

element

— menu —

Small 22

- Fugazzeta** cheese stuffed flatbread, caramelised onion, prosciutto
- Grilled Squid** fresh lemongrass, kaffia lime leave salsa, fried peanuts (gf, df)
- Tiger Prawns** garlic, sundried tomato, burnt butter (gf)
- Heirloom Tomatoes** chilli and garlic jam, fried capers, thai basil, crispy tofu skin (gf, vg)

Large 38

- Chipotle and Maple Glazed Beef Ribs** pickled radish, tomato salsa, white corn tortilla (gf, df)
- 'Humpty Doo' Barramundi** beurre blanc, herbes de provence, tobiko (gf)
- Panko Crumbed Pork Cutlet** shallot salad, sesame dressing
- Citrus Chilli Marinated Half Chicken** capsicum and chilli sauce, herbs (gf)
- Wheat Noodles** vegan XO sauce, marinated mushrooms, edamame, coriander (vg)

Sides 12

- Baby Gem Lettuce** eschallots, aged chardonnay vinegar (gf, vg)
- Kipfler Potatoes** maple bacon glaze (gf)
- Asparagus** gochugaru paste, cured egg yolk (v, df)
- Asian Cucumber Salad** sesame oil, ginger, black vinegar (vg)

Dessert 16

- Mango Granita** frozen vanilla custard, macadamia, burnt honey meringue, kaffia lime leaves (gf)
- Chocolate Hazelnut Praline Mille Feuille** hazelnut praline crème pâtissier, chocolate ganache, puff pastry
- Pandan Coconut Flan** coconut sorbet, sesame palm sugar snap, compressed pineapple (gf, df)

v = vegetarian | gf = gluten free | vg = vegan | df = dairy free