

welcome to éléments bar and dining

to start

freshly house baked bread rolls with olives, balsamic glaze and olive oil  10

garlic ciabatta with italian herbs (2) 10

entrées

seared lamb backstrap with caper, tomato and eggplant (GF) (DF) 30

seafood chowder, cream enriched with smoked cod, prawns and scallops (GF)  26

half shell scallops cauliflower puree prosciutto (GF) 32

forest mushroom feta tart with petite bouche and truffle dressing  26

sweet potato gnocchi with confit garlic butter and parmesan (DFA) 26

burrata puttanesca and garlic ciabatta 28

king prawns bisque sauce confit tomato (GF) (DF) 32

mains

confit duck, green pea and mint puree with citrus glaze (GF) (DF) 48

chicken supreme saltimbocca, prosciutto, sage butter and tomatoes (GF) 48

scotch fillet with duck fat potato, spinach and red wine jus (GF) (DF) 56

pan seared barramundi with sauce veirge and cannellini beans (GF) (DF) 50

vegan tasting plate with pumpkin arancini, minted pea, cannellini beans,
red cabbage and pickle vegetables (GF) (DF) (VG) 44

pesto and goats cheese arancini with pickled vegetables, aioli
and balsamic glaze (GFA) 42

pork rib with apple cider jus, cabbage and house made corn bread 48

sides

french fries with aioli (DF) 14

steamed broccolini with butter toasted almonds (GF) 14

petite bouche salad, binnorie feta and citrus (GF)  14

desserts

butterscotch crème brûlée with biscotti and honeycomb gelato (GF) 18

white chocolate tiramisu with freeze dried raspberries gelato 18

hazelnut and chocolate tart with english toffee ice cream 18

sangria poached pear with green apple sorbet (GF) (DF) 18

3 binnorie brie, black wax cheddar, hunter belle full moon blue,
quince paste, lavosh and red grapes (GFA) 24

affogato espresso on vanilla bean ice cream (GF) 16

(add liqueur of choice - optional extra) 10

bailyes, frangelico, kahlua or amaretto

(GF) gluten free (GFA) gluten free option by request (DF) dairy free (DFA) dairy free available by request (VG) vegan
(VGA) vegan available by request. Please advice waitstaff of any dietary requirements and allergens.

All seafood served at éléments bar and dining is sourced exclusively from Australia.

Discover Local - Experience fresh local taste here.



AccorPlus Explorer discount applies when ordering from this menu-please ask staff for details

\$95pp - 3 course menu: choice of entrée, main with dessert

to start

freshly house baked bread rolls with olives, balsamic glaze and virgin olive oil 

entrées

seared lamb backstrap with caper, tomato and eggplant (GF) (DF)

seafood chowder, cream enriched with smoked cod, prawns and scallops (GF) 

forest mushroom feta tart with petite bouche and truffle dressing 

mains

confit duck, green pea and mint puree with citrus glaze (GF) (DF)

scotch fillet with duck fat potato, spinach and red wine jus (GF) (DF)

pan seared barramundi with sauce veirge and cannellini beans (GF) (DF)

desserts

affogato espresso on vanilla bean ice cream (GF)

hazelnut and chocolate tart with english toffee ice cream 

sangria poached pear with green apple sorbet (GF) (DF) 

(GF) gluten free (GFA) gluten free option by request (DF) dairy free (DFA) dairy free available by request (VG) vegan (VGA) vegan available by request. Please advice waitstaff of any dietary requirements and allergens.

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éléments kids menu

chicken nuggets & french fries

15

battered fish & french fries

15

spaghetti bolognaise

15

cheeseburger & french fries

15

ice cream

11

