

DAY MENU

available until 3pm

toast house ciabatta, house jam or marmalade	6	the vegan biggy hash brown, tomato, mushroom, red cabbage, spinach, kumara, ciabatta (df, v)	20
almond & chia bircher black doris plum, toasted hazelnut (df, v)	13	chicken liver pate plum jelly, beetroot relish, house ciabatta	14
eggs on toast free range, house ciabatta	9	goats cheese soufflé twice baked, herb salad	17
add bacon	15	macaroni cheese smoked bacon, roasted tomato, pecorino, parsley crumb	19
eggs benedict or florentine ham OR spinach, farm house rye, hollandaise	16	black pudding & bacon rosti beetroot relish, poached egg, hollandaise	19
eggs montreal house smoked salmon, farm house rye, hollandaise	19	sesame crusted salmon served w salad of the day	24
potato & bacon hash braised red cabbage, poached eggs, hollandaise (gf)	17	super food salad kumara, kale, beetroot, spinach, broccoli, dukkha, seeds w smoked lamb shoulder OR grilled halloumi (gf)	19
lambs fry caramelised onion, free range bacon, creamy mushrooms, ciabatta	16	rib eye steak smashed potatoes, roasted cherry tomatoes, peppercorn sauce (gf)	25
buttermilk pancakes apple compote, bacon, mascarpone, maple syrup	16	grilled chicken fettuccine mushroom, parmesan, parsley	22
the biggy free range bacon, eggs, black pudding, sausage, ciabatta, hash brown, tomato, mushroom	24		

The Elements philosophy begins with gathering people around a table to share great food & wine.

We believe in food that nourishes – hand made using fresh, seasonal & sustainably farmed ingredients.

DAILY SPECIALS

soup of the day vegetarian, house made ciabatta	11
pie of the day chef's special handcrafted daily	19
fish of the day seasonal catch, salad of the day	22

SIDES

hollandaise, aioli, relish, gf bread, rye toast	2
house ciabatta,	4
hash brown, tomatoes, free range eggs, mushrooms, black pudding	5
fries, sausage, bacon, halloumi, green salad	6
hot smoked salmon	7