



ELEMENTS IN

Our room service is served in takeaway style environmentally responsible packaging where possible.
\$6 delivery fee applies.

To Share

Antipasto 42

Mixed Olives, Clay Fired Flatbread, Artichokes, Selection of Salamis, Cured and Smoked Meats, House Dips

Cheese Board 38

Local Vintage Cheddar, Triple Cream Brie, Soft Blue Cheese, Fig Walnut Roulade, Pear, Elements Honeycomb, Crackers

Small Plates

Confit Garlic Flat Bread 20

Native Pepper, Chives, Garlic Oil (NF, VGN)

Crispy Sticky Chicken Wings 28

Chili, Zesty Lemon, Mayonnaise (NF, GF)

Sicilian Cauliflower 24

Sage Salt, Spicy Tangy Sauce (NF, V, GF, DF)

Fries 14

Confit Garlic Aioli (NF, V)

Sweet Potato Fries 20

Rosemary Salt, Garlic, Shaved Parmesan (GF, NF, V)

Seasonal Mixed Vegetables 16

Cultured Herb Butter (GF, NF, V)

Rocket Salad 24

Walnut, Pecorino, Pear (V, GF)

Caprese 26

Heirloom Tomatoes, Buffalo Mozzarella, Basil, Balsamic Glaze (NF, V)

Big Plates

Italian Style Fish and Potato Scallops 38

Local Caught Fish, Peroni Beer Batter, Capers, Garlic Thyme Scallop Potato, Preserved Lemon Aioli (NF)

Chicken Parmesan 32

Caper Aioli, Sage, Parmesan, Fries (NF)

Beef Ragu Pappardelle 38

24hr Slow Braised Wagyu Beef Brisket, Grana Padano (NF)

La Puttanesca Tagliatelle 35

Garlic, Capers, Cherry Tomatoes, Anchovies, Grana Padano (NF)

Foreshore Wagyu Beef Burger 26

Potato Bun, Rustic Caponata, Mozzarella, Tomato Relish, Fries (NF)

Mushroom Burger 26

Herb Ciabatta, Caramelised Onion, Heirloom Tomatoes, Italian Parsley, Basil Pesto, Fries (V, NF)

Mediterranean Lemon Chicken Burger 26

Herb Ciabatta, Rocket, Pear, Pecorino, Basil, Preserved Lemon Mayonnaise, Fries (NF)

Clay-Fired Pizza

Margherita 25

Pomodoro, Mozzarella, Basil, Oregano (NF, V)

Wild Mushroom 28

Confit Garlic, Stokers Siding Hinterland Mushrooms, Mozzarella, Shaved Pecorino (NF, V)

Quattro Formaggi 28

Smoked Aged Cheddar, Mozzarella, Pecorino, Candied Walnuts (V)

Godfather 30

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

Roasted Sweet Potato 28

Mozzarella, White Sauce, Blue Cheese, Caramelised Onions, Chives (NF, V)

Diavola 30

Pomodoro, Mozzarella, Spicy Sopressa, Nduja, Spanish Onion, Kalamata Olives, Basil (NF)

Add:

Gluten Free Base +4

Vegan Cheese +3

Dessert

Tiramisu 19

Allpress Coffee, Marsala, Mascarpone (NF, V)

Homemade Ricotta Cannoli 19

Filled with Mascarpone Ricotta, Candied Peel (V)

Homemade Chocolate Cannoli 19

Valrhona Dark Chocolate Cream (NF)

Dark Brown Sugar Basque Cheesecake 19

Caramelised Croissant Crisp, Davidson's Plum Sour Cherry Compote (NF)



ELEMENTS IN

Childrens menu

Please Choose One Dish. All Meals are Inclusive of One Juice and
One Ice-Cream Cup **24**

Battered Fish

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

Crumbed Chicken

Crumbed Chicken Schnitzel, Side Salad, Chips, Tomato Sauce (NF)

