

## ENTREE

**GARLIC BREAD** \$7  
Three Slices of Sourdough, toasted with Garlic and Basil Butter. (V) **Add Cheese +\$2**

**JERK CHICKEN & PINEAPPLE SKEWERS** \$18  
Two skewers served with Salad Garnish and Honey Lime Yoghurt.

**PRAWN SKEWERS** \$18  
Two skewers of Prawns, Chorizo and Asparagus served with Salad Garnish, burnt Orange and Mango Salsa. (GF, DF)

**BACON & CHEESE JALAPENO POPPERS** \$18  
Three fresh Jalapeños stuffed with Cream Cheese, smoked Cheddar, wrapped in streaky Bacon then grilled. Served with Salad Garnish and Sour Cream.

**RHODE ISLAND STYLE CALAMARI** \$18  
Fried Buttermilk-soaked Calamari tossed through Garlic and Red Chilli Butter served with Salad Garnish and Lemon Caper Aioli. (GF)

**BRISKET CROQUETTES** \$18  
Three 15hr smoked Brisket, Potato and Cheddar Croquettes served with Smoky Wood Sauce. (GF)

**BUFFALO CHICKEN WINGS** \$16  
Crispy Chicken Wings coated in Buffalo Sauce, served with Blue Cheese dip and Celery. (GF)

## BURGERS

ALL SERVED WITH CHIPS, SALAD AND COLESLAW

**HALOUMI AND SWEET POTATO BURGER** \$24  
Toasted Brioche Bun with Avocado, Roasted Capsicum, Rocket and Chilli Jam. (V) (GFO)

**STEAK BURGER** \$28  
Scotch Fillet, Bacon, Tomato, caramelized Onions, Cos Lettuce, Egg and Smoky BBQ Sauce on a toasted Brioche Bun. (GFO) (DFO)

**SOUTHERN FRIED CHICKEN BURGER** \$26  
Crispy Buttermilk Chicken, Spicy Slaw, Bacon, Cheese, Rocket and Ranch dressing on a toasted Brioche Bun. (GFO)

**SMOKED LAMB SHOULDER BURGER** \$28  
Smoked Lamb Shoulder, chargrilled Haloumi Cheese, Slaw, Red Onion Jam, Rocket and Chipotle BBQ Sauce on a toasted Brioche Bun. (GFO)

**BRISKET BURGER** \$28  
BBQ Brisket, Bacon, Cheddar Cheese, Tangy Slaw, Pickles and Smoky BBQ Sauce on a toasted Brioche Bun. (GFO)



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RESTAURANT & BAR

(V) Vegetarian (GF) Gluten Free (GFO) Gluten-Free Option  
(DF) Dairy Free (DFO) Dairy-Free Option

## HOT ROCKS

Served on a sizzling 440°C Volcanic Stone- Choose your Protein and choice of two Sides plus a Sauce.

**EYE FILLET**----- \$45

**SCOTCH FILLET**----- \$42

**PORTERHOUSE**----- \$39

**TEXAN SMOKED T-BONE**----- \$44

**PRAWN & SCALLOP SKEWERS**----- \$38

**VEGETABLE & HALOUMI STACK**----- \$28

### SIDES

ADDITIONAL SIDES \$7

Chargrilled Corn Cobb (GF)

Baby Cobb Salad (GF)

Baby Caesar Salad

Sweet Potato Fries (GF)

Bacon Cheese Fries (GF)

Crispy Fries (GF)

Roasted Root Vegetables (GF)

Steamed Vegetables (GF)

Onion Rings

Mac n Cheese

Baked Potato with Sour Cream (GF)

Cajun Sweet Potato Wedges (GF)

### SAUCES (GF)

ADDITIONAL SAUCE \$5

Peppercorn

Bourbon BBQ

Diane

Mango Salsa

Mushroom

Whisky Cream

Garlic Butter

Gravy

Chimichurri

Hollandaise

## SMOKED

CHOOSE ANY TWO SIDES TO BE SERVED WITH YOUR SELECTION OF SMOKED MEAT

**SMOKED CHICKEN BREAST** \$34

Maple Glazed Chicken Breast, smoked with Whisky Oak Wood, stuffed with smoked Cheddar and wrapped with Bacon. (GF)

**15 HOUR HICKORY SMOKED BRISKET** \$34

Smoked with Hickory Wood Chips and slow braised overnight. Served with Smoky BBQ Sauce. (GF)(DF)

**APPLEWOOD SMOKED PORK RIBS** \$39

Half rack of Pork Ribs, slowly smoked with Applewood Chips and served with Apple City BBQ Sauce. (GF)(DF)

**BEEF CHEEK ENCHILADA** \$38

12 hour Cherry smoked Beef Cheek, smoky Peppers & Mexican blend Cheese wrapped in a Flour Tortilla.

