



**ELEMENTS**  
ESTD 2018 \* \* \*  
PEOPLE . PASSION . PALATE

# MENU

Quality ingredients, cooked to perfection – It's this simple mantra that sums up everything we do. Our love for development is only surpassed by dedication to our trade.

At Elements Bar and Grill, we offer a hearty menu celebrating the finest produce and the best cooking techniques, complemented by a lively, welcoming vibe. Each of our venues has its own personality, so after you've fallen in love with one, why don't you try another.

Steak is our specialty, featuring the choicest cuts, sizzled and seared to a succulent sensation. But our commitment to awe-inspiring cuisine extends into every meal we prepare, across all our family of restaurants.

It's not overcomplicated, but rather a marriage of fine food and flavour, culminating in a mouthwatering menu which meanders from perfect pasta to vegetarian delights. It also happens to boast the best steak you'll ever taste, with our Sydney restaurants consistently labeled as the best.

And oh, how we love to share. As purveyors of flavour, we feature share plates that delight the tastebuds and satisfy the soul, tantalisingly treading the precipice of perfection with a selection of the best craft beers and finest wines available to elegantly complement your steak.

At Elements Bar and Grill, we are connoisseurs of cuisine, masters of steak and purveyors of flavour, and we are here to "steak our claim" as an Australian dining sensation.

our moto: "run for excellence, success will follow..."

All prices are GST inclusive. We have taken all care in preparing your meal; however, olives may contain pits, small bones may be present in fish or meat dishes. All dishes may contain traces of nuts, gluten and allergens. All meat, chicken and fish portions are based on average weight before cooking.

10% Public holiday surcharges apply. Items and prices may change without notice  
V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free  
G- Glass 150ml, C- Carafe 350ml, B- Bottle 750ml

visit us at [www.elementsbarandgrill.com.au](http://www.elementsbarandgrill.com.au)  
#elementsbarandgrill for your feature on Facebook & Instagram

share your experience with complimentary guest Wi-Fi  
Elements Guest Network | Password: Elements2192

## white wine by the glass

- 2019 | **yarran chardonnay** | yenda | new south wales | 9.90 G | 22.90 C | 39.90 B  
 2021 | **pfeiffer pinot grigio** | king valley | victoria | 11.90 G | 27.90 C | 49.90 B  
 2021 | **black star sauvignon blanc** | marlborough | new zealand | 11.90 G | 27.90 C | 49.90 B  
 2020 | **mistletoe home block semillon** | hunter valley | new south wales | 14.90 G | 34.90 C | 59.90 B  
 2020 | **thorn-clarke sandpiper riesling** | eden valley | south australia | 14.90 G | 34.90 C | 59.90 B  
 2021 | **pfeiffer moscato** | rutherglen | victoria | 11.90 G | 27.90 C | 49.90 B  
 2021 | **schwarz wine co rose** | barossa valley | south australia | 14.90 G | 34.90 C | 59.90 B

## white wine by the bottle

- 2020 | **moorooduc devil bend creek chardonnay** | morington peninsula | victoria | 79.90 B  
 2019 | **domaine fevre petit chablis** | chablis | burgundy | france | 109.90 B  
 2020 | **bilancia pinot gris** | hawkes bay | new zealand | 69.90 B  
 2020 | **mudhouse "home block" pinot gris** | waipara valley | new zealand | 79.90 B  
 2019 | **bk wines ovum pinot gris** | adelaide hills | south australia | 98.90 B  
 2020 | **lobethal road sauvignon blanc** | adelaide hills | south australia | 59.90 B  
 2020 | **l'escale sauvignon blanc** | loire valley | france | 79.90 B  
 2019 | **cantina di negrar soave classico** | veneto | italy | 69.90 B  
 2020 | **thompson estate semillon sauvignon blanc** | margaret river | western australia | 69.90 B  
 2019 | **domaine du nozay saucerre** | loire valley | france | 149.90 B  
 2019 | **willm riesling reserve** | alsace | france | 79.90 B  
 2019 | **carrick riesling** | central otago | new zealand | 89.90 B  
 2020 | **borgo maragliano moscato d'asti docg** | piedmont | italy | 69.90 B  
 2019 | **chateau gassier esprit gassier rose** | st victoire | provence | france | 79.90 B

limited release & exceptional varietal wine is also available upon request.

Vintage & availability of wine may vary with supplier availability, season or store location.

G- Glass 150ml, C- Carafe 350ml, B- Bottle 750ml



## wine by the glass

- 2019 | **yarran wines shiraz** | multi regional | victoria | 9.90 **G** | 22.90 **C** | 39.90 **B**  
 2020 | **schwarz wine co "the grower" shiraz** | barossa valley | south australia | 14.90 **G** | 34.90 **C** | 59.90 **B**  
 2021 | **robert stein farm series merlot** | mudgee | new south wales | 11.90 **G** | 27.90 **C** | 49.90 **B**  
 2018 | **houghton reserve cabernet sauvignon** | regional | western australia | 11.90 **G** | 27.90 **C** | 49.90 **B**  
 2020 | **russell & suitor pinot noir** | pipers river | tasmania | 14.90 **G** | 34.90 **C** | 59.90 **B**  
 2018 | **accuro malbec** | endoza | argentina | 14.90 **G** | 34.90 **C** | 59.90 **B**

## red wine by the bottle

- 2016 | **longline blood knot shiraz** | mclaren vale | south australia | 69.90 **B**  
 2019 | **kate hill shiraz** | coal river valley | tasmania | 89.90 **B**  
 2018 | **wild duck creek spring flat shiraz** | heathcote | victoria | 159.90 **B**  
 2018 | **thorn-clarke sandpiper merlot** | barossa valley | south australia | 69.90 **B**  
 2019 | **pennys hill malpas road merlot** | mclaren vale | south australia | 79.90 **B**  
 2019 | **first foot forward pinot noir** | yarra valley | victoria | 79.90 **B**  
 2018 | **moorooduc estate pinot noir** | mornington peninsula | victoria | 109.90 **B**  
 2019 | **curator wine co cabernet sauvignon** | barossa valley | south australia | 79.90 **B**  
 2014 | **petaluma project co cabernet sauvignon** | coonawarra | south australia | 98.90 **B**  
 2018 | **chateau gantonnet cabernet merlot** | bordeaux | france | 69.90 **B**  
 2018 | **chateau cerons cabernet sauvignon merlot** | graves bordeaux | france | 129.90 **B**  
 2016 | **famila cassone obra prima reserva malbec** | mendoza | argentina | 119.90 **B**  
 2018 | **cantina di negrar valpolicella superiore doc** | veneto | italy | 69.90 **B**  
 2018 | **domaine alary cotes du rhone rouge** | southern rhone | france | 79.90 **B**  
 2018 | **tenuta di nozzole chianti classico docg** | chianti | tuscan | italy | 98.90 **B**  
 2017 | **arnaldo rivera diano dolcetto d alba** | alba | piedmont | italy | 109.90 **B**

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Vintage & availability of wine may vary with supplier availability, season or store location.