Cheeseburger

Beef Patty, Cheese, Tomato Sauce, Fries (NF)

Pasta

Spaghetti Bolognese, Tomato Beef Sauce, Cheese (NF)

Pizza

Ham, Cheese, Tomato Sauce (NF)

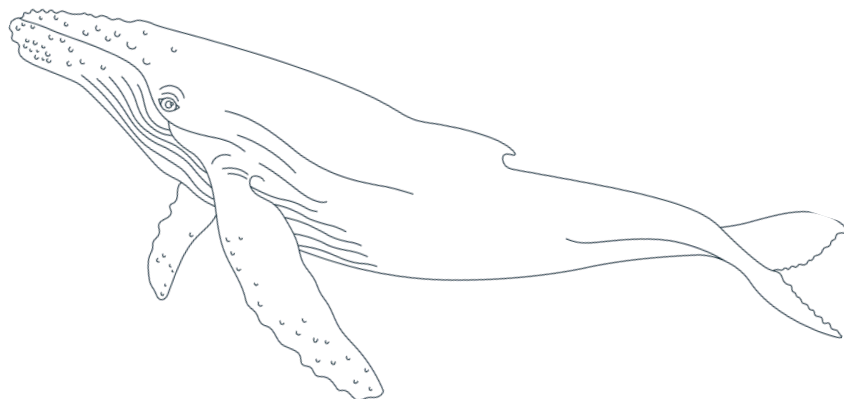
Grilled Chicken and Vegetable Kebab

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

Gluten Free (GF) Dairy Free (DF) Nut Free (NF) Vegetarian (V) or Vegan (VGN)

We take dietary requirements seriously and take every reasonable precaution to minimise cross-contact. however, as allergens are handled throughout our commercial kitchen, we cannot guarantee that any dish is completely free from trace allergens.
if you have a food allergy or specific dietary requirement, please advise your server prior to ordering so we can discuss the most suitable options.

All seafood served is Australian.





ELEMENTS IN

Beverage Menu

Wines

Chardonnay 72
Mountadam – Eden Hills

Shiraz 105
Spinifex Bete Noir Shiraz – Barossa Valley

Sauvignon Blanc 70
Catalina Sounds – Marlborough, New Zealand

Pinot Grigio 70
Gambellara Monopolio – Delle Venezie, Italy

Rose 75
Gilbert – Mudgee

Champagne 182
Charles Heidsieck Brut Reserve – Reims, France

Sparkling Wine 109
Pirie – Tamar Valley

Riesling 68
Lark Hill Regional Riesling – Canberra

Pinot Noir 108
Rockburn – Central Otago, New Zealand

Non Alcoholic Beverage

Billy Still Mineral Water 6
500ml

Billy Sparkling Mineral Water 6
500ml

Yaru Sparkling Mineral Water 5
300ml Kakadu Plum Flavour

Coke / Sprite / Fanta / Coke Zero Can 6 each

NON3 55
Wine Alternative

Fabio Soda Lemon/Mandarin 10

Cocktails

Byron Bay Spirits - Chilli Margarita 16
125ml Can (13.9%)

Byron Bay Spirits - Classic Margarita 16
125ml Can (13.9%)

Byron Bay Spirits - Espresso Martini 16
125ml Can (11%)

Beer & Cider

Corona (4.5%) 13

Stone & Wood Lager (4%) 11

Stone & Wood Pacific Ale (4.4%) 12

Hiatus Lager Non Alc. Beer (> 0.5%) 11

Little Dragon Ginger Beer (4%) 12

Balter XPA (5%) 12

Wilde Beer Pale Ale Gluten Free (3.6%) 11

Wandana Mullum Madness Hazy IPA (6.2%) 12

Peroni (3.5%) 13

Colonial Brewing Bertie's Apple Cider (4.6%) 12

Easy Seltzer Grape/Passionfruit (5%) 14

Complimentary ice machines are available throughout the resort, please refer to your map for locations

For the extended wine list please call the Restaurant Extension 1549