**APPLEJACK PORK BELLY** \$38

Applewood smoked Pork Belly, braised with Apple Juice and Jack Daniels. Served with Whisky Sauce. (GF)

**LAMB SHOULDER** \$38

Cherry smoked and slow braised Lamb Shoulder. Served with smoky Mushroom Gravy. (GF)

## MAIN

**BARRAMUNDI** \$29

Lemon and Macadamia Nut crusted Barramundi served with mashed Potatoes, steamed Greens and Hollandaise Sauce. (GF)

**SEAFOOD DUET** \$32

Fried Lemon Pepper Calamari and pan-fried creamy Garlic Prawns. Served with steamed Rice, Garden Salad and Aioli. (GF)

**BAKED NASHVILLE HOT CHICKEN** \$34

Baked Chicken Breast served on a Bacon, Jalapeno and Cheddar Waffle. With a side of Broccolini, Corn Salsa and Ranch Sauce.

**MAC 'N' CHEESE** \$24

Choose either Pumpkin, Roast Capsicum and Feta (V) OR Pork belly burnt ends and Jalapenos.

**NEW ORLEANS GUMBO** \$28

Vegetable, Chicken, Shrimp and Sausage Stew served with steamed Rice. (GF)

**CHICKEN SCHNITZEL** \$28

Served with your choice of sauce or Parma topping. Served with Chips and Garden Salad. (GF)

**CAESAR SALAD** \$26

Traditional Caesar with chargrilled Chicken, Bacon, Egg, Parmesan, Baked Croutons and Cos Lettuce Leaves tossed through Caesar Dressing. (VO)(GFO)

**TOSSED COBB SALAD** \$22

Cos Lettuce, Boiled Egg, Bacon, Chicken, Cherry Tomatoes, Avocado and Blue Cheese with Ranch Dressing. (GF)

## KIDS

ALL \$12

**ANGUS BEEF BURGER**- Burger, Tomato Relish and Cheese on a toasted Brioche Bun. Served with Chips and Salad. (GFO)

**BUTTERMILK CHICKEN STRIPS**- With Chips, Salad and Aioli. (GF)

**PIZZA**- Bacon and Cheese Pizza served with Chips.

**MAC n CHEESE**- Served with Garlic Bread.

**GRAZING PLATE**- Ham, Chicken, Carrot Sticks, Cheese & Crackers. (GFO)

**FISH & CHIPS**- Tempura Battered Barramundi served with Chips and Salad.

## KIDS DESSERT ALL \$5

**WAFFLE ICE CREAM SANDWICH**- Waffles stuffed with Vanilla Ice Cream, drizzled with Chocolate Sauce and Sprinkles.

**BROWNIE**- American Style Brownie served with Vanilla Ice Cream.

**SUNDAE**- Vanilla Ice Cream and Wafer drizzled with Chocolate and Strawberry Sauce, Marshmallows and Sprinkles. (GF)

## DESSERT ALL \$15

### MISSISSIPPI MUD CAKE

Served with Chocolate Sauce and Vanilla Ice Cream

### BANOFFEE PAVLOVA (GF)

Pavlova base topped with Caramel, Banana slices and whipped Cream. Served with Vanilla Ice Cream.

### HUMMINGBIRD CAKE

Served with Pineapple Coulis and Vanilla Ice Cream.

### DONUT FRIES

Golden Donut Fries loaded with Milky Way pieces, Marshmallows, Chocolate Fudge Sauce, Whipped Cream and Sprinkles.

### APPLE PIE

American style Apple Pie served with Whipped Cream and Ice Cream.

