



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 YOU 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.

S E T M E N U 1

\$46 PER PERSON

WARM BREAD WITH BUTTER

ENTRÉE

GRILLED ASPARAGUS W/ SHAVED PECORINO & TRUFFLE OIL

OR

CHICKEN LIVER PATE, PLUM JELLY & TOASTED SOURDOUGH

OR

HALLOUMI W/ HERB SALAD, ROASTED BEETROOT & OLIVE TOAST

MAINS

DAILY FISH W/ CHICKPEA, ROAST PUMPKIN, HERB SALAD & CHERMOULA

OR

HERB CRUMBED LAMB STEAK, POTATO PUREE AND CREAMED SPINACH

OR

CHARGRILLED POLENTA W/ MIXED MUSHROOMS & ROCKET

DESSERT

WARM RHUBARB AND FRANGIPANE TART WITH MASCARPONE

OR

CRÈME CARAMEL WITH RUM SOAKED RAISINS

OR

DARK CHOCOLATE & CHERRY TART W/ VANILLA MASCARPONE

SET MENU 2

\$55 PER PERSON

WARM BREAD WITH BUTTER

ENTRÉE

HOUSE CURED SALMON /W PECORINO PANNACOTTA, BROAD BEAN & TOMATO SALSA

OR

HALLOUMI W/ HERB SALAD, ROASTED BEETROOT & OLIVE TOAST

OR

GRILLED ASPARAGUS W/ SHAVED PECORINO & TRUFFLE OIL

MAINS

PAN SEARED GROPER W/ WARM POTATO, SMOKED EEL AND CRISPY CAPER SALAD, SALSA VERDE

OR

HERB CRUMBED LAMB STEAK, POTATO PUREE AND CREAMED SPINACH

OR

GRILLED POLENTA W/MIXED MUSHROOMS, ROCKET AND PECORINO

OR

AGED SIRLOIN W/ POTATO THYME GRATIN, CAMELISED ONIONS & GARLIC BUTTER

MAINS SERVED W/ MIXED LEAF SALAD, CRISPY SHALLOTS AND LIME DRESSING

DESSERT

WARM RHUBARB AND FRANGIPANE TART W/ MASCARPONE

OR

KAFFIR LIME PANNACOTTA, SPARKLING PINOT JELLY & MACERATED STRAWBERRIES

OR

CHOCOLATE POT W/ VANILLA ICE CREAM

Tea or coffee