



elements

We are situated in an historic site that once housed the local butcher shop, library & post office for the community. From the hanging butchers hooks to the buildings 1925 framed blue prints, Elements continues to be part of the local landscape. Join us for brunch, lunch, dinner or simply while away the time with a glass of wine.

OPERATING HOURS

Brunch | Monday – Sunday 8.30am till 5.00pm

Dinner | Tuesday – Saturday 6.00pm till late
(operating hours may change in the event of public holidays)

BOOKING & ENQUIRIES

Dinner bookings can be made during our operating hours. We take limited bookings for lunch.

PRIVATE FUNCTIONS

Whether it's an after work function, family celebration, corporate entertaining or a friendly gathering we can help. Attached is our current function menu but if you should have any special dietary requirements or a particular theme you would prefer we can tailor menus to suit your needs.

Just call the team on: **04 939 1292**

or email us at: bookings@elementscafe.co.nz

CATERING

Our wide range of experience within the catering industry means that we can provide you with a knowledgeable and informed service for all your catering requirements along with quality products that you can trust to make your event a success wherever the venue.

Just contact us to discuss a menu suited to your budget, dietary requirements and event. We can also help you with event management, hire equipment & staffing.

All day menu

8.30AM TILL 4.00PM

- TOAST & JAM **\$5**
HOMEMADE CRUMPETS W/ BERRY COMPOTE **\$7**
MUESLI W/ APPLE, POACHED RHUBARB & HONEY YOGHURT **\$9**
MANUKA SMOKED BACON & FREE RANGE EGGS ON SOURDOUGH **\$12.50**
EGGS BENEDICT OR FLORENTINE **\$14.50**
BIGGY – FREE RANGE EGGS, SOURDOUGH TOAST, SMOKED BACON, ISLAND BAY BUTCHERY SAUSAGE,
HOMEMADE HASH BROWN, ROAST TOMATO & MUSHROOM **\$21.50**
TOASTED COCONUT BREAD, GRILLED BANANA & BLUEBERRY MASCARPONE **\$12.50**
POTATO & BACON HASH, BRAISED CABBAGE, POACHED EGGS AND HOLLANDAISE **\$15**
LAMBS FRY W/ MUSHROOM, BACON & TOAST **\$14**
RICOTTA HOTCAKES W/ BERRY COMPOTE OR BACON OR SPICED RICOTTA & POACHED PEARS **\$14**

SIDES

- FRIES OR GREEN SALAD **\$5**
GARDEN SALAD **\$8.50**
SAUSAGE, HASH BROWN, TOMATO, MUSHROOM, BACON **\$4**
HOLLANDAISE OR AIOLI **\$1**
GLUTEN FREE BREAD, EXTRA **\$2**
FREE RANGE EGGS **\$4**

SOUP OF THE DAY **\$10**
CHICKEN LIVER PÂTÉ W/ PLUM JELLY, RELISH & TOAST **\$13**
TWICE BAKED GOATS CHEESE SOUFFLÉ W/ HERB SALAD **\$15**
OPEN BEETROOT, SALAD AND CHARGRILLED HALLOUMI SANDWICH ON OLIVE TOAST **\$15**
DRIED FIG, ROASTED GRAPE & BABY SPINACH SALAD W/ FETA & TOASTED WALNUTS **\$18**
MACARONI CHEESE W/ SMOKED BACON & ROAST TOMATO **\$18**
CRUMBED CALVES LIVER, MASH & CREAMED SPINACH **\$16.50**
AGED SIRLOIN, CARAMELISED ONION, ROAST GARLIC BUTTER & FAT CHIPS **\$19**
SALMON W/ GRILLED ASPARAGUS, SPINACH, POACHED EGG & HOLLANDAISE **\$21**
GRILLED POLENTA W/ MIXED MUSHROOMS, ROCKET & PECORINO **\$17**
BEER BATTERED FISH & CHIPS, LEMON & GRIBICHE **\$19**
CHERMOULA RUBBED DAILY FISH ON SPICED PUMPKIN, CHICKPEA & CORIANDER
SALAD W/ TAHINI YOGHURT **\$19**

We use free range eggs in all our products.

