



DINNER

BREADS

Baked sourdough garlic bread (v, gfo) - 9.5
Cheesy garlic (v, gfo) - 10.5

Charred bread selection w/ dips of caramelised onion;
lime hummus; roasted capsicum (v) - 12.5

House cheesy cob, mozzarella, parmesan, sharp cheddar,
pesto genovese (v) - 13.5

PLATTERS TO PICK AT...

Antipasti plate - charred breads, wafers, marinated
& charred vege selection, pesto genovese, aged balsamic
& extra virgin olive oil (v, gfo) - 20

Cheese board - vintage cheddar, triple cream brie, sharp
blue w/ toasted bread, wafers (v) - 27.5

LARGE SHARES

Braised selection - red wine beef cheek, bbq pulled pork,
slow braised lamb shank, hickory smoked bbq pork ribs,
corn cob (gf) - 65

BBQ selection - rump & vege brochette skewer, twice
cooked pork belly, chorizo, lamb & mint chipolatas,
premium beef fillet (gf) - 75

We recommend grabbing some sides with your large shares

"If more of us valued food & cheer & song above hoarded
gold, it would be a merrier world" J.R.R. Tolkien

TO SHARE...OR NOT

Feta stuffed crumbed olives, sumac aioli (v) - 16

Hand rolled arancini - field mushroom, sage & roquefort;
beetroot, pea & parmesan; pumpkin, saffron & cumin (v) - 15

Haloumi, smoked chorizo, crisp asparagus, new potatoes,
balsamic reduction (vo, gf) - 21

Twice cooked pork belly, bbq pulled pork, vanilla infused
apple puree, house slaw (gf) - 22.5

Slider trio: - 22
beef cheek, gruyere cheese, jalapeño jam
bbq pulled pork, house slaw
braised lamb, tomato, lettuce, aioli

Golden fried chicken wings w/ choice of dipping sauce - 17
sweet soy mayo extra sauce - 2.5
or blue cheese
or honey soy
or old school buffalo
or ghost pepper

Beef/vego grilled brochette skewers - beef fillets, bacon,
red onion, capsicum, zucchini, bocconcini, house relish
(vo, gf) - 29/25

Hickory smoked bbq pork ribs, house slaw, corn (gf) - 31

Sapporo lager mussels, soft chilli jam, fragrant coconut
rice - 25

North coast malibu king prawns, fragrant coconut rice
(gf) - 26

...cont'd

MAINS OF THE MOMENT

Beef, chicken & fish

Ask our friendly Element crew for today's main specials

FLATBREAD PIZZAS (gf base available - 2.5)

Margherita - vine tomato, basil, buffalo mozzarella, napoli sauce (v, gfo) - 17

Vego antipasti - grilled & marinated eggplant & zucchini, roasted capsicum, pumpkin puree, pickled onion, mozzarella, pesto genovese (v, gfo) - 21

BBQ chicken - chicken, bacon, pineapple, mozzarella, house bbq (gfo) - 21

Beef cheek - braised beef cheek, baby spinach, mushroom, parmesan, house bbq (gfo) - 22

Spicy lamb - braised lamb shank, roasted capsicum, baby spinach, mozzarella, jalapeño jam, confit garlic, (gfo) - 22

Pulled pork - bbq pulled pork, vanilla infused apple puree, mushroom, parmesan, house bbq (gfo) - 22

SIDES

Mixed leaf, red onion, parmesan, champagne vinaigrette (v, gf) - 9

Seasonal vegetables, garlic chive butter, shaved almonds (v, gf) - 9

Rustic fries, smoked aioli (v) - 9

Crispy onion rings, house relish (v) - 9

Charred corn cob, soft chilli butter, parmesan (v, gf) - 7

"Seize the moment. Remember all those women on the titanic who waved off the dessert cart" Erma Bombeck

DESSERTS

Triple ice cream sundae, strawberries, fudge, white chocolate sauce (v, gf) - 15

Doughnut balls, blueberry coulis, vanilla bean ice cream (v) - 15

Belgian waffles, old english toffee ice cream, strawberries, chocolate sauce (v) - 15

Dark fudge chocolate brownie, peanut brittle, vanilla bean mascarpone, salted caramel popcorn (v) - 15

v - vegetarian
gf - gluten free

vo - vegetarian option
gfo - gluten free option



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