

GRAZE

AT ELEMENTS



6 COURSE TASTING MENU

90 per person – served for the whole table



Sometimes it's nice not to have to make any decisions.
Sit back, relax and enjoy a selection of dishes from our menu and specials,
carefully chosen by our kitchen team.
Featuring seasonal ingredients which are sourced from local producers.

WINE PAIRING TO MATCH

45 per person

Dinner 6.00pm – 9.00pm

Gluten free, vegan and dietary options available – please advise your server

Credit card surcharge applies

BREAD AND OLIVES

Elements of Byron homemade bread, extra virgin olive oil & balsamic
4pp

'The Bread Social' sourdough, extra virgin olive oil & balsamic
4.5pp

Warm house marinated olives & almonds
12

SHARING

'Salumi Australia' plate, toast, pickles & homemade truffle mustard
28

East coast shucked oysters, mignonette dressing or rockefeller
4.5 each / 25 ½ doz / 45 doz

STARTERS

Kingfish crudo, fennel, kohlrabi, meyer lemon & seasonal leaves
22

'Byron Bay Nursery' mushrooms, butter fried egg, pancetta & duck confit
24

Octopus, kipfler potato, nduja & sea succulents
22

Spanner crab lasagne, sauce American
24

Byron Bay burrata, watermelon, cucumber, croutons & basil
24

'Cape Grim' beef tartar, artichoke, egg yolk, nasturtium leaves, mustard cress,
& 'The Bread Social' sourdough
24

SALADS

Seared tuna, new season potatoes, green beans, tomatoes, black olives & butter lettuce
24

Burnt butternut squash, roasted eggplant, quinoa, strained goats yogurt & seasonal leaves
18

Charred corn, pecorino romano, lighthouse organic seasonal leaves & mint
18

'BIG GREEN EGG' CHARCOAL GRILL

Our 'Cape Grim' grass fed beef does not benefit from cooking beyond medium
Served with shoestring fries, café de Paris butter & tableside condiments

Beef fillet, 250g

44

Scotch fillet, 300g

40

Rib on the bone 600g

65

Dorper lamb rack 250g

40

Sauces 4

Bearnaise, blue cheese, hollandaise, peppercorn, dark chicken jus

One sauce complimentary with 'Big Green Egg' dishes

MAINS

Hay smoked chicken, asparagus, aged pancetta, fregola, seeds & dark chicken jus

38

Dry aged duck breast, carrot, orange, pistachio crumb & duck sauce

40

250g 'Cape Grim' beef fillet, cavalo nero, baked potato puree, mushrooms,
smoked marrow, shallots & beef jus

44

Roasted market fish, potato puree, bottarga, tomatoes, capers,
chardonnay vinegar & basil

40

Snapper, 'Land & Sea' asparagus, anise foam, roasted fennel & coastal succulents

40

Grilled pumpkin, smoked mozzarella, toasted buckwheat, shallots & seasonal leaves

30

HANDMADE PASTA & RISOTTO

GF penne available

Linguini, pesto, toasted pine nuts & parmesan

26

Hand cut pappardelle, pork & fennel sausage ragu & parmesan

28

Rigatoni, Ballina prawns, bottarga, tomato & chili

32

Spring pea risotto, mint & pecorino

26

SIDES

Thick cut fries

6

Butternut squash, yogurt & vadouvan

10

Seasonal green salad, lemon & pepper

10

Sautéed spinach, chili, lemon & sea salt

10

Crispy new potatoes, rosemary & lemon

10

Sautéed broccolini, chili, lemon & olive oil

12

VESTAL WATER

\$3 per person – unlimited pours

Filtered water fed to chiller/carbonator dispensing chilled still or sparkling water

A safe, sustainable and cost effective alternative to bottled water