

elements

• *café bar*

salads & snacks

Calamari salt & pepper seasoned calamari tubes & tentacles fried or grilled avocado slaw roasted garlic aioli	145
Tempura Prawns 4 battered prawns mango salsa sweet chilli sauce	275
Warm Flatbread (V) olive oil garlic rosemary & thyme with a pinch of salt flakes	75
Harissa Spice Chicken Livers red peppers cream spices chilli baguette	95
Natural Oysters 3 natural oysters buttered brown bread fingers red wine vinegar tabasco lemon wedges	190
Greek Salad (V) lettuce tomato olives red onion cucumber feta elements signature dressing	160
Cajun Chicken Salad cajun spiced chicken salad leaves tomato cucumber red onion marinated pepper feta avocado sesame dressing	180
Roasted Butternut Salad honey roasted butternut lentils salad leaves sweet piquant peppers red onion tomato cucumber pumpkin seeds basil emulsion	160
Niçoise Salad baby potatoes poached egg tomato red onion olives cucumber honey mustard dressing tuna green beans	180
from the sea	
Grilled Prawns 8 argentinian prawns spicy mexican style rice salsa roja	450
Fish & Chips grilled or tempura fried hake minted pea purée rustic fries tartare sauce	190
Linguine Del Mar 3 argentinian prawns calamari mussels salmon herbs white wine sauce parmesan linguine pasta	450

Grilled Norwegian Salmon fresh norwegian salmon soy & ginger glaze asian stir fry egg fried rice crispy nori coriander	425
Seafood Platter for 2 8 argentinian prawns 2 grilled hake portions deep fried calamari creamy mussels spicy rice rustic fries lemon butter salsa roja	950
pizza	
Margarita (V) tomato mozzarella herbs	120
Blondie (V) marinated brinjal mushrooms garlic caramelized onion mozzarella	150
Cajun cajun spiced chicken avocado tomato mozzarella rocket	190
Hawaiian (P) grilled bacon tomato mozzarella tomato pineapple	190
Modern garlic grilled prawns sundried tomato feta cheese herbed chicken mozzarella chilli rocket	270
Mexican spiced ground beef tomato peppers mozzarella jalapeño peppers avocado herbs	210
from the land	
Pistachio Chicken (N) 2 pistachio encrusted chicken fillets egg noodles asian stir fried vegetables peanut satay sauce	220
Grain Fed Beef Fillet 300g grilled beef fillet loaded fries caramelized onion roasted tomatoes creamy mushroom sauce	360
Durban Lamb Curry tender lamb durban aromatic spices coriander kashmiri masala steamed basmati rice traditional curry condiments	300
Beef Burger 200g ground beef patty spices bbq sauce cheddar cheese lettuce gherkin tomato avocado slaw rustic fries	190

Chicken Burger cajun spiced chicken fillet salsa roja mozzarella cheese lettuce gherkin tomato avocado slaw rustic fries	180
Chicken Wings & Ribs (P) 400g sticky bbq pork ribs peri – peri chicken wings rustic fries green salad roasted garlic aioli	320
Roasted Butternut Pasta napolitana sauce penne pasta mushrooms basil parmesan garlic roasted butternut	165
Elements Signature Shisa Nyama 300g beef sirloin 2 french trim lamb cutlets spicy chicken wings 200g farmhouse boerewors maize meal discs chakalaka	650

sandwich selection

toasted or plain on artisanal farmhouse white, farmhouse brown, 11 ancient grain or rye bread served with rustic fries / side salad

	Sgl	Dbl
Cheese & Tomato	125	175
Mushroom, Onion & Cheese	125	175
Cheddar Cheese, Ham & Tomato (P)	130	180
Chicken & Mayonnaise	160	210
Tuna & Mayonnaise	160	210
Beverly Hills Signature Lamb Curry	190	260

desserts

Deconstructed Fruit Pavlova seasonal fresh fruit ginger meringue passion fruit topping	120
Peanut Butter & Salted Caramel Chocolate Fudge Sundae peanut butter ice cream vanilla bean ice cream peanut brittle salted caramel & chocolate fudge sauce	110
Cinnamon Apple Crumble buttery shortbread tart case cinnamon caramelized apples raisins oat crumble topping vanilla bean ice cream	120
Homemade Chocolate Volcano soft centred chocolate dessert served with chocolate soil and vanilla ice cream	120

please note: Should you have any food allergies, please ask kitchen management about any specific allergens in the food before ordering from the menu

V = Vegetarian N = Nuts P = Pork