G- Glass 150ml, C- Carafe 350ml, B- Bottle 750ml



## sparkling wine

nv pian delle tortore prosecco | treviso | italy | 14.90 G | 34.90 C | 59.90 B

nv yarran sparkling chardonnay | yenda | nsw | 39.90 B

nv bailly lapierre cremant de bourgogne pinot noir | burgundy | france | 109.90 B

2012 | kate hill pinot noir chardonnay | huon valley | tasmania | 119.90 B

2016 | apogee deluxe vintage brut | lebrina | pipers river | tasmania | 169.90 B

nv nathalie falmet cuvee | cotes des barr | champagne | france | 198.90 B

## craft beer on tap 11.90

little creatures pacific ale

kosciuszko pale ale

white rabbit dark ale

kirin lager

james squire ginger beer

## bottled beer 9.90

asahi

corona

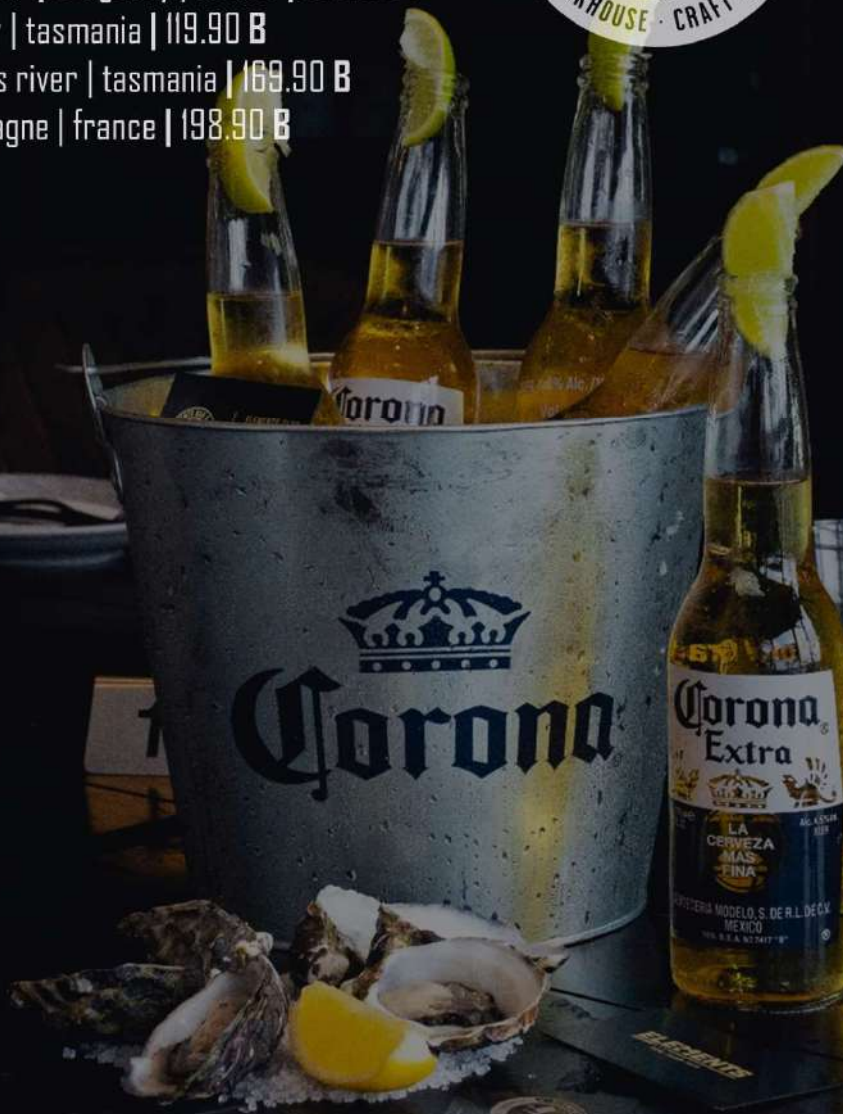
peroni

cascade light

strongbow apple cider dry

sparkling blossom rosé

craft shandy 9.90



beers and sparkling wine

**ELEMENTS**  
ESTD 2018

## cocktails

**sydney refresher** 20.90 | bombay sapphire, passionfruit syrup, mint leaves, sliced cucumber, fresh lime wedges, soda water  
**french kiss martini** 22.90 | vodka, chambord, sweet vermouth, grenadine, fresh lime juice, pineapple juice  
**espresso martini** 22.90 | vodka, coffee liqueur, espresso coffee  
**martini** 22.90 | vodka, dry vermouth, olives | ask for variations : dry | extra dry | grey goose | dirty | apple  
**pornstar martini** 22.90 | vanilla vodka, passionfruit puree, fresh lime juice, vanilla syrup, sparkling wine  
**moscato mojito** 22.90 | white rum, sour mix, mint leaves, simple syrup, moscato, soda water  
**mango mojito** 22.90 | white rum, mango syrup, fresh lime juice, mint leaves, lime cordial, orange juice, soda water  
**classic negroni** 22.90 | dry gin, campari, sweet vermouth, orange twist  
**negroni sbagliato** 22.90 | campari, prosecco, sweet vermouth, orange twist  
**passion lady** 22.90 | gin, sauvignon blanc, elderflower liquor, passionfruit syrup, fresh lime juice  
**el diablo** 22.90 | gold rum, chambord, lime wedges, ginger ale  
**elements gold** 22.90 | vodka, aperol, passionfruit, vanilla, fresh lime  
**midori fusion** 22.90 | midori, malibu, watermelon syrup, pineapple juice  
**midori illusion** 22.90 | midori, vodka, triple sec, fresh lemon juice, pineapple juice  
**watermelon breeze** 20.90 | vodka, watermelon syrup, fresh lime juice, raspberry cordial, lemonade, pineapple juice  
**electric iced tea** 24.90 | white rum, gin, vodka, tequila, blue curacao, sour mix, lemonade  
**long island iced tea** 24.90 | vodka, gin, rum, tequila, triple sec, fresh lemon juice, cola  
**blue devil** 20.90 | vodka, blue curacao, passionfruit syrup, lime juice, pineapple juice  
**pine-coco martini** 22.9 | malibu, white rum, pineapple juice, fresh lime  
**boozy chocolate** 24.9 | baileys, tequila, white chocolate liqueur, chocolate syrup, milk  
**creamy berry** 22.9 | strawberry baileys, vodka, fresh strawberry, raspberry syrup, milk  
**classic margarita** 22.9 | tequila, triple sec, fresh lime juice  
**dirty margarita** 22.9 | tequila, triple sec, fresh lime juice, hint of spice  
**old fashioned** 22.9 | bourbon, agave syrup, bitters  
**cosmopolitan** 22.9 | citron vodka, triple sec, cranberry juice, fresh lime  
**aperol spritz** 20.9 | aperol, elderflower liqueur, prosecco, club soda, orange slice  
**amaretto sour** 22.9 | amaretto, lemon juice, agave syrup, bitter, egg white  
**whiskey sour** 22.9 | bourbon, lemon juice, agave syrup, bitter, egg white  
**moscow mule** 22.9 | vodka, ginger beer, fresh lime juice  
**bloody marry** 22.9 | vodka, tomato juice, tabasco, worcestershire, lime juice, salt & pepper  
**irish coffee** 22.9 | coffee, brown sugar, jameson, whipped cream  
**mai tai** 22.9 | rum, triple sec, orange juice, almond syrup, fresh lime juice  
**caipirinha** 22.9 | cachaca, sugar, fresh lime wedges  
**pina colada** 22.9 | rum, coconut cream, pineapple juice, fresh lime juice  
**screwdriver** 22.9 | vodka, orange juice, orange slice  
**sex on the beach** 22.9 | vodka, peach schnapps, orange juice, cranberry juice  
**grasshopper** 22.9 | crème de menthe, crème de cacao, fresh cream  
**caprioska** 22.9 | vodka, agave syrup, fresh lime wedges  
**pine-coco martini** 22.9 | malibu, white rum, pineapple juice, fresh lime



