramundi with romesco sauce & crisp saffron kiplers (GF) (DF)

sous vide pork fillet with apple, slaw, broccolini & cider jus (GF) (DF)

saffron & goats' cheese arancini with pickled vegetables & aioli

primavera pasta, durham fettuccine with sauteed green vegetables, pinenuts pesto, cherry tomatoes & baby spinach

## sides (additional \$14 each)

*french fries & aioli* (DF)

*seasonal greens with toasted almonds butter* (GF) (DFA)

*petite bouche salad, binnorie feta, fennel & citrus* (GF)

*2 bread rolls with balsamic olives & virgin olive oil*

## desserts

butterscotch crème brûlée, almond biscotti & vanilla bean ice cream (GFA)

macadamia & white chocolate tart with salted caramel ice cream (GF)

sangria poached pear chilled with lemon sorbet & praline (GF) (DF)

boysenberry ice cream with citrus curd & fried donut bites

binnorie dairy brie, quince paste, red grapes & lavosh (GFA)

(GF) gluten free  
(GFA) gluten free option by request  
(DF) dairy free  
(DFA) dairy free available by request