



Clements RESTAURANT

A LA CARTE MENU 5.00PM - 9.00PM







Welcome to Elements restaurant at Novotel Queenstown Lakeside.

At Elements we aim to showcase local produce and ingredients from Central Otago and the wider South Island of New Zealand.

We craft dishes that celebrate the essence of our region, offering a fresh and locally-inspired dining experience to share with family and friends.





STARTER PLATES

Bread basket (4) Virgin oil & balsamic VG Contains: G, W	\$12.00
Warm mixed olives Sicilian, Kalamata & Sevilla queen olives, marinated with lemon, chili, garlic & herbs VG	\$12.00
Caramelized garlic focaccia bread Italian style focaccia smothered with caram garlic, butter & parsley V Contains: M, G, W	\$14.00 nelized
Goats cheese bruschetta Local artisan sourdough smothered with go chevre, fresh pear, toasted walnuts & NZ ho V Contains: M, H*, G*, W*, WN*	
Salmon carpaccio Mount Cook salmon w/ avocado, tomato, or radish concassé, dressed with a chilli vinaigi Contains: F	
Baked Whitestone brie Rosemary & garlic baked Whitestone brie, s with NZ honey & crostini V Contains: M, G*, W*, H*	\$28.00 erved





WELLNESS & VEGETARIAN

Caprese salad

\$26.00

Buffalo mozzarella, vine ripened tomatoes, basil, balsamic

V | Contains: M

Waldorf salad

\$24.00

Cos lettuce, green apple, aged parmesan, celery, walnuts & blue cheese dressing V | Contains: M, WN

Roast crudités

\$38.00

Roasted butternut, mushroom puree, asparagus, heirloom tomatoes & roast feta

V | Contains: M*

Eggplant & zucchini lasagna \$38.00

Roast vegetable lasagna, layered with rich Napolitana sauce, creamy béchamel & aged parmesan Served with seasonal vegetables

V | Contains: G, W, E, M

Green pea risotto

\$41.00

Caranaroli rice & aged parmesan

V | Contains: M*







MAIN PLATES

Roast chicken breast

\$41.00

Baby carrots, grilled tomato, pea shoots, pea puree & sauce Choron

Contains: M, E*

Punjab style butter chicken

\$41.00

Basmati cumin rice, paratha, pickles, raita

Contains: CN, M, H, G, W

Steak frites

\$42.00

250g sirloin with french fries, house salad & green peppercorn butter

Contains: M*, G*, W*

Southland Venison Wellington

\$64.00

Venison loin wrapped in mushroom duxelles, prosciutto, mustard & pastry Served with potato puree & red wine jus

Contains: M, G, W, E



MAIN PLATES

Lamb & beef meatballs

\$30.00

Homemade lamb & beef meatballs, Napoletana sauce, fresh herbs & aged parmesan served w/ tagliatelle egg pasta

Contains: G, W, E, M*

Mount Cook salmon fillet

\$54.00

Pan seared salmon fillet served with potato mash, beetroot & fennel salad served w/ béarnaise sauce

Contains: F, M*, E*

Prawn tagliatelle

\$54.00

Saffron, chilli, garlic, lemon, cherry tomatoes, red onion & pangritatta

Contains: C, E, M, W, G







SIDES

Paris mash	\$14.00
V Contains: M*	
Garden salad	\$13.00
VG	
Truffle parmesan fries	\$14.00

w/ thick cut fries tossed in truffle oil, topped with freshly grated Grana Padano

V | Contains: G, W, E*, M*

Seasonal vegetables

\$14.00

Mixed local seasonal vegetables, please ask your server for today's selection

VG

Grilled asparagus

\$16.00

Chargrilled asparagus w/ Grana Padano & fresh lemon

V | Contains: M*









DESSERTS

Banoffee pie Banana, toffee, whipped cream, chocolate	\$18.00
V Contains: G, W, M, S	
Classic Kiwi pavlova Seasonal fruit, berries & cream V Contains: E, M*	\$18.00
Chocolate fondant Ice cream & chocolate sauce V Contains: E, G, W	\$18.00
Lemon tart w/ meringue & berry compote V Contains: G, W, M, E	\$18.00
Whitestone cheese board Blue, brie, cheddar w/ crackers & quince V Contains: C*, W*, M	\$42.00







KIDS MENU

Grilled sirloin steak	\$14.00
With fries or salad	
Contains: G*, W*	
Kids pasta	\$14.00
Tagliatelle, tomato sauce & parmesan	
V Contains: G, W, M*	
Fish & chips or salad	\$14.00
Contains: F, G, W, S	
Ice cream sundae	\$12.00
Vanilla ice cream, berries, marshmallows, chocolate flake	
Contains: M, S, E	
Kid's ice cream	\$8.00
Choice of vanilla or chocolate	
Contains: M, E	
Kid's brownie	\$12.00
Chocolate brownie w/ whipped cream &	
chocolate sauce	
Contains: E, M, S	



DIETARY INFORMATION

We care about accommodating your dietary needs and will do our best to cater to any allergies or intolerances. However, as our kitchen handles various allergens in a shared environment, we cannot guarantee complete omission.

Items marked with a * can be modified on request, but please note they will still be prepared in the same kitchen. Let us know if you have any specific dietary requirements—we're here to help!

Vegetarian	V	Walnuts	WN	Egg	Е
Vegan	VG	Cashew	CN	Milk	Μ
Gluten	G	Honey	н	Fish	F
Wheat	W	Soy	S	Crustacean	С