## mocktails

**strawberry mojito mocktail** 12.90 | fresh strawberry & syrup, fresh lime wedges, lime cordial, mint leaves, soda

**cranberry mojito mocktail** 12.90 | cranberry juice, fresh lime wedges, lime cordial, mint leaves, soda

**lychee mojito mocktail** 12.90 | fresh lychee, lychee syrup, fresh lime wedges, lime cordial, mint leaves, soda

**electric blue mocktail** 12.90 | blue curacao, sour mix, fresh lime juice, lemonade

**watermelon mocktail** 12.90 | watermelon syrup, fresh lime juice, raspberry cordial, pineapple juice, soda

**virgin mary** 12.90 | tomato juice, fresh lemon juice, worcestershire sauce, dash of tobacco, salt & pepper

**custom mocktail** 12.90 | ask us to make your favourite mix

## sangria

**red sangria** 35.90/litre

house shiraz, brandy, fresh lime juice, peach schnapps, orange juice, lime cordial, mango syrup, lemonade, freshly sliced oranges

**white sangria** 35.90 /litre

house chardonnay, elderflower liqueur, vodka, peach schnapps, fresh lime juice, passionfruit syrup, lime cordial, orange juice, lemonade, fresh chopped strawberries

## soft drinks

**carbonated drinks** 4.90 | pepsimax | pepsimax | dry ginger ale | lemonade | solo | sunkist | tonic water | soda water

**juice** 4.90 | apple | orange | tomato | pineapple | cranberry

**lemon lime bitters** 5.90

**pink lemonade** 5.90

## bottled water

**sparkling** 8.90/one litre bottle

**still** 8.90/one litre bottle





## bread to start

**herbed garlic bread 10.90 V** | add parmesan cheese 3

**grilled bread and dukkha 9.90 V DF**

grilled bread lightly seasoned grilled bread with olive oil, dried oregano, served with sea salt, dukkha, olive oil and aged balsamic

**triple dips and bread 16.90 V**

pesto, olive tapenade, cumin beetroot and chickpea relish, served with grilled bread

**extra bread 3 | gluten free bread 3 | crisp bread 3**

## salty nibbles

**haloumi fries 19.90 V**

served on a bed of rocket, finished with caramelized balsamic glaze


**marinated warm olives 16.90 V** 

marinated olives served in a hot pot, with a side of homemade olive tapenade and crisp bread



### cold bar

**burrata & asparagus 24.90** | recommended |  
creamy burrata on a bed of cumin beetroot and chickpea relish,  
grilled asparagus coated in parmesan, toasted pine nuts and crisp bread

**sirloin steak tartare 28.90 DF**   
coarse minced premium sirloin mixed with shallots, capers,  
pickles, dijon & grain mustard, worcestershire, tabasco, lemon juice,  
olive oil, served with raw egg yolk & crisp bread

**tomato and olives bruschetta 18.90**  
seasonal fresh tomatoes, kalamata olives, shallots and  
parsley tossed in extra virgin olive oil and lemon dressing  
garnished with fetta cheese and anchovies,  
served on grilled bread, finished with caramelized balsamic glaze

cold bar





## hot entrée

**spicy calamari with sweet herb chili sauce 18.90**  
served with fresh lemon

**short rib ragù hotpot 19.90 | recommended |**  
slow cooked beef short rib ragù in red wine & arrabbiata  
sauce, parmesan, fresh herbs, served with grilled bread

**signature roasted bone marrow 24.90 | recommended |**  
slow roasted split bone marrow with confit garlic,  
topped with sautéed mushroom and caramelized onion,  
served with burnt lemon & grilled bread



### shared entrée

**garlic and parmesan prawns** 35.90 | recommended | twelve king prawns cooked in garlic & saffron infused butter, finished with parsley and coated in parmesan, served with fresh lemon and grilled bread

**fried chicken wings** 24.90 **DF GF** | a kilo of fried chicken wings served with our signature spicy habanero sauce for dipping

shared entree

## salads

### classic greek salad 16.90 V GF

tomato, cucumber, onion, kalamata olives, capsicum, mixed leaves, feta cheese, dried oregano, extra virgin olive oil and lemon dressing

### broccolini and grilled haloumi salad 22.90 V

fried chickpea, toasted almond, mixed leaves, cherry tomato, crisp bread, pesto vinaigrette

### rocket and pear salad 18.90 V GF

parmesan, pine nuts, chardonnay vinaigrette & caramelised balsamic

### crab meat fattoush salad 28.90 DF

blue swimmer crab, black olive and tomato salsa, roasted potatoes, rocket, pomegranate, served warm with a light lime mayo dressing

### burrata caprese salad 25.90 | recommended |

fresh cherry tomatoes, marinated olives and some rocket, tossed in a basil pesto dressing, served with burrata and balsamic glaze

### warm mediterranean salad 22.90 VG DF GF

carrots, potatoes, chargrilled capsicum and cherry tomatoes slow roasted together, tossed with rocket, spanish onion, homemade dukkha, finished with chardonnay vinaigrette and shaved toasted almonds

**add extra** | grilled chicken 9 | smoked salmon 7 | grilled bacon strip 4.5 | olives 5  
four grilled prawns 10 | grilled chorizo 5 | grilled/fried haloumi 6 | half avocado 4 | feta 4



## pasta

**crab pappardelle** 37.90 | recommended |  
blue swimmer crab cooked with confit garlic, white wine reduction,  
cherry tomatoes, and tossed in a rich creamy pink sauce

