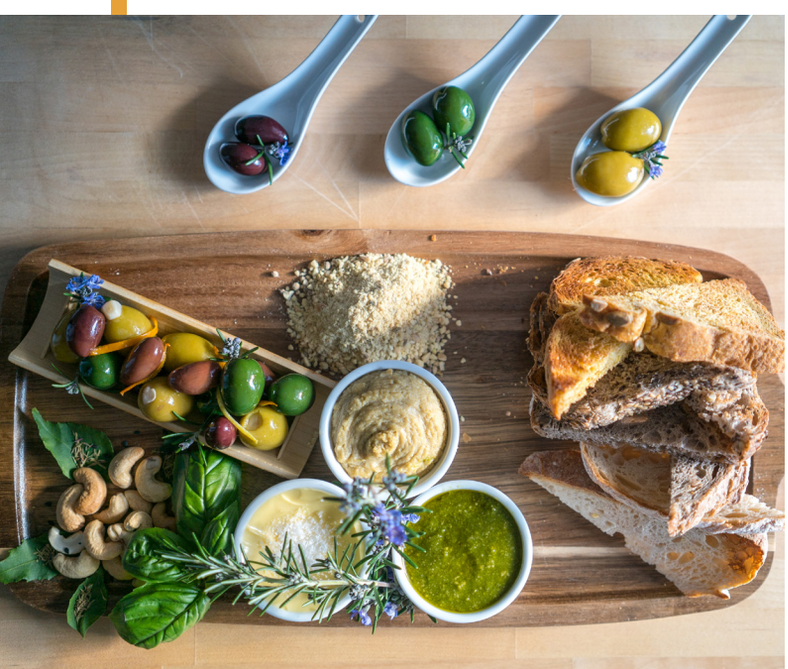
ELEMENTS
LOUNGE
10.30AM - 10.30PM



TAPAS

Fresh Baked Artisan Breads N,V — 15
with marinated olives, sea salt butter & dips

Garlic & Herb Baguette V — 9

Salt & Pepper Squid DF — 12
with lemon paprika mayo

Fries with Aioli DF — 7

Spicy Chicken Wings GF — 15

Steamed Mini Bao Buns — 17
pulled Pork with slaw
honey sesame tofu & scallions
Korean fried chicken

Lamb Croquettes — 14
slow braised lamb with fragrant Indian herbs and spices bound with mash potato served with tangy tamarind chutney

SOUPS & SALADS

Soup of the Day V — 12
seasonal vegetable soup of the day with toasted artisan bread & herb butter

Creamy Seafood Chowder — 16
Market fish, green lipped mussels, clams & dill with toasted artisan bread & herb butter

Grilled Halloumi & Roquette Salad GF — 22
wild baby roquette, grilled halloumi cheese, dry figs, cherry tomatoes & maple balsamic dressing

Niçoise Salad V, GF, VE — 22
green beans, cherry tomato, kalamata olives, sautéed potato, free range egg, olive oil
add smoked chicken — 26

Quinoa & Honey Roast Pumpkin Salad V, GF — 19
roasted capsicum, pickled cucumber, crispy radish, mesclun, cow feta & chilli lime vinaigrette

Caesar Salad — 22
baby cos lettuce, bacon, croutons, anchovies, parmesan, soft poached free range egg
add smoked chicken — 26

(N) Contains Nuts (V) Vegetarian (GF) Gluten Free (DF) Dairy Free
(VE) Vegan options available please ask your server

We're passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavour to meet your requests.

CLASSICS

Fish & Chips DF — 26
Macs gold beer battered South Island Blue cod, mesclun salad, fries & homemade tartare sauce

Seafood Linguini DF — 28
sautéed prawns, calamari, lemon, sweet chilli, olives, roquette, & Napolitano sauce

Angus Beef Burger — 24
200gm Angus beef patty, free range fried egg, lettuce, tomato, mustard mayo, tomato relish in a soft artisan bun served with fries

Smoked Chicken Club Sandwich DF — 21
streaky bacon, free range fried egg, lettuce, tomato, mango chutney, garlic aioli, toasted bread & fries

Braised Lamb Hot Pot — 29
slowly braised lamb shoulder, potato, seasonal vegetable, rosemary gravy, toasted artisan bread & herb butter

Authentic Butter Chicken N — 26
boneless tandoori chicken in a creamy tomato gravy with homemade naan, fragrant basmati rice & raita

Vegetable Linguini Pasta V,VE — 25
roasted capsicum, mushroom, kalamata olive & roquette with Napolitano sauce

Aloo Matar (Potato & Pea Curry) V — 26
medium spiced potato & pea curry in a rich tomato gravy with naan bread, basmati rice & raita

PIZZA

Gluten free base available on request

Classic Margarita V,N — 22
tomato, mozzarella, basil pesto

BBQ Chicken & Bacon — 28
BBQ sauce, smoked chicken, streaky bacon, red onion, roasted pepper, garlic aioli

Prawn & Spinach — 27
garlic prawns, baby spinach, tomato, sweet chilli sauce

Pepperoni & Parmesan — 26
pepperoni, olives, parmesan, roquette & olive oil

DESSERTS

Elements Lemon Tart V, N — 15
Italian meringue, black sesame tuile, passion fruit coulis & lemon sorbet

White Chocolate & Black Doris Plum Mousse — 15
Chocolate soil, blueberry coulis, coconut mascarpone, & Mango sorbet

Molten Chocolate Fondant N,V — 15
with vanillla bean ice-cream & berry coulis

Vanilla Crème Brûlée N,V — 15
with almond biscotti & berry compote

Trio of Gourmet Ice Cream & Sorbet N — 9

Affogato N — 11
espresso coffee, vanilla bean ice cream & almond biscotti
add an indulgent shot of baileys or frangelico — 6

TEA & COFFEE

Latte	5
Chai Latte	5
Mochaccino	5
Hot Chocolate	5
Flat White	4.50
Cappuccino	4.50
Long Black	3.50
Americano	3.50
Double Espresso	3.50
Short Black	3
add Large	0.50
add Soy Milk	0.50
add Almond Milk	0.50
Tea Selection	4.50

English Breakfast, Earl Grey, Mint, Chamomile, forest fruit and a selection of herbal tea

LIQUEUR COFFEE

Irish	12
Frangelico	12
Kahlua	12
Baileys	12

CHEESES

All served with a selection of crackers, candied walnuts, quince paste and Otago honey comb.

Puhoi Valley Kawau Blue N	11
Mahurangi Brie N	11
Puhoi Valley Aged Cheddar N	11
Selection of Three Cheeses N	23