



# Pit Masters Choice

two course \$89 pp | three course \$114 pp

## entrée

### oven roasted smoked chicken wings

marinated smoked chicken wings

### sriracha butter cheese nachos

warm nachos, sliced jalapeno, tomato and onion salsa, shredded cheese, chili lime guacamole, sriracha butter sauce, warm cheese sauce dip

### sizzling garlic beef skewers

garlic marinated smoked beef cubes, served on skewers, brushed with beef fat chimichurri velouté, served with pickle salad

## mains

### beef back ribs platter

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

### southern fried chicken drumsticks

buttermilk marinated chicken drumstick, coated in a southern spice mix flour, fried in thin oil, served with chipotle aioli

### butter and wine poached whole lemon sole

whole lemon sole poached in butter, wine, shallots, parsley, tomato and capers served with grilled lemon

## sides and salad

### chili cheese loaded chips

### mac and cheese

## desserts

\*only served with three-course menu

### dulce de leche tiramisu v

### mango and white chocolate panacotta gf



## Grilled and Chill

two course \$109 pp | three course \$133 pp

### entrée

#### crispy fried chicken wings

marinated chicken wings, coated in our dry spice rub flour mix, fried in thin oil

#### chipotle crispy chicken taco

crispy fried chicken, chili lime guacamole, sliced jalapeno, tomato salsa, shredded cheese, smoked chipotle aioli

### mains

#### beef brisket

smoked and slow cooked beef brisket cooked for 48 hours, carved table side as per your desire served with condiments

#### herbaceous baked half chicken

marinated in our signature cream cheese and blended herb marinade, cooked sous vide and then grilled to perfection, basted our signature smoked spicy bbq or have it with no basting served with nduja baked potato

#### grilled thick cut bacon slabs

smoked bacon chargrilled and basted our habanero bbq sauce, served with sriracha butter sauce and beef fat chimichurri veloute

### sides and salad

#### nduja baked potato

#### grilled sweet corn ribs

#### purple cabbage coleslaw

### desserts

\*only served with three-course menu

#### dulce de leche tiramisu v

#### mango and white chocolate panacotta gf



# Grill Masters Feast

two course \$149 pp | three course \$173 pp

## entrée

### southern fried chicken drumstick

buttermilk marinated chicken drumstick, coated in a southern spice mix flour, fried in thin oil, served with chipotle aioli

### hot honey buffalo haloumi fries

crispy fried haloumi, on buffalo hot sauce, drizzled with hot honey and pistachio crumbs, served with blue ranch

### beef back ribs

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

## mains

### thor's hammer bbq smoked beef shank

3 kilo massive beef shank, smoked and slow cooked for 48 hours with herbs and spices, basted with our signature smoked spicy bbq, served with nduja baked potatoes

### short rib platter

served with nduja baked potatoes

## sides and salad

### beer ramen

### triple baked potato

### kimchi coleslaw

## desserts

\*only served with three-course menu

### dulce de leche tiramisu v

### mango and white chocolate panacotta gf



## Flute

two hrs \$59 pp | three hrs \$69 pp | four hrs \$79 pp  
minimum group of 10 ppl

### prosecco

nueva prosecco | murray darling | new south wales

### white wine selection

2022 | swordfish sauvignon blanc | marlborough | new zealand

2023 | j pellerin pinot gris | beaujolais | france

2023 | riversdale estate 'piscis' chardonnay | coal river

2022 | bussi piero moscato d'asti docg | piedmonte



### rosé

nueva rosé sangria | murray darling | new south wales

### red wine selection

2023 | scorpio pinot noir | coal river | tasmania

2022 | finca el origen reserva malbec | mendoza | argentina

2020 | i series cabernet merlot | margaret river | western 2023 | lilys

wines shiraz | limestone coast | south australia

2020 | oryx cabernet sauvignon | margaret river

### craft beers on tap

stone and wood pacific ale | kosciuszko pale ale

kirin lager | byron bay brewery premium lager

little creatures hazy ipa | craft shandy

### soft drinks

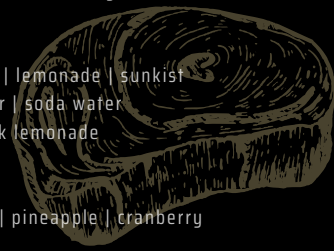
pepsi | pepsi max | dry ginger ale | lemonade | sunkist

lemon squash | tonic water | soda water

lemon lime bitters | pink lemonade

### juices

apple | orange | guava | grapefruit | pineapple | cranberry





two hrs \$69 pp | three hrs \$79 pp | four hrs \$89 pp  
minimum group of 10 ppl

#### prosecco

nueva prosecco | murray darling | new south wales  
white wine selection

2022 | swordfish sauvignon blanc | marlborough | new zealand  
2023 | j pellerin pinot gris | beaujolais | france  
2023 | riversdale estate 'piscis' chardonnay | coal river  
2022 | bussis piero moscato d'asti docg | piedmonte

#### rose

nueva rosé sangria | murray darling | new south wales

#### red wine selection

2023 | scorpia pinot noir | coal river | tasmania  
2022 | finca el origen reserva malbec | mendoza | argentina  
2020 | i series cabernet merlot | margaret river | western 2023 | lily's wines  
shiraz | limestone coast | south australia  
2020 | oryx cabernet sauvignon | margaret river

#### craft beers on tap

stone and wood pacific ale | kosciuszko pale ale  
kirin lager | byron bay brewery premium lager  
little creatures hazy ipa | craft shandy

#### bottled beer & sider

guinness | corona extra | peroni | hahn premium light  
james squire orchard crush apple

#### soft drinks

pepsi | pepsi max | dry ginger ale | lemonade | sunkist  
lemon squash | tonic water | soda water  
lemon lime bitters | pink lemonade

#### juices

apple | orange | guava | grapefruit | pineapple | cranberry

**ELEMENTS**  
ESTD 2018 ★ ★ ★



## Rocks

two hrs \$99 pp | three hrs \$119 pp | four hrs \$129 pp  
minimum group of 10 ppl

### prosecco

nueva prosecco | murray darling | new south wales

### white wine selection

2022 | swordfish sauvignon blanc | marlborough | new zealand

2023 | j pellerin pinot gris | beaujolais | france

2023 | riversdale estate 'piscis' chardonnay | coal river

2022 | bussi piero moscato d'asti docg | piedmonte

### rose

nueva rosé sangria | murray darling | new south wales

### red wine selection

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2022 | finca el origen reserva malbec | mendoza | argentina

2020 | i series cabernet merlot | margaret river | western 2023 | lilys wines  
shiraz | limestone coast | south australia

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### craft beers on tap

stone and wood pacific ale | kosciuszko pale ale

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little creatures hazy ipa | craft shandy

### bottled beer & cider

guinness | corona extra | peroni | hahn premium light

james squire orchard crush apple

### house spirits

smirnoff vodka | bacardi rum | bundaburg rum

chivas regal 12 yr whiskey | jw black label whiskey

jack daniels whiskey | wild turkey bourbon | jim beam bourbon gordon's

london dry gin | bombay sapphire gin

el jimador tequila

### soft drinks | juices

pepsi | pepsi max | dry ginger ale | lemonade | sunkist

lemon squash | tonic water | soda water

lemon lime bitters | pink lemonade

apple | orange | guava | grapefruit | pineapple | cranberry

Proudly supporting



# ELEMENTS

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