**squid ink linguine with spicy prawns** 36.90 🌶️🌶️  
pan fried king prawns and cherry tomatoes cooked  
with confit garlic, habanero chili oil, deglazed in  
champagne, finished with butter and fresh herbs

**creamy pesto chicken pappardelle** 32.90  
grilled chicken, mushroom and sundried tomato cooked in a creamy  
pesto sauce, finished with lots of parmesan and fresh herbs

**bloody mary short rib ragù** 36.90 | recommended | 🌶️🌶️  
72 hours slow cooked pulled beef short rib cooked with confit garlic,  
caramelised onion, tabasco and vodka reduction, tossed with our  
arrabiata sauce, black linguine, and garnished with spiced dukkha

**ragù alla bolognese with burrata** 34.90  
home-made premium ground beef, slow cooked in our rich napolitana  
sauce, tossed with fettuccini and served with a fresh burrata on top

**fettuccine arrabiata with olives and sundried tomato** 28.90 🌶️  
home-made arrabiata sauce with a hint of chili, tossed with marinated  
olives and sun-dried tomato, finished with parmesan and fresh herbs

**add** | gluten free pasta 3 | chicken pieces 7 | grilled beef bacon 4.5  
beef chorizo 5 | olives 5 | prawns 10 | 60gm crab 12 | 200gm baby squid 12



## kids' meal

kids' fried chicken cubes and chips 9.90 DF

kids' chicken napolitana pasta 9.90

kids' hamburger 19.90 DF

250gm dry aged wagyu beef patty, tomato sauce, charcoal brioche bun

## kids' dessert

vanilla ice-cream 3.90 one scoop | 6.9 two scoops

toppings 0.50

chocolate sauce | 100s and 1000s

## dry aged smoked beef burgers

all burgers are made with a charcoal brioche bun, smoked with hickory and comes in a glass dome to your table for the ultimate burger experience; served with a complimentary side of steakhouse chips. our burger patties are made with the finest quality home-made ground beef. it is a delicate mixture of wagyu meat and fat along with some black angus beef and dry aged off cuts. the result is a massive thick patty seasoned lightly and cooked to perfection for the juiciest burger

**cheeseburger** 26.90 | add a bowl of cheese sauce 8.50 |

250gm dry aged beef patty, pickles, american cheese, mustard aioli & signature habanero bbq sauce, charcoal brioche bun

**double cheeseburger** 38.90 | add a bowl of cheese sauce 8.50 |

two 250gm dry aged beef patty, pickles, american cheese, mustard aioli & signature habanero bbq sauce, charcoal brioche bun

**primal smoked burger** 28.90 | recommended |

250gm dry aged beef patty, caramelised onion, grilled portobello mushroom, american cheese, mustard aioli & signature habanero bbq sauce

**drunken bacon burger** 32.90 | recommended | 🌶️

250gm dry aged beef patty, whiskey flambé beef bacon, caramelised onion, lettuce, tomato, american cheese, sriracha aioli & signature habanero bbq sauce

**surf 'n' turf burger** 38.90

250gm dry aged beef patty, five grilled prawns, american cheese, lettuce, tomato, lime aioli & signature habanero bbq sauce

**the big el burger** 42.90

two 250gm dry aged beef patty built into a double decker burger, caramelised onion, lettuce, melted cheddar cheese, mustard aioli & signature habanero bbq sauce

**signature rib and patty** 69.90 🌶️

our dry aged cheeseburger served smoked in a dome, with a 72-hour cooked sous vide beef short rib on the side and steakhouse chips

smoked burgers | beef

## smoked chicken burgers

### elements spicy bbq chicken burger 28.90

chicken thigh fillet marinated in our signature spicy habanero bbq sauce, chargrilled capsicum, lettuce, tomato, spanish onion, american cheese & sriracha aioli

### deviled chicken and chorizo 28.90 | recommended |

spicy crispy chicken thigh fillet, beef chorizo, habanero chili oil, lettuce, spanish onion, tomato, american cheese, mustard & sriracha aioli

### gardenburg 26.90 **V**

grilled halloumi, portabella mushroom, chargrilled capsicum, lettuce, caramelized onion, cumin beetroot and chickpea relish & sriracha aioli

### cheese sauce 8.50 | recommended |

add a bowl of gooey cheese sauce to go with your ultimate burger experience

### burger extras

gluten free bun 3.5 | white milk bun 0.00

go big | extra patty 13 | whiskey beef bacon 6.5 | grilled beef bacon 4.5 | extra cheese 3.5 | fried egg 3 | caramelised onion 3.5 | four grilled prawns 10 | portobello mushroom 4

### sauces

spicy green peppercorn sauce 4.5 | mushroom sauce 3.5 | red wine jus 5.5 | chimichurri 3.5

spicy habanero sauce 3.5 | habanero chili oil 3.5 | signature spicy bbq 3.5 | hollandaise sauce 3.5

lime aioli 3.5 | sriracha aioli 3.5

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smoked burgers | chicken & vegetarian



## seafood

### crispy skin barramundi fillet 38.90 GF

fresh barramundi fillet 220gm, chimichurri, beetroot and chickpea relish, served with rocket and parmesan salad, grilled broccolini and burnt lemon

### grilled whole baby snapper 48.90 GF DF

whole baby snapper 600gm, lightly seasoned with garlic, chili and lime, served with chargrilled broccolini, slow roasted cherry tomatoes and burnt lemon

### dusted fish and chips 25.90 DF | recommended |

lightly dusted flounder fillets fried in thin oil, garden salad, steakhouse chips, served with lime aioli and fresh lemon

mains | seafood





## grilled and baked

**bbq chicken thigh fillets** 36.90 | recommended | 🌶️🌶️

300gm chicken thigh fillet marinated in our signature spicy habanero bbq sauce, mascarpone and nutmeg potato puree, grilled broccolini, beef chorizo, portabella mushroom in garlic and butter, chili oil, red wine jus

**mushroom and haloumi stack** 34.90 **V GF**

portobella mushrooms in al pomodoro sauce, chargrilled capsicum, melted cheese, layered with haloumi, baked together in the oven, served with cumin beetroot and chickpea relish, rocket and parmesan salad and a side of broccolini with toasted almonds and caramelized balsamic

**vegan mushroom stack** 32.90 **VG DF GF**

portobella mushrooms cooked with al pomodoro sauce, stacked with chargrilled capsicum, topped with roasted carrots, baked together in the oven, served with cumin beetroot and chickpea relish with a side of asparagus with toasted almonds and spiced dukkha

mains | chicken | vegetarian | vegan

## Paddock to Plate

### OUR BEEF PROGRAMME

Steak is our business, therefore our boundless love for meat and the ever-evolving journey to perfect our steaks is not only restricted to our kitchen, but also through sourcing the best quality cattle and farms .

