






# Elements

## R E S T A U R A N T

### Starter Plates

- Bread basket (4)**  \$8  
Virgin oil & balsamic
- Warm mixed olives**  \$12  
Marinated with lemon, chili & garlic
- Caramelized garlic focaccia bread**  \$12  
Italian style focaccia smothered with caramelized garlic, butter & parsley
- Brisket & potato croquettes (2)**  \$21  
Harissa yoghurt
- Chili & garlic prawn (4)**  \$24  
Warm baguette
- Goats cheese bruschetta**  \$21  
Goats chevre, fresh pear, toasted walnuts & NZ honey
- Caprese salad**  \$28  
Buffalo mozzarella, tomatoes, basil, balsamic
- Salmon carpaccio**  \$24  
Beetroot, cucumber, radish, caper berries & cider vinegar dressing
- BBQ chicken wings (4)**  \$16  
Brushed with our house-made BBQ sauce, served with blue cheese sauce on the side

### Sides

- Potato dauphinoise**  \$14
- Paris mash**  \$12
- Chips**  \$11  
Olive salt & aioli
- Garden salad**  \$14
- Seasonal vegetables**  \$14





### Kids menu

- Grilled angus sirloin steak**  \$14  
Chips or salad
- Spaghetti**  \$14  
Tomato sauce & parmesan
- Fish & chips or salad**  \$14

### Main plates

- Roast chicken breast**  \$38  
Char grilled broccolini, parmesan & sauce choron
- Punjab style butter chicken**  \$40  
Basmati cumin rice, paratha, pickles, raita
- Pan seared salmon fillet**  \$51  
Potato mash, beetroot & fennel salad & bearnaise sauce
- Steak frites**  \$45  
250g sirloin with french fries, house salad & green peppercorn butter
- Grilled eye fillet**  \$64  
200g eye fillet with potato dauphinoise, roasted tomatoes, french shallots & mushroom jus
- Venison Wellington**  \$68  
Venison loin wrapped in mushroom duxelles, prosciutto, mustard & pastry with potato mash & quince jus
- 180g Angus beef burger**  \$32  
House made beef patty, lettuce, Swiss cheese, tomato, caramelised onion & dill pickle  
Served with French fries
- Spaghetti meat balls**  \$28  
Homemade lamb & beef meatballs  
Napoletana sauce, spaghetti & fresh herbs
- Leek & fennel risotto**  \$44  
Carnaroli rice & aged parmesan
- Prawn spaghetti**  \$51  
Saffron, chili, garlic, lemon, cherry tomatoes, red onion & pangritatta
- Potato & goats cheese parcels**  \$31  
Polenta crusted, with spinach, pine nuts, pumpkin, parmesan & lemon

### Desserts

- Banoffee pie**  \$16  
Banana, toffee, whipped cream, chocolate
- Eton mess**  \$18  
Meringue, berry coulis, poached fruit, chantilly cream
- Chocolate orange tart**  \$16  
Candied orange & ice cream
- Cheese board**  \$28  
Blue, brie & cheddar with crackers & quince paste

 Fish 
  Egg 
  Crustacean 
  Peanuts 
  Cashew 
  Soy 
  Almond 
  Sesame  
 Vegan 
  Milk 
  Honey 
  Wheat 
  Pinenuts 
  Gluten 
  Molluscs 
  Vegetarian 
  Walnuts

any items with a \* can be made without that ingredient on request  
please inform us of any food allergies or special dietary needs