

★
MONDAY'S
KIDS EAT
FREE

elements

poolside bar & bistro

NIGHTLY
DINNER
SPECIALS

PLATTERS
*for those special
occasions*

FUNCTIONS
& EVENTS
*see staff
for more info*

COCKTAILS

Join us for happy hour,
everyday, 4-6pm

Darwin
Free Spirit
Resort



elements

poolside bar & bistro

aspen
Holiday Parks

FOOD

ENTREES

Local King Prawn + Prosciutto with Choron sauce (gf) (df) <i>Grilled skewers of local green king prawns wrapped in prosciutto, mint and basil</i>		\$18
Szechwan-seaweed Spiced Calamari + wasabi aioli <i>Toasted seaweed spiced crispy calamari strips served with wasabi aioli</i>	SML	LGE \$26
SA Oysters (gf) (df) <i>Naturals, with mignonette sauce Kilpatrick</i>	½ Doz.	Doz. \$34 \$38
Garlic bread Four-cheese <i>Pana de casa loaf with whipped butter and garlic</i>		\$8 \$12
Breads, Dips and cheese Fondue <i>Platter of bread, house made dips and dipping cheese</i>		\$16
Angus beef Salpicao Skewers + garlic bread (gfa) <i>Grilled angus beef bites marinated in Worcestershire, garlic and smoky paprika</i>		\$16
Vegetable Stack (gf) (df) (v) <i>Thinly sliced ratatouille vegetables, gratinated with herbed Napoli and vegan cheese</i>		\$18

MAINS

Crisp-skin Pork Belly Vegemite Adobo (gf) (df) <i>With garlic fried rice, pickled vegetables, steamed Pak choy</i>		\$29
Chicken Galantina (gf) <i>Stuffed chicken Kiev, Dutch carrots, bacon and brussels sprouts, balsamic jus</i>		\$29
Drunken fig braised lamb shank (gf) <i>Fig and red wine braised lamb shank served on ratatouille, parmesan mash, and rosemary jus</i>		\$30
Wagyu Rump and Spud (gf) <i>Grilled Wagyu rump, caramelised onion, compound butter, loaded jacket potato</i>		\$39
Pan seared local King prawns Thermidor <i>Served on garlic pasta, wilted kale, blistered vine tomatoes and herb salad</i>		\$36
NT local Barramundi (gf) <i>Grilled or battered. Served with chips, salad, lemon wedge and tartare sauce</i>		\$32
Crisp skin Atlantic Salmon (gf) (df) <i>Pan seared set on kale, fennel, broccolini and dill potato salad</i>		\$32
Wagyu Pounder Burger <i>Molten wagyu beef patties, caramelised onion, avocado, bacon, lettuce, onion, tomato and special burger sauce. Served with chips and tomato sauce</i>		\$36
Chicken or Beef schnitzel <i>Served with chips and salad; add \$4 for Parmi</i>		\$22
Wild mushroom and roaring forties blue cheese risotto (gf) (v) <i>Creamy wild mushrooms, spinach, blue cheese crumble, parmesan cheese</i>		\$28

STEAK

Beef cutlet, (bone-in Rib eye) 500g	\$55
Wagyu Rump, 300g	\$38
Angus Rump 350g	\$32
Angus porterhouse 400g	\$36
Angus Porterhouse 250g	\$20

SIDES

Parmesan mash, Dill-roasted potatoes, glazed market vegetables, Garden salad, Beer-battered chips, onion rings	\$3
HOUSE MADE SAUCES (gf) <i>Gravy, creamy mushroom, green peppercorn, Dianne, Bearnaise, creamy garlic</i>	\$2
TOPPERS <i>Creamy garlic local prawns, Avocado and maple bacon</i>	\$6

SALAD

Tofu and sesame (gf) (df) (v) <i>Silken tofu, seaweed, sesame, kewpie-dark soy dressing</i>	\$19
Chicken tortilla bowl <i>Set on crisp flour tortilla bowl, shaved grilled corn on cobb, Mexican beans and shredded cos tossed in zesty tomato vinaigrette</i>	\$16
Soft shell crab, avocado & NT mango (gf) (df) <i>Tempura soft shell crab set on baby greens, avocado slivers, cucumber, tomato and Spanish onions</i>	\$22
Pump Quin Salad (gf) (df) (v) <i>Honey roasted QB pumpkin, curried quinoa and chickpea, sundried tomato, spinach and tofu tossed in tahini-balsamic reduction and extra virgin olive oil</i>	\$26

PIZZA

<i>Gluten free base, add \$4</i>	S \$12	L \$20
Margherita <i>Bocconcini, fresh tomato & fresh basil</i>		
Hawaiian <i>Ham, pineapple, mozzarella & tomato sauce</i>		
Hot Pepperoni <i>Pepperoni, chilli flakes & mozzarella</i>		

CHEF'S REINVENTED PIZZA

Chipotle chicken and avocado <i>Roast chicken pieces, smashed Avo, jalapeno, onions, chipotle BBQ sauce</i>	S \$15	L \$24
BBQ meat lovers <i>Beef, bacon, pepperoni, salami and ham drizzled with BBQ sauce</i>		
Fully loaded <i>Beef, bacon, pepperoni, salami, ham, capsicum, onion, mushroom, olives and anchovies</i>		
Bacon cheeseburger <i>Beef, bacon, cheese sauce, special burger sauce</i>		
Gamberi <i>Paprika-garlic prawns, fetta crumble, wild rocket</i>		
Ultimate Veg <i>Roasted capsicums, mushrooms, onions, eggplant, semi dried tomato, olives, spinach and artichokes finished with balsamic reduction</i>		

KIDS MEALS-under 12

Tempura fish bites, chips, tartare	\$10
Chicken nuggets, chips, tomato sauce	\$10
Spaghetti and meatballs	\$10
Hawaiian Pizza	\$10
Bangers and mash	\$13
Cheeseburger, chips, tomato sauce	\$13
Chicken schnitzel, chips, tomato sauce; Parmi, add \$3	\$13

DESSERTS

Pavlova taster (gf) (v) <i>Petite meringue nests with mango and passionfruit, mixed berries, banana-caramel</i>	(GF, V)	\$15
Mango jubilee parfait (gf) (v) <i>Chilled salted caramel parfait served with caramelised mango and Cointreau</i>		\$12
Sticky date and toffee pudding <i>Served with rich caramel sauce and vanilla ice cream</i>		\$12
Chocolate mud cake (gf) (v) <i>With flambeed strawberries and vanilla ice cream</i>		\$15
Tropical fruit plate (gf) (v) <i>With passionfruit yogurt</i>		\$15

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within our kitchen we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Proud to support 100% NOT, a delicious plant-based meat alternative that delivers superior taste and texture.

(gf) Gluten free, (v) Vegan, (Veg) Vegetarian, (df) Dairy free

