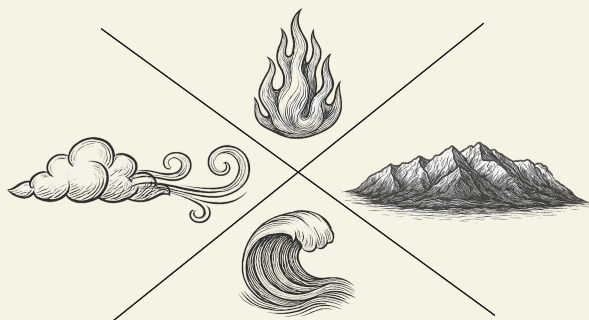




DINNER MENU

5:00PM - 10:00PM


At Elements, we work in harmony with nature, sourcing our ingredients locally and crafting elevated dishes that reflect Central Otago's beautiful produce. Guided by the four elements—Earth, Air, Fire, and Water—our menu is a balance of comfort, creativity, and connection.



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!

Chef Choice 

Gluten **G**

Wheat **W**

Walnuts **WN**

Cashew **CN**

Honey **H**

Soy **S**

Hazelnut **HZ**

Fish **F**

Crustacean **C**

Sesame **SE**

Pine nuts **PN**

Almonds **A**

Sulphites **SU**

Egg **E**

Milk **M**

Pistachio **P**

Items marked with a * can be modified on request

SHARE & SMALL PLATES

Caramelized garlic focaccia bread

14

Italian style focaccia smothered with caramelised garlic, butter & parsley

Contains: S, G, W



Korean fried chicken bites

22

Korean fried chicken served with sesame, chili, soy & honey

Contains: G, SE, S, H

Grilled baby Cos

24

Grilled baby cos served with sour cream dressing, pine nuts & topped with freshly grated Grana Padano **Contains: M, PN**

Add Bacon

4

Crispy chili calamari

24

Golden crumbed calamari served with house made chili soy mayo & a fresh lemon wedge **Contains: G, W, MO, M*, E*, S***

Pulled beef cheek

28

Served with potato pave, romesco sauce & coriander mayo

Contains: M, E, G

Smoked fish toast

28

Topped with sesame seeds, siracha mayo & alfalfa sprout

Contains: E, G, F, S, SE

Grazing board

52

Shaved prosciutto, salami, pastrami, pickles, chutney, hummus, crackers & local New Zealand Cheeses **Contains: M, SE, G***

Chef Choice

Gluten **G** Wheat **W** Walnuts **WN** Cashew **CN** Honey **H** Soy **S** Hazelnut **HZ**

Fish **F** Crustacean **C** Sesame **SE** Pine nuts **PN** Almonds **A** Sulphites **SU** Egg **E** Milk **M** Pistachio **P**

Items marked with a * can be modified on request

PIZZA

Margherita pizza

30

House made tomato sauce, buffalo mozzarella & basil

Contains: G, W, M, S*

Truffle beef pizza

30

BBQ sauce, mozzarella, slow cooked beef cheek, & caramelized onion

Contains: G, W, M, S*



Chicken & mushroom pizza

30

Crème Fraiche base, mozzarella, chicken breast, market mushroom & red onion

Contains: G, W, M, S*

Chef Choice

Gluten **G**

Wheat **W**

Walnuts **WN**

Cashew **CN**

Honey **H**

Soy **S**

Hazelnut **HZ**

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Sesame **SE**

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SANDWICHES, BURGERS & WRAPS

Vegetarian wrap **22**

Cos Lettuce, red onion, parmesan cheese, gilled halloumi, & cucumber

Contains: W, G, M, E

Add bacon **4**

Add chicken **8**

Add smoked salmon **8**

Club sandwich **28**

Grilled chicken breast, crispy bacon, cos lettuce, tomato, mayonnaise served with thick cut fries **Contains: G, W, M, E**



180g Angus beef burger **30**

Angus beef, Lettuce, swiss cheese, tomato, caramelised onion & dill pickles served with thick cut fries **Contains: W, G, M, E**