Dinner menu

6PM TILL LATE

ENTRÉES

- CHILLI & GARLIC SAUTÉED SQUID W/ HORSERADISH MAYO, APPLE & HERB SALAD **\$12.50**
TWICE BAKED GOATS CHEESE SOUFFLÉ, CHERRY TOMATOES & BASIL **\$12.50**
CHICKEN LIVER PATE W/ PLUM JELLY, RELISH & TOAST – **for 1 – \$9 / for 2 \$13**
HOUSE CURED SALMON W/ ASPARAGUS, PECORINO PANNACOTTA & PRESERVED LEMON SALSA **\$16**
SEARED CALVES LIVER, CARAMELISED ONION & CRISPY SAGE ON TOASTED BRIOCHE **\$14**
TOASTED WALNUT & MUSHROOM PIE W/ ROASTED CAULIFLOWER SKORDALIA & CARAMELISED WITLOF **\$12.50**

MAIN

- AGED SIRLOIN, CARAMELISED ONION, CONFIT GARLIC, HAND CUT CHIPS &
CAFÉ DE PARIS BUTTER **\$27**
HERB CRUMBED LAMB STEAK, POTATO PUREE & CREAMED SPINACH **\$26.50**
TEA SMOKED PORK FILLET ON PUMPKIN & POLENTA CAKE W/ PRUNES & PICKLED CABBAGE **\$28.50**
PAN SEARED BLUENOSE W/ WARM POTATO, SMOKED EEL SALAD, CRISPY CAPERS & SALSA VERDE **\$28.50**
SALMON ROULADE W/ PRAWN TORTELLINI, PIPERADE & SAUCE VIERGE **\$27.50**
JUNIPER SPICED VENISON W/ POTATO & THYME GRATIN, MUSHROOM DUXELLE & CHERRY RELISH **\$27**
VEGETARIAN TASTING PLATE – GRILLED POLENTA W/ MIXED MUSHROOMS, ASPARAGUS W/ DATE & LEMON CHUTNEY,
BEETROOT & FETA TARTLET & SPICED CHICKPEA SALAD W/ TAHINI YOGHURT **\$26**

SIDES

- HAND CUT FAT CHIPS W/ AIOLI **\$7.50**
FRIES W/ AIOLI **\$5**
BABY SPINACH SALAD W/ FETA **\$8.50**
GREEN SALAD W/ MINT PICKLE **\$6.50**

Dinner menu

6PM TILL LATE

DESSERTS

CHEESE KIKORANGI BLUE, LINKWATER AGED CHEDDAR OR KOTUKU BRIE

SERVED WITH CRACKERS, FRUIT COMPOTE, APPLE JELLY AND BREAD

single \$12 / selection \$17

CHOCOLATE POT, PRESERVED LEMON MADELEINES & TAMARILLO ICE CREAM **\$12**

RHUBARB & FRANGIPANE TART W/ MASCARPONE **\$9**

CRÈME CARAMEL, RUM SOAKED RAISINS & BRIOCHE CRUMBS **\$10.50**

AFFOGATO – VANILLA ICE CREAM, AMARETTO, BISCOTTI & ESPRESSO **\$13**

VANILLA CRÈME BRULEE W/ VANILLA SHORTBREAD **\$10.00**

KAFFIR LIME PANNACOTTA, SPARKLING PINOT JELLY & MACERATED STRAWBERRIES **\$10.00**

DESSERT PLATE – 5 DIFFERENT CHEF SELECTED DESSERT TASTES (FOR 2) **\$18.50**

PETIT FOURS **\$5**

DIGESTIFS

ALANA ESTATE L'APERITIF RIESLING, MARTINBOROUGH **\$8 \$40**

YALUMBA LATE HARVEST VIOGNIER, SOUTH AUSTRALIA **\$8 \$40**

FROMM LATE HARVEST GEWÜRZTRAMINER, MARLBOROUGH **\$40**

TAYLORS LATE BOTTLE VINTAGE PORT (75MLS) **\$12**

LUSTAU EAST INDIA SHERRY (75MLS) **\$12**

AMARETTO (30MLS) **\$8**

LAPHROAIG 10YR OLD SCOTCH WHISKY (30MLS) **\$10**

DELORD ARMAGNAC, FRANCE (30MLS) **\$11**