### NEW YORK CHEESECAKE

Topped with Blueberry Compote, Salted Caramel Sauce and served with Vanilla Ice Cream.

### MINI CHURROS

Golden Churros tossed in Cinnamon Sugar with Chocolate Dipping Sauce and Vanilla Ice Cream.

### WAFFLE ICE CREAM SANDWICH

Vanilla Ice Cream sandwiched between two baked Waffles drizzled with Chocolate Sauce and Maple Syrup.

## COCKTAILS

### FRUIT TINGLE \$15

Smirnoff Vodka and Blue Curacao topped with Lemonade and Raspberry Syrup.

### GO GINGER \$15

Jamieson Whiskey topped with fresh Lime and Ginger Ale.

### LOUNGE LIZARD \$15

Amaretto Liqueur and Captain Morgan topped with Coke and Fresh Lime.

### WHITE WINE SPRITZER \$15

Stonegate Sav Blanc and Ginger Ale served with a twist of Lemon or Lime.

### COSMOPOLITAN \$18

Smirnoff Vodka, Cointreau and Cranberry Juice with a twist of Lemon or Lime.

### PINEAPPLE BUCK FIZZ \$13

Cointreau and Pineapple Juice topped off with our House Sparkling Wine.

### ESPRESSO MARTINI \$18

Smirnoff Vodka, Kahlua, and Espresso.

### LONG ISLAND ICE TEA \$18

Smirnoff Vodka, Gin, Rum, Tequila, Triple Sec, Coke and Fresh Lemon.

## BEER

GREAT NORTHERN-----	\$7
CARLTON DRAUGHT-----	\$7
CARLTON DRY-----	\$7
VICTORIA BITTER-----	\$7
CASCADE LIGHT-----	\$7
PURE BLONDE-----	\$8
CORONA-----	\$8
CROWN LARGER-----	\$8
STONES ORIGINAL GINGER BEER-----	\$8

PLEASE SEE THE BAR FOR OUR SELECTION OF CRAFT BEER OPTIONS

## WHITE WINE

	GLASS	BOTTLE
HOUSE SPARKLING-----	\$8	\$28
VILLA JOLANDA PROSECCO-----	\$11	\$40
CHARLES PELLETIER BLANC DE BLANC- FRANCE-----		\$35
NICOLAS FEILLATTE BRUT RESERVE- FRANCE-----		\$120
HOUSE SAUVIGNON BLANC-----	\$8	\$28
KISSING BOOTH SAUVIGNON BLANC- N.Z-----	\$10	\$35
HOUSE CHARDONNAY-----	\$8	\$28
HOLLICK BOND ROAD CHARDONNAY- COONAWARRA, S.A-----		\$45
THE CARRIAGES CHARDONNAY- ECHUCA, VIC-----	\$9	\$34
HOUSE MOSCATO-----	\$8	\$28
WICKS ESTATE REISLING- ADELAIDE HILLS, S.A-----		\$38
PINOT GRIGIO VENETO- ITALY-----		\$35

## ROSÉ

	GLASS	BOTTLE
HOUSE ROSÉ-----		\$28
ESTANDON HERITAGE ROSÉ-----		\$40

## RED WINE

	GLASS	BOTTLE
DUCK SHOOT PINOT NOIR- ADELAIDE HILLS, S.A-----	\$8	\$28
HOLLICK PINOT NOIR- COONAWARRA, S.A-----		\$45
HOUSE CABERNET SAUVIGNON-----	\$8	
THE CARRIAGES SAUVIGNON- ECHUCA, VIC-----	\$9	\$35
HOLLICK 'THE BARD' CABERNET SAUVIGNON- COONAWARRA, S.A-----	\$10	\$38
HOUSE SHIRAZ-----	\$8	\$28
WATER WHEEL BARINGHUP 5 ROUNDS SHIRA- BENDIGO, VIC-----		\$38
HOLLICK 'THE BARD' SHIRAZ- COONAWARRA, S.A-----		\$40
HOLLICK 'WILGHA SHIRAZ' - COONAWARRA, S.A-----		\$75
SCHILD ESTATE 'PRAMIE' SHIRAZ- BAROSSA VALLEY, S.A-----		\$105



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NEVER MISS A PROMO



SCAN NOW



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RESTAURANT & BAR

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