Pork belly sliders **30**

Pork belly, coleslaw, tomato, sweet chilli mayo, cheddar cheese & mayo served with thick cut fries **Contains: G, W, M, E**

Chef Choice

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Fish **F** Crustacean **C** Sesame **SE** Pine nuts **PN** Almonds **A** Sulphites **SU** Egg **E** Milk **M** Pistachio **P**

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SOUPS & SALAD

Rice noodles with turmeric broth **24**

Rice noodles, bean sprouts, boiled egg, cherry tomatoes, lime & turmeric broth **Contains: E***

Add chicken **8**

Caprese salad **26**


Buffalo mozzarella, vine ripened tomatoes, basil & balsamic

Contains: M

Caesar Salad **26**

Cos lettuce, bacon, boiled egg, sourdough croutons & shaved parmesan

Contains: E, M, G, F

Chef Choice  Gluten **G** Wheat **W** Walnuts **WN** Cashew **CN** Honey **H** Soy **S** Hazelnut **HZ**

Fish **F** Crustacean **C** Sesame **SE** Pine nuts **PN** Almonds **A** Sulphites **SU** Egg **E** Milk **M** Pistachio **P**

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LARGE PLATES

Fish & Chips

30

Tempura battered New Zealand Dory fillets served with fries, tartare sauce, & a fresh lemon wedge **Contains: W, G, M, S, F, E***

Kumara & zucchini Moussaka

38

Roast vegetable moussaka, layered with rich Napolitana sauce, creamy béchamel & aged parmesan. Served with seasonal vegetables **Contains: M, G, W, H***



Punjab style butter chicken

41

Served with basmati cummin rice, paratha, pickles & raita

Contains: H, M, G, W, CN

Roast chicken leg

43

Served with pumpkin risotto, kale & orange mustard maple glaze

Contains: M*, G*, W*



250g Silver Fern Farms striploin steak

45

Served with thick cut fries, house salad & green peppercorn butter

Contains: M*, G*, W*

Mount Cook salmon fillet

54

Served with fennel soubise, cucumber & dill salsa

Contains: G, W, M, F

Chef Choice

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SIDES

Green beans 14

Served with buttered almonds & lemon

Contains: M* A*



Truffle parmesan fries 14

Thick cut fries tossed in truffle oil, topped with freshly grated Grana Padano

Contains: E, M, G, W

Garden Salad 14

Mixed garden salad w/ tomatoes, cucumber, & red onion

Roasted Beetroot and Carrot Salad 16

Whipped feta, hazelnut dukkha, balsamic & oranges drizzle

Contains: M, HZ*, P*

Chef Choice

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Wheat **W**

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Sesame **SE**

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Sulphites **SU**

Egg **E**

Milk **M**

Pistachio **P**

Items marked with a * can be modified on request

DESSERTS

Seasonal Sorbet & Ice Cream

14

Selection of rotating flavours, please ask our friendly staff

Contains: M*



Lemon Tiramisu

18

Fresh New Zealand lemons, mascarpone, sponge & cream

Contains: M, G, E, W

Peach Melba

18

Peach, meringue, raspberries & almond crumb **Contains: M, G*, E, W*, A**

Chocolate fondant

18

Served with Ice cream & chocolate sauce **Contains: E, G, W**

Whitestone cheese board

42

Blue, brie & cheddar served with crackers and quince

Contains: M, SE*, G*, W*

Chef Choice

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KIDS MENU

Grilled sirloin steak with chips or salad **14**

Contains: G*, W*

Kids pasta **14**

Spaghetti, tomato sauce & parmesan

Contains: G, W, M*

Chicken tenders & chips or salad **14**

Contains: E, G, W

Kids Ice cream **6**

Choice of vanilla or chocolate ice cream

Contains: E, M

Kids Brownie **11**


Chocolate brownie with whipped cream & chocolate sauce

Contains: E, M, S

Ice cream Sundae **12**

Vanilla ice cream, berries, marshmallows & chocolate flake

Contains: E, M, S

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