



## ELEMENTS IN

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

\$6 delivery fee applies.

### Charcuterie for Two

Smoked, Cured, Aged, Local Salami's, Beef Bresaola, Cured Ham, Prosciutto, Charred Vegetables, Hummus, Pesto, Olives, Flat Bread - **42**

### Small Plates

#### Garlic Hummus

Bush Dukkha Crispy Chickpeas, Garlic Flat Bread (NF, DF, VG, GFO) - **24**

#### Caesar Salad

Baby Cos, Maple Spec, White Anchovies, Shaved Parmesan, Lemon Cured Eggs, Organic Black Garlic (NF, GF) - **25**

#### Green Goddess Bowl

Edamame, Broccolini, Snow Peas, Pickled Cucumber, Avocado, Asparagus, Charred Zucchini, Goddess Dressing (GF, NF, V) - **26**

#### Foraged Salad

Forest To Foreshore, Hand Picked Local Produce, Sunflower Dressing (GF, DF, NF, VG) - **26**

#### Coastal Corn

Jalapeno, Manchego, Lime, Furikake (GF, NF, VGO) - **16**

#### Fries

Rosemary Sea Salt, Garlic Aioli (GF, NF, DF, V) - **16**

#### Sweet Potato Wedges

Bush Herb Sour Cream (GF, NF, V) - **18**

### Big Plates

#### Wagyu Beef Pappardelle

Red Wine Pomodoro Sauce, Basil, Parmigiano Reggiano (NF, GFO) - **38**

#### Battered Fish

Line Caught, Fries, Side Salad, Capser Red Onion Mayo (NF) - **45**

#### Panko Crumbed Hinterland

#### Chicken

Fries, Side Salad, Avocado Aioli (NF) - **35**

#### Burgers

All Burgers come with Cheese, Lettuce, Tomato, Mustard Aioli, Tomato Relish

Choose from: Wagyu Beef, Southern Fried Chicken, Plant Based Patty (GFO) - **26**

### Clay-Fired Pizza

Gluten Free Bases (+ 4) And Vegan Cheese (+ 3) Available On Request

#### Confit Garlic Flat Bread

Native Pepper, Chives, Garlic Oil (NF, VG) - **20**   
Add Cheese +2

#### Margherita

Pomodoro, Mozzarella, Basil, Oregano (NF, V) - **25**   
Add Prosciutto +4

#### Quattro Fromage

Smoked Aged Cheddar, Mozzarella, Blue Cheese, Pecorino, Candied Walnuts (NF, V) - **28**

#### Godfather

Smoked Pomodoro, Salami, Pepperoni, Leg Ham, Caramelised Red Onion, Mozzarella (NF) - **30**

#### Diavola

Pomodoro, Mozzarella, Spicy Sopressa, Nduja, Spanish Onion, Kalamata, Basil (NF) - **30**

#### Mediterranean

Pomodoro, Mozzarella, Baby Peppers, Spanish Onion, Mushrooms, Basil, Chilli Flakes (NF, V) - **28**

(GF) - Gluten Free, (DF) - Dairy Free, (NF) - Nut Free, (V) - Vegetarian, (VG) - Vegan, (O) - Dietary Option Available



## ELEMENTS IN

### Spoil

#### Espresso Tiramisu

Mascarpone Cream, Italian Sponge, Masala (NF) - **22**

#### Sticky Date Pudding

Burnt Vanilla Ice Cream, Butterscotch Sauce - **22**

#### Tropical Fruit Plate

Seasonal Selection of Fresh Fruit (NF, GF, VGN) - **18**

#### Fromage

Local Vintage Cheddar, Triple Cream Brie, Soft Blue, Fig Walnut Roulade, Candied Seeds, Pear, Elements Honeycomb Crackers (V, GFO) - **36**

## Childrens Menu

#### Battered fish

Battered Fish Bites, Side Salad, Chips, Mayonnaise, Lemon (NF, DF) - **16**

#### Crumbed Chicken Schnitzel

Side Salad, Chips, Tomato Sauce (NF) - **16**

#### Pasta

Spaghetti Bolognese, Tomato Beef Sauce, Cheesy Top (NF) - **16**

#### Pizza

Ham, Cheese, Tomato Sauce (NF, VO) - **16**

#### Grilled Chicken and Vegetable Kebab

Chicken, Capsicum, Zucchini, Cherry Tomato, Side Salad (GF, DF, NF) - **16**

We take dietary requirements very seriously. All of our menus specify by dish if they are gluten free (GF), dairy free (DF), nut free (NF), vegetarian (V) or vegan (VGN), (O) option available. Please advise our team of any dietary requirements so that we can accommodate you the best that we can.