



elements

Welcome to Elements. As part of our food philosophy we use free range chicken, eggs and pork throughout our menu where possible, our fish is line caught and sustainable from New Zealand. We support local producers – fruit and veges from Miramar, cheese from Zany Zeus, fish from Yellow Brick Road, meat from Island Bay butchery, bread from Pandoro (inc. gluten free bread). Everything else we make ourselves.

OPERATING HOURS

Monday – Sunday 8.30am till 5.00pm

Tuesday – Saturday 6.00pm

(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.

Ask one of our team about *What's Cooking Evenings* or our *Cooking School* (04) 9391292

All Day Menu

TOAST & HOUSEMADE JAM \$6

CRUMPETS W/ GOLDEN SYRUP BUTTER \$7

MUESLI W/ APPLE, POACHED RHUBARB & HONEY YOGHURT \$9

MANUKA SMOKED BACON & FREE RANGE EGGS ON SOURDOUGH \$14

EGGS BENEDICT (HAM) OR FLORENTINE (SPINACH) ON TOASTED ENGLISH MUFFIN \$16

BIGGY – FREE RANGE EGGS, SOURDOUGH TOAST, SMOKED BACON, ISLAND BAY BUTCHERY

SAUSAGE, HOMEMADE HASH BROWN, ROAST TOMATO & MUSHROOM \$21.50

POTATO & BACON HASH, BRAISED CABBAGE, POACHED EGGS & HOLLANDAISE \$16

LAMBS FRY W/ CARAMELISED ONION, MUSHROOM, BACON & TOAST \$15

RICOTTA HOTCAKES W/ BERRY COMPOTE OR BACON OR MASCARPONE

& POACHED PEARS \$16

SOUP OF THE DAY SERVED W/ TOASTED SOURDOUGH \$10

CHICKEN LIVER PÂTÉ W/ PLUM JELLY, RELISH & TOAST \$14

SALAD OF BABY SPINACH, ROASTED GRAPES, FETA & CARAMELISED WALNUTS \$18

ROASTED PUMPKIN, PEA & HERB RISOTTO W/PECORINO \$19

TWICE BAKED GOATS CHEESE SOUFFLÉ W/ HERB SALAD \$16

CHARGRILLED POLENTA W/ ASPARAGUS, CAULIFLOWER PUREE & PECORINO \$18

BEETROOT, SALAD & CHARGRILLED HALLOUMI OPEN SANDWICH ON OLIVE TOAST \$16

SIRLOIN W/ CARAMELISED ONION, ROAST GARLIC BUTTER & FAT CHIPS \$19

SEARED SALMON W/ SKORDALIA, CHILLI TOMATO PICKLE, SPINACH & ALMOND SALAD \$22

FREE RANGE CHICKEN & LEEK PIE W/ COLCANNON MASH & WATERCRESS \$18

PANKO CRUMBED FISH BURGER W/ ROCKET, MARINATED DAIKON, AIOLI & CHIPS \$19

DAILY FISH W/ SPICE FRIED POTATOES, SALSA VERDE, FENNEL & HERB SALAD \$22

SIDES

FRIES OR GREEN SALAD **\$6**

GARDEN SALAD **\$9.50**

SAUSAGE OR HASH BROWNS OR TOMATOES **\$4.00**

MUSHROOM OR BACON **\$5.00**

HOLLANDAISE OR AIOLI **\$1**

GLUTEN FREE BREAD, EXTRA **\$2**

SOURDOUGH TOAST **\$4**

COCONUT TOAST **\$4**

Dinner Menu

ENTRÉE

- BABY COS CUPS W/ PRAWNS, FRESH HERBS & SMOKED PAPRIKA MAYONNAISE **\$14**
TWICE BAKED GOATS CHEESE SOUFFLÉ, CHERRY TOMATOES & ROCKET **\$13**
CHICKEN LIVER PATE W/ PLUM JELLY, RELISH & TOAST – FOR 1 – **\$9/** FOR 2 **\$14**
ASPARAGUS W/ GRILLED POLENTA & PECORINO **\$14**
SPICE ROASTED PUMPKIN, PEA & CRISPY PROSCIUTTO RISOTTO W/ PECORINO (E) **\$14** (M) **\$23**

