



ELEMENTS IN

12:00pm to 9:00pm

Our room service is served takeaway style in environmentally responsible packaging where possible.

\$6 delivery fee applies

GRAZING BOXES

Grazing box - 40

Double cream brie, blue cheese, vintage cheddar, prosciutto, pear chutney, fresh & dried fruit, fig & date roulade, beetroot hummus, roasted red pepper & cashew dip, lavosh

Cheese box - 35

Vintage cheddar, double cream brie, blue cheese, pear chutney, fig & walnut roulade, dried & fresh fruit, Element's honeycomb, crackers (v)

Charcuterie box - 33

Salumi prosciutto, salumi truffle salami, Bangalow sweet leg ham, vintage cheddar, relish, cornichons, caramelised onions, grilled sourdough (n.f)

Gluten free options available on request

BURGERS

*All burgers are served with fries.
Gluten free burger buns available on request.*

Beef burger - 25

Wagyu beef burger patty, cheddar cheese, pickles, lettuce, tomato, burger sauce & fries (n.f)

Veggie burger - 23

Shitake mushroom patty, cheddar cheese, pickles, lettuce, tomato, burger sauce & fries (n.f, v)

*Vegan option available:
vegan cheese + vegan mayonnaise + 3*

Southern fried chicken burger - 25

Crispy fried buttermilk chicken thigh, pickles, cheddar cheese, coleslaw, lettuce, chipotle mayonnaise & fries (n.f)

PIZZA - Available after 2pm

Margherita - 24

Pomodoro, mozzarella, basil, oregano (n.f, v)

Prosciutto - 29

Pomodoro, prosciutto, mozzarella, rocket, parmesan, cherry tomato (n.f)

Quattro formaggio - 26

Mozzarella, gorgonzola, goat's cheese, parmigiano reggiano (n.f, v)

Pepperoni - 28

Pomodoro, mozzarella, classico salame pepperoni (n.f)

Zucca - 26

Pomodoro, mozzarella, roast pumpkin, goat's cheese, caramelised onions, balsamic glaze (n.f, v)

The eden - 26

Pomodoro, mozzarella, capsicum, red onion, zucchini, olives, chilli (n.f, v)

Bayside garlic prawn - 30

Mozzarella, garlic prawns, cherry tomato, warrigal greens, lime zest (n.f)

Gluten free +4

Vegan cheese + 3

SALADS

Grilled zucchini ribbon & crispy quinoa - 28

Crispy lemon kale, mixed oak lettuce, radicchio, roasted lemon & garlic dressing, sundried tomatoes, chilli, toasted sunflower seeds (g.f, d.f, n.f, v)

Classic Cobb salad - 30

Smoked grilled chicken, maple bacon, mixed leaves, cherry tomato, red onion, parmesan, avocado, soft egg, red wine vinaigrette (g.f, n.f)

Warm spiced pumpkin & pearl cous cous - 28

Grilled red onion, Persian feta, pickled baby beetroots, pumpkin seeds, baby spinach, maple mustard dressing (n.f, v)



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PASTA

Ricotta gnocchi - 30

Roasted pumpkin, fried sage, beurre noisette, labna, lemon
(n.f, v)

Polenta gnochhi gluten free & vegan options available on request.

Linguini putanesca - 30

Garlic, kalamata olives, chilli, cherry tomatoes, capers, olive oil, anchovies, white wine, parsley, napoli sauce, pangrattato, lemon (d.f, n.f)
Vegan option available.

Beef & wild mushroom ragu fazzoletti - 35

Slow braised beef ragu, napoli sauce, red wine, basil, little napkin pasta, napoli sauce, herb butter, parmigiano reggiano (n.f)

Seafood spaghetti - 36

Morton bay bug, king prawns, black mussels, white wine, creamy bisque sauce, lemon, garlic, parsley (n.f)

LARGER PLATES

Veggie lasagna - 30

Lentil bolognaise, cauliflower bechamel, sliced vegetables, side salad
(g.f, d.f, n.f, v, vgn)

Market fish of the day - 46

Pak choy, wild rice, tamarind and chilli sauce, lime cheek (g.f, n.f)

Beef bourguignon short rib - 49

Paris mashed potato, wilted spinach, eschalots, red wine jus (g.f, n.f)

FROM THE WOK

Wok fried udon noodles - 24

Vegetables, ginger, chilli, shallot, garlic, wok sauce (d.f, n.f, v, vgn)

Add chicken + 10

Add beef + 12

Add prawns + 14

BENTO BOXES

Seasoned short grain rice, edamame, asian salad with sesame dressing, wasabi, pickled ginger, miso soup.
Vegan miso soup available on request.

Choice of protein

Terriyaki salmon (g.f, n.f) - 38

Chicken karage (g.f, n.f) - 35

Korean popcorn cauliflower (d.f, n.f, v, vgn) - 32

SIDES

Fries - 14

Rosemary salt & aioli (g.f, d.f, n.f, v, vgn)
Vegan aioli option + 1

Winter fried potatoes & vegetables - 16

Potatoes, sweet potato, cassava, ranch dressing (g.f, n.f, v)

Mixed leaves - 12

Tomato, cucumber, salad cream
(g.f, d.f, n.f, v, vgn)

Charred seasonal market greens - 16

Seasonal market greens, buttered almonds
(g.f, v)

Paris mashed potato - 14

Salt baked desiree potato, chives, truffle oil
(g.f, n.f, v)



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DESSERT

Chocolate dulce de leche brownie - 19

Caramel cremeux, malted milk, feuilletine, milo ice cream (n.f v)

Element's bee hive - 18

Valrhona white chocolate, almond crunch, honeycomb, creme fraiche, bee pollen, almond praline ice cream (v)

Sticky date pudding - 17

Butterscotch sauce, burnt vanilla bean ice cream (n.f, v)

Valrhona jivara chocolate delice - 22

Chocolate ganache, light chocolate brownie, caramelised hazelnuts, raspberries, raspberry ripple ice cream (v)

KIDS MENU

Salmon - 17

Rice, steamed vegetables, lime mayonnaise (g.f, n.f)

Battered fish (3) - 15

Fries, mayonnaise, side salad (d.f, n.f)
Grilled option available on request

Cheeseburger - 15

Wagyu beef patty, cheddar cheese, tomato sauce, fries (n.f)
Add lettuce & tomato + 1

Crumbed chicken breast - 15

Mashed potatoes, seasonal steamed vegetables (n.f)

Spaghetti meatballs - 14

Creamy tomato sauce, parmesan cheese (n.f)

Lasagne - 16

Lentil bolognaise, cauliflower bechamel, sliced vegetables (g.f, d.f, n.f, v, vgn)

Rigatoni - 12

Creamy tomato sauce, parmesan cheese (n.f, v)

KIDS DESSERT

Chocolate & caramel brownie - 15

Vanilla ice cream, chocolate sauce (g.f, n.f, v)

Vanilla & chocolate ice cream - 12

2 scoops with chocolate sauce or sprinkles (g.f, n.f, v)

Vanilla crepes - 13

Dulce de leche, vanilla ice cream (n.f, v)
Maple syrup add on + 2

Dairy free ice cream available on request.