Elements implements regimented cooking techniques and procedures to maintain consistency and quality across our premium steak menu to ensure customer satisfaction and to achieve status as the best steakhouse in Sydney.

We operate with the mantra of serving the best quality steaks for the best price, sacrificing none of the quality while keeping customer costs down, making premium steak dining affordable to all our diners.

Our goal is to offer full transparency with our customers on where we source our meat cuts from and the journey it takes from paddock to plate, so you know the whole story of your steak.

We care about our steaks because we care about you, and your experience at Elements Bar and Grill.



## premium steaks

### **sirloin steak | marble score 4+ | 53.90 GF**

300 gm, black angus, 180 days grain fed liverpool plains, north-west, new south wales  
the sirloin steak comes from the cut striploin with a little fat cap on one side. it is often the steak lover's first choice. it has a fine but firm texture, a richness in flavour and it's well balanced between perfect marbling and tenderness.

### **eye fillet | marble score 3+ | 54.90 GF**

250 gm, black angus, 180 days grain fed bundella, new south wales  
the eye fillet comes from the cut tenderloin. this is a lean and supremely tender cut of beef that comes from the hind of the animal, this is an area of the cattle that does little work, resulting in a succulent steak.

### **saucés**

**spicy green peppercorn sauce 4.5 | mushroom sauce 3.5**  
**red wine jus 5.5 | chimichurri 3.5 | spicy habanero sauce 3.5**  
**habanero chili oil 3.5 | signature spicy bbq 3.5 | hollandaise sauce 3.5**  
**lime aioli 3.5 | sriracha aioli 3.5 | cheese sauce 8.50**



premium steaks | sirloin | eye fillet

## premium steaks

### scotch fillet | msa | 52.90 Gf

300 gm, 100 days grain fed, liverpool plains, north-west, new south wales  
 scotch fillet comes from the cut cube roll, and it is a juicy cut of beef that is packed with flavour. it is sometimes called a boneless rib eye steak, as it comes from the same flavoursome forequarter in the rib section of cattle as the rib eye does. this is an area of the cattle that does not do a lot of work, meaning it is incredibly tender and delicious to eat when cooked to perfection. a great choice if you are looking for a steak that is rich, tender and juicy.

### rib eye on the bone | msa 5-star | 109.90 Gf

600 gm, 100% grass fed, cape grim, north-western, tasmania.  
 rib-eye steaks come from the beef rib primal cut, and they are tender, juicy and very flavourful, with just the right amount of fat. the steak contains a piece of rib bone which adds flavor and moisture, but it can make cooking the steak more difficult as the meat next to the rib cooks more slowly. this is one of the most famous cuts of steak and some may call it the king of all steaks.

### 1.2 kg tomahawk | marble score 4+ | 159.90 Gf | recommended |

100% grass fed, gippsland victoria  
 please allow minimum 45 minutes for medium rare  
 tomahawk steaks are bone-in rib eye steak, cut from ribs with a huge length of bone left intact. this particular set of muscles doesn't see much use during the day-to-day life of a cattle, so it stays tender. this tenderness, along with impressive marbling and the large bone give the steak more intense flavor.





## premium steaks

**t-bone steak | marble score 4+ | 64.90 Gf**

500 gm, black angus, 180 days grain fed liverpool planes, north-west, new south wales the t-bone is an iconic steak which is really two steaks in one. bold, beefy sirloin on one side and mild, tender eye fillet on the other, separated by the t-shaped bone. the t-bone is cut from the short loin portion of the animal. it combines the meaty flavor of sirloin with the signature tenderness of eye fillet, letting you enjoy the best of both worlds.

**wagyu rump steak | marble score 9+ | 62.90 Gf**


300 gm, 380 days grain fed, victorian and tasmanian pastures rump steak is taken from the rump section of the hindquarter. it is taken from a working muscle; rump steak is widely considered to be one of the most flavoursome steaks due to its significant marbling but it's marginally chewier than the comparable sirloin or ribeye steaks. our marble score 9+ wagyu rump takes the whole rump steak experience to a different level.

premium steaks | t-bone | rump



## premium steaks

premium steaks | short rib | steak on stone

**sous vide beef short rib | msa 3-star | 46.90 GF** 

400 gm, 100 days grain fed, kilcoy, queensland  
slow cooked for 72 hours, finished with a blow torch sear on  
the outside, basted with our signature habanero bbq sauce

short ribs are a cut taken from the rib areas of the cattle  
and consist of a short portion of the rib bone. beef short  
ribs are a prized cut for slow cooking which breaks down  
the tough connective tissues and the meat becomes fall  
apart tender. and because they are beautifully marbled with  
fat, they are more succulent and juicier.

**signature steak on stone 54.90 GF**

300 gm scotch fillet seared and served **blue** on a sizzling  
hot stone for you to cook every bite to your liking  
recommended for med-well & well-done lovers



## shared platters

**steak & rib platter** 129.90 GF | go double meat | add 98.90 🌶️  
 300 gm sirloin steak and 400 gm sous vide beef short rib  
 -served with four side dishes of your choice

**elements bbq platter** 109.90 GF | go double meat | add 78.90 🌶️  
 300 gm bbq chicken thigh fillets and 400 gm sous vide beef short rib  
 -served with four side dishes of your choice

**1 kg sous vide beef short ribs** 149.90 GF 🌶️  
 slow cooked for 72 hours, finished with a blow torch sear on the  
 outside, basted with our signature habanero bbq sauce  
 -served with four side dishes of your choice

**1 kg slow cooked beef brisket** 109.90 GF | recommended | 🌶️  
 slow cooked for 72 hours, seasoned with our signature spice rub,  
 smothered with our signature habanero bbq sauce  
 - served with four side dishes of your choice  
 brisket is cut from the chest region of the cattle. the cut has plenty of  
 fat and connective tissue, which contributes to its rich beefy flavour

premium steaks | brisket | shared platters

## big cuts

enjoy our signature kilo cuts carved next to your table and served with four side dishes of your choice

### 1 kg sirloin steak 209.90

marble score 4+ | black angus, 180 days grain fed  
please allow minimum 55 minutes for medium rare

### 1 kg rib eye on the bone 199.90

msa 5 star | 100% grass fed  
please allow minimum 55 minutes for medium rare

### 1 kg eye fillet butter steak 249.90

marble score 3+ | 250 gm, black angus | 180 days grain fed  
served **blue** on a sizzling hot plate for you to cook every bite to your liking,  
carved tableside, hot garlic and rosemary infused beef fat butter poured on top