MAINS

- BEEF FILLET W/ CONFIT POTATO, ROCKET PESTO & ROASTED BEETROOT TART **\$33**
SIRLOIN W/ HAND CUT CHIPS, CAFÉ DE PARIS BUTTER, CARAMELISED ONIONS
& CONFIT GARLIC **\$29**
HERB CRUMBED PORK CUTLET W/ COLCANNON MASH, CAULIFLOWER
& HORSERADISH PUREE **\$28**
DUKKAH CRUSTED DAILY FISH W/ GRILLED ASPARAGUS, SKORDALIA & AVGOLEMONO **\$29**
SALMON ÉTUVÉE W/ JULIENNE FRESH VEGETABLES, SCALLOPS & PRAWNS **\$28**
ROASTED LAMB RUMP W/ GREEN BEANS, MINTED POTATO & POMEGRANATE JELLY **\$29**
VEGETARIAN TASTING PLATE – ASPARAGUS W/ SPICED TOMATO PICKLE; SPINACH, FETA &
CARAMELISED WALNUT SALAD; CARAMELISED BEETROOT TART; CHARGRILLED POLENTA W/
ROAST MUSHROOM **\$29**

SIDES

- FRIES W/ AIOLI **\$6**
GREEN SALAD W/ MINT PICKLE **\$6.50**
JERSEY BENNE'S W/ MINT BUTTER **\$7.50**
BABY SPINACH, PEAR & BLUE CHEESE SALAD **\$8.50**

DESSERT

CHEESE

- KARIKAAS LEYDEN SERVED W/ FRESH HONEY COMB & RAISIN & WALNUT LOAF **\$15**
- SUMMER PUDDING W/ MASCARPONE **\$14**
- PRUNE & ARMAGNAC TART W/ BRANDY ICE CREAM **\$11**
- TRIFLE- ORANGE SPONGE, RASPBERRY JELLY, CARAMEL CREAM & SUGARED NUTS **\$14**
- AFFOGATO – VANILLA ICE CREAM, AMARETTO, BISCOTTI & ESPRESSO **\$15**
- SORBET TRIO – BERRY, LIME & MANGO W/ HONEY WAFERS **\$12**
- LEMONGRASS PANNACOTTA, ORANGE JELLY, LEMON SORBET & CRYSTALLISED ORANGE ZEST **\$12**
- DESSERT PLATE – 5 DIFFERENT CHEF SELECTED DESSERT TASTES (FOR 2) **\$19.50**
- PETIT FOUR **\$7**

DIGESTIFS

ALANA ESTATE L'APERITIF RIESLING , MARTINBOROUGH	\$8	\$40
CAMPBELLS RUTHERGLEN MUSCAT , AUSTRALIA	\$9	\$45
YALUMBA LATE HARVEST VIIGNIER , SOUTH AUSTRALIA		\$40
BAILEYS COFFEE	\$10	
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	
HENNESSY COGNAC , FRANCE (30MLS)	\$11	

NON-ALCOHOLIC DRINKS

- FRESH JUICE – APPLE, ORANGE, TOMATO **\$3.50**
- ALLGANICS-ORGANIC JUICE – CRANBERRY & APPLE, GUAVA & APPLE, MANGO & APPLE **\$4**
- TEZA- ICE TEAS – PEACH & PASSIONFLOWER, MANGO & GINGER **\$4.50**
- SIMPLY SQUEEZED SMOOTHIES – BERRY, FEIJOA, SPIRULINA, **\$4**
- PHOENIX – COLA, SPARKLING BLOOD ORANGE **\$4**
- FRANKS – SPARKLING ZESTY LEMONADE **\$4**
- BUNDABERG – GINGER BEER, LEMON LIME & BITTERS **\$4**
- AROHA ELDERFLOWER SPARKLE – RHUBARB, FEIJOA, BLACKCURRANT OR ORIGINAL **\$4.50**
- FOXTON FIZZ – CREAMING SODA, RASPBERRY **\$3**
- ANTIPODES – SPARKLING OR STILL MINERAL WATER – 500ML **\$5**
- ANTIPODES – SPARKLING OR STILL MINERAL WATER – 1 LITRE **\$8.50**

TEA COFFEE & HOT DRINKS

- LONG BLACK, SHORT BLACK, AMERICANO, MACCHIATO **\$3.50**
- LATTE, FLAT WHITE, CAPPUCINO, VIENNA **\$4**
- CHAI LATTE, MOCHA, HOT CHOCOLATE **\$4**
- LATTE BOWL, HOT CHOCOLATE BOWL **\$5**
- ICED COFFEE, ICED CHOCOLATE **\$6**
- HOT LEMON, HONEY AND GINGER **\$3.50**
- FLUFFY **\$2**
- EXTRA SHOT, SOY MILK **\$0.50**
- TEA - ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, GREEN TEA,
TOKYO LIME, SWEET ASSASSIN, RESTFUL **\$3.50**

BEER

AMSTEL LIGHT \$5

MONTEITHS ORIGINAL \$7

MONTEITHS BLACK \$7

HEINEKEN \$7

TUATARA PALE ALE \$8

STELLA ARTOIS \$7

BUDEJOVICKY BUDVAR CZECH LAGER \$8

WEKA APPLE CIDER \$7

EMERSON'S ORGANIC PILSNER (500ML) \$12



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