### 1 kg scotch fillet steak 198.90

msa graded | 100 days grain fed  
please allow minimum 60 minute for medium rare

### 2.4 kg tomahawk steak 349.90

marble score 4+ | 100% grass fed  
please allow minimum 50 minutes for medium rare

premium steaks | big cuts



**ELEMENTS**  
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sides

- diced potatoes 12.90 V | sautéed in rendered beef fat, garlic and rosemary
- roasted carrots 11.90 V GF DF | caramelized balsamic and spiced dukkha
- potato puree 8.9 V GF | mascarpone and nutmeg
- steakhouse chips 7.90 V DF
- sweet potato fries 8.90 V DF
- creamed spinach 12.90 V GF
- portabella mushrooms in garlic butter 11.90 V GF
- grilled asparagus 11.90 V GF | parmesan and pine nuts
- grilled sweet corn ribs 11.90 V GF | butter and smoked paprika
- chargrilled broccolini 12.90 V GF DF | caramelised balsamic and toasted almond flakes
- garden salad 7.90 V GF DF

surf 'n' turf 12.90 GF

add four chargrilled prawns to go with your steak, served with hollandaise sauce on the side

side dishes | surf 'n' turf

## SAUCES

### spicy green peppercorn sauce 4.5 🌶️🌶️

a creamy white sauce with a touch of gravy, packs a spicy punch from the chunky green peppercorns.

### mushroom sauce 3.5

a classic steak sauce made freshly in-house with blended mushroom to give a thick, creamy & buttery richness.

### red wine jus 5.5

a very rich beef broth reduced over 72 hours of cooking, leaving you with an intensely concentrated flavour of beef and red wine.

### chimichurri 3.5 🌶️

an uncooked blended sauce made of fresh herbs, lots of lemon, garlic and olive oil, a refreshing condiment to any steak.

### spicy habanero sauce 3.5 🌶️🌶️

our signature sauce, made with confit habanero chili & garlic, mixed with our home-made spicy tomato sauce, a tangy hot sauce perfect for any chili lovers.

### habanero chili oil 3.5 🌶️🌶️🌶️

slow cooked blended habanero chili in light olive oil.

### signature spicy bbq 3.5 🌶️🌶️

home-made bbq sauce made with a secret blend of ingredients infused with our signature spicy habanero sauce & chili oil.

### hollandaise sauce 3.5

a rich, buttery sauce made with eggs and olive oil, freshened with the lightest touch of lemon.

### lime aioli 3.5

garlic aioli mixed with fresh lemon juice and lime zest.

### sriracha aioli 3.5 🌶️

a classic spicy cocktail of aioli and famous sriracha hot sauce.

### cheese sauce 8.50

add a bowl of gooey cheese sauce to go with any dish and take it to the next level.



## desserts

### wild berry panna cotta 16.90 V

creamy and delicate pudding of sweetened cream, aromatized with vanilla extract, served with wild berry compote and persian fairy floss

### amaretto tiramisu 15.80 V

bacardi and coffee-soaked shortbread, layered with a rich and thick cream folded with amaretto and mascarpone

### baileys chocolate mousse 15.90 V

a rich yet light textured mouse of milk chocolate spiked with baileys, served with chantilly cream and raspberry

### macerated strawberries 14.90 VG DF GF

fresh strawberries and chopped mint leaves soaked in chambord, grand marnier and lemon juice

### dessert platter 46.90 V

wild berry panna cotta, amaretto tiramisu, baileys chocolate mousse and vanilla ice-cream

### affogato 14.90 V

espresso coffee, frangelico, vanilla ice-cream

vanilla ice-cream 3.90 one scoop | 6.9 two scoops

toppings | 0.50 | chocolate sauce | 100s and 1000s

cakeage 2.50/per person | cakeage 30/per cake if over 12 people



desserts

after dinner drinks | digestifs | port | dessert wine

### after dinner drinks

#### digestifs

- limoncello 11.90
- fernet-branca 12.90
- averna amaro 11.90
- jagermeister 10.90
- amaretto 10.90
- ricard pastis 10.90
- grappa russo siciliano 12.9

#### port

- galway pipe 11.90 | 30ml
- graham's port 18.90 | 30ml

#### dessert wine

- 2018 | yarran "a few words" botrytis semillon | riverina | nsw | 16.90 G 120ml | 69.90 B 500ml
- frogmore creek iced reisling | tasmania | 79.90 B 375ml



## cigar bar

### **cohiba shorts 12.90**

gauge: small ring 26: format: cigarillo  
light to medium strength a great smoke when your short of time.  
lovely rich earthy flavours with some grassy, woody aromas

### **h upmanh half corna 54.90**

gauge: medium ring 44: format: half corona  
the h. upmann is a great any time of the day smoke with its light flavour profile. a lovely sweetness and creaminess develop and aroma perfect with lots of nuttiness flavour lasting throughout the cigar

### **romeo y julieta no.2 62.90**

gauge: medium ring 42: format: petit corona  
medium bodied cigar, to be enjoyed any time of the day or for someone new to cigars. floral, nutty and herbal flavours throughout the cigar great introduction to cuban cigars australia's biggest selling cuban.

### **montcristo no.4 79.40**

gauge: medium ring 42: format: mareva  
great construction good draw and burning qualities, creamy with light cedar coffee and coco notes throughout the cigar, with woody flavours maintained throughout the smoking experience

### **partagas d no.4 109.90**

gauge: heavy ring 50: format: robusto  
excellent cigar with flavours right on target. toasty leathery base with a dominating wood and earthy tones. great draw and even burn which increases in strength, lots of peppery flavours from start to finish. one of the best robusto style cigars on the market, old school havana at its best.

### **romeo y julieta wide churchill 129.90**

gauge: heavy ring 55: format: montesco  
very smooth and rich, flavours abundant and lots of sweet aromas, herbal and grassy with woody notes throughout the cigar a real medium body cigar from start to finish

it is illegal to sell tobacco products to a person under 18. it is illegal to purchase a tobacco product for use by a person under 18.  
we are a non-smoking venue and any cigar purchased from us can only be consumed off-premises maintaining general smoking guidelines and policy.

**ELEMENTS**  
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## hot and cold beverages

### premium roasted espresso

short black 3.80 | doppio 4.50 | macchiato 4.00  
long macchiato 4.70 | piccolo 4.00

### espresso bar S 4.0 | L 4.80

cappuccino | latte | flat white | long black

### cold coffee

iced latte 6.50 | iced mocha 7.00  
iced long black 6.00 | iced chocolate 7.00  
add | ice-cream 1.50 | add whipped cream 1.00

### house specialties

S 4.50 | L 5.00

chai latte | vanilla chai latte | dirty chai latte  
belgium mocha | hot chocolate

### tea selection 4.00

english breakfast | earl grey | chai tea  
peppermint tea | chamomile tea | green tea

### extras

decaf 0.50 | extra shot 0.50  
almond milk 0.70 | soy milk 0.70  
lactose free milk 0.70 | oat milk 0.70  
flavored syrups 0.70

hot and cold beverages | tea & coffee



**ELEMENTS**  
ESTD 2018 \* \* \*

**bottomless brunch \$109 per person**

available | friday | saturday | sunday | 12pm till 3pm

**enjoy one of sydney's best brunches at our pyrmont waterfront location**

a marriage of amazing food, bottomless drinks and great company at one of our charismatic venues is the perfect way to spend your afternoon. elements bar and grill offer you sydney's new favourite bottomless brunch menu. enjoy 3 courses of our carefully crafted menu, with 2 hours of bottomless drinks. bookings are limited so do not miss out!

**entree selection**

**haloumi fries** | served on a bed of rocket finished with caramelized balsamic glaze  
**spicy calamari with sweet herb chili sauce** | served with fresh lemon

**mains selection****crispy skin barramundi fillet**

fresh barramundi fillet 220gm, chimichurri, beetroot and chickpea relish, served with rocket and parmesan salad, grilled broccolini and burnt lemon

**bbq chicken thigh fillets**

300gm chicken thigh fillet marinated in our signature spicy habanero bbq sauce, mascarpone and nutmeg potato puree, grilled broccolini, beef bacon, portabella mushroom in garlic and butter, chili oil, red wine jus

**mushroom and haloumi stack**

carrots, potatoes, chargrilled capsicum and cherry tomatoes slow roasted together, tossed with rocket, spanish onion and cucumber, homemade dukkha, finished with chardonnay vinaigrette and shaved toasted almonds

**warm mediterranean salad**

zucchini, chargrilled capsicum, potatoes, & roasted pumpkin baked together and tossed with rocket and extra virgin olive oil, finished with homemade dukkha and shaved toasted almonds

**dessert selection | baileys chocolate mousse | amaretto tiramisu****unlimited beverage package | 2 hours**

prosecco | pinot grigio | chardonnay | shiraz | merlot | moscato | rose | bottled beer and craft beer on tap

\*10% surcharge applies on public holiday



bottomless brunch

**ELEMENTS**  
ESTD 2018

## group dining set-menu selection



book  
with us  
today!

our mission is simple, amaze our clients and exceed all expectations by providing a complete service from start to finish. we do this by understanding your needs, adjusting to your budget and molding ourselves to your aspirations. we look at every job as a partnership, with a common goal to perpetuate a long-lasting impression on your friends, family or clients by executing your event flawlessly. whether you're looking for a private function, a corporate event or even just some catering for the office, our experienced team will deliver an efficient and reliable service.

### group dining menu 1

\$69 per person  
(includes one entrée and one main)

#### entrée

**spicy calamari** | with sweet herb chili sauce served with fresh lemon

**short rib ragù hotpot** | slow cooked beef short rib ragù in red wine & arrabbiata sauce, parmesan, fresh herbs, grilled bread

**halumi fries** | served on a bed of rocket, finished with caramelized balsamic glaze

#### mains

**squid ink linguine with spicy prawns** | pan fried king prawns and cherry tomatoes cooked with confit garlic, habanero chili oil, deglazed in champagne, finished with butter and fresh herbs

**bbq chicken thigh filets** | 300gm chicken thigh fillet marinated in our signature spicy habanero bbq sauce, mascarpone and nutmeg potato puree, grilled broccolini, chorizo, portabella mushroom in garlic and butter, chili oil, red wine jus

**sirloin steak, mb4+** | 300 gm, 180 day grain fed black angus, 180 days grain fed, liverpool plains, nsw

**mushroom and halumi stack** | portobella mushrooms in a pomodoro sauce, chargrilled capsicum, melted cheese, halloumi, baked together in the oven, served with cumin beetroot and chickpea relish, rocket and parmesan salad and a side of broccolini

### group dining menu 2

\$79 per person  
(minimum group of 10)

#### entrée

**spicy calamari** | with sweet herb chili sauce served with fresh lemon

**triple dips and bread** | pesto, olive tapenade, cumin, beetroot and chickpea relish

#### main

**sirloin steak, mb4+** | 180-day grain fed black angus, 180 days grain fed, liverpool plains, nsw  
**sous vide beef short rib** | 100% grass fed, msa 3 star, 100-day grain fed, kilcoy, queensland slow cooked for 72 hours, finished with a blow torch sear on the outside, basted with our signature habanero bbq sauce

#### sides and salad

**chargrilled broccolini** | caramelized balsamic and toasted almond flake

**portabella mushroom** | in garlic & butter

### group dining menu 3

\$109 per person  
(minimum group of 10)

#### entrée

**spicy calamari** | with sweet herb chili sauce served with fresh lemon

**short rib ragù hotpot** | slow cooked beef short rib ragù in red wine & arrabbiata sauce, parmesan, fresh herbs, served with grilled bread

**halumi fries** | served on a bed of rocket finished with caramelized balsamic glaze

#### main

**sirloin steak, mb4+** | 180-day grain fed black angus, 180 days grain fed, liverpool plains, nsw  
**sous vide beef short rib** | 100% grass fed, msa 3-star, 100 days grain fed, kilcoy, queensland slow cooked for 72 hours, finished with a blow torch sear on the outside, basted with our signature habanero bbq sauce

#### sides and salad

**classic greek salad** | seasonal tomato, cucumber, onion, kalamata olives, capsicum, mixed leaves, feta cheese, dried oregano, extra virgin olive oil and lemon dressing

**diced potatoes** | sautéed in rendered beef fat, garlic and rosemary

**portabella mushroom** | in garlic & butter

**chargrilled broccolini** | caramelized balsamic and toasted almond flake

#### dessert

**dessert platter** | wild berry panna cotta | amaretto tiramisu | baileys chocolate mousse vanilla ice-cream



## group dining set-menu selection

## group dining menu 4

(minimum group of 10)

\$129 per person

entrée**spicy calamari** | with sweet herb chili sauce served with fresh lemon**short rib ragù hotpot** | slow cooked beef short rib ragù in red wine & arrabbiata sauce, parmesan, fresh herbs, served with grilled bread**triple dips and bread** | pesto, olive tapenade, cumin, beetroot and chickpea relishmain**1.2 kg tomahawk steak**mb4+, 100% grass fed, gippsland, victoria  
**sous vide beef short rib** | 100% grass fed, msa 3-star, 100 days grain fed, kilcoy, queensland slow cooked for 72 hours, finished with a blow torch sear on the outside, basted with our signature habanero bbq sauce**creamy pesto chicken pappardelle** | home-made pesto, cream, sundried tomato, mushrooms, fresh herbs, parmigiano reggianosides and salad**rocket and pear salad** | parmesan, pine nuts, chardonnay vinaigrette & caramelised balsamic**chargrilled broccolini** | caramelized balsamic and toasted almond flakes**portabella mushroom** | in garlic & butter  
**diced potatoes** | sautéed in rendered beef fat, garlic and rosemarydessert**dessert platter** | wild berry panna cotta  
amaretto tiramisu | baileys chocolate mousse  
vanilla ice-cream

## group dining menu 5

(minimum group of 10)

\$149 per person

entrée**triple dips and bread**, pesto, olive tapenade, cumin beetroot and chickpea relish**spicy calamari** | with sweet herb chili sauce served with fresh lemon**short rib ragù hotpot** | slow cooked beef short rib ragù in red wine & arrabbiata sauce, parmesan, fresh herbs, served with grilled breadmain**1.2 kg tomahawk steak**mb4+, 100% grass fed, gippsland, victoria  
**sous vide beef short rib** | 100% grass fed, msa 3-star, 100 days grain fed, kilcoy, queensland slow cooked for 72 hours, finished with a blow torch sear on the outside, basted with our signature habanero bbq sauce**squid ink linguine with spicy prawns** | confit garlic and habanero chili oil, cherry tomato, fresh herbs, deglazed in champagne, finished with buttersides and salad**warm mediterranean salad** | carrots, potatoes, chargrilled capsicum and cherry tomatoes slow roasted together, tossed with rocket, spanish onion and cucumber, homemade dukkha, finished with chardonnay vinaigrette and shaved toasted almonds**chargrilled broccolini** | caramelized balsamic and toasted almond flakes**portabella mushroom** | in garlic & butterdessert**dessert platter** | wild berry panna cotta  
amaretto tiramisu | baileys chocolate mousse  
vanilla ice-cream

## group dining menu 6

(minimum group of 10)

\$169 per person

entrée**triple dips and bread** | pesto, olive tapenade, cumin beetroot and chickpea relish**garlic and parmesan prawns** | twelve king prawns cooked in garlic & saffron infused butter, finished with parsley and coated in parmesan, served with fresh lemon and grilled bread**fried chicken wings** | a kilo of fried chicken wings served with our signature spicy habanero sauce for dipping**short rib ragù hotpot** | slow cooked beef short rib ragù in red wine & arrabbiata sauce, parmesan, fresh herbs, served with grilled breadmain**eye fillet butter steak** | mb4+ lightly seared, carved rare tableside, hot garlic and rosemary infused butter poured on top**1.2 kg tomahawk steak**mb4+, 100% grass fed, gippsland, victoria  
**sous vide beef short rib** | 100% grass fed, msa 3-star, 100 days grain fed, kilcoy, queensland slow cooked for 72 hours, finished with a blow torch sear on the outside, basted with our signature habanero bbq saucesides and salad**warm mediterranean salad** | carrots, potatoes, chargrilled capsicum and cherry tomatoes slow roasted together, tossed with rocket, spanish onion and cucumber, homemade dukkha, finished with chardonnay vinaigrette and shaved toasted almonds**chargrilled broccolini** | caramelized balsamic and toasted almond flakes**portabella mushroom** | in garlic & butterdessert**dessert platter** | wild berry panna cotta  
amaretto tiramisu | baileys chocolate mousse  
vanilla ice-cream**ELEMENTS**  
ESTD 2018 \* \* \*

the menu can be suited more to your liking and budget, all functions and events are tailor-made to suit each individual client, we are looking forward to giving you all a unique and joyful dining experience

visit [www.elementsbarandgrill.com.au](http://www.elementsbarandgrill.com.au)

## function beverage selection and more

### drinks package | 2-hour limit apply

(minimum group of 10)

#### package 1

\$49 per person

unlimited wine and soft drinks

**nv pian delle tortore prosecco** | treviso | italy

2019 | **yarran wines shiraz** | multi regional Victoria

2021 | **robert stein farm series merlot** | mudgee | nsw

2019 | **yarran chardonnay** | yenda | nsw

2021 | **pfeiffer pinot grigio** | king valley | victoria

2021 | **pfeiffer moscato** | rutherford | victoria

2021 | **schwarz wine co rose** | barossa valley | south australia

**soft drinks** | pepsi | pepsi max | dry ginger ale | lemonade

sunkist | lemon squash | tonic water | soda water

lemon lime bitters | pink lemonade

**juices** | apple | orange | tomato | pineapple | cranberry

#### package 2

\$79 per person

includes package 1 and unlimited beer

**craft beer on tap** | james squire ginger beer | kirin lager

little creatures pacific ale | kosciuszko pale ale

white rabbit dark ale

**bottled beer** | asahi | corona | peroni | cascade light

strongbow apple cider dry | sparkling blossom rosé

#### package 3

\$89 per person

includes package 1 & 2 and unlimited spirits

**house spirits** | vodka | rum | whiskey | bourbon | gin | tequila

(mixers included)

\*responsible service of alcohol will be observed at all times

**ELEMENTS**  
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### canapé | finger food menu

\$79 per person

(minimum group of 10)

**triple dips and bread** | pesto, olive tapenade,

cumin, beetroot and chickpea relish, served with grilled bread

**tomato and olives bruschetta** | seasonal fresh tomatoes, kalamata olives, shallots and

parsley tossed in extra virgin olive oil and lemon dressing garnished with feta cheese

and anchovies, served on grilled bread, glazed with caramelized balsamic

**sirloin steak tartare** | coarse minced premium sirloin mixed with shallots,

capers, pickles, dijon & grain mustard, worcestershire, tabasco, lemon juice,

olive oil, served with raw egg yolk & crisp bread

**haloumi fries** | served on a bed of rocket

finished with caramelized balsamic glaze

**dusted fish and chips** | lightly dusted flounder fillets fried in thin oil,

steakhouse chips, served with lime aioli and fresh lemon

**garlic and parmesan prawns** | twelve king prawns cooked

in garlic & saffron infused butter, finished with parsley and coated

in parmesan, served with fresh lemon and grilled bread

**sous vide beef short rib** | 100% grass fed, msa 3 star, 100-day grain fed, Kilcoy,

queensland slow cooked for 72 hours, finished with a blow torch sear on the outside,

basted with our signature habanero bbq sauce

**baileys chocolate mousse** | a rich yet light textured mouse of milk chocolate

spiked with baileys, served with chantilly cream and raspberries

### private dining room

our beautiful, elegant pyrmont location boasts

a perfect private dining room for many occasions.

opening to a private courtyard that can be extended to the needs of the event, serving

our a la carte menu or welcome drinks & canapes, fitting up to 20 people seated or 30

standing, finished with modern leather seating and booths, a vip style section of the

venue, with an inclusive 50-inch tv available to project presentations and a private

waiter who will be catering to your needs.

the private dining room can open up to your own private alfresco dining as well,

doubling the capacity of the seating, perfect for corporate dinners or private functions,

our events team will work closely with you to cover every aspect of your visit,

to as little or much detail as needed.

a minimum spend of \$1500 and \$2000 applies for lunch and dinner bookings, respectively.

(bookings are for a maximum of 2-hours during peak service)

for more information, contact our events team

at [info@elementsbarandgrill.com.au](mailto:info@elementsbarandgrill.com.au)