



ELEMENT BAR

eat . drink . chill

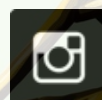
open 7 days (midday til late)

FUNCTIONS & PARTIES.

Our whole thing with functions & parties is we want you & your whole group to all have a really great time !!

We also know organising them can be seriously painful for you. So we've designed what we do to make sure it's as easy as possible for you to get things sorted & to provide plenty of options so we can help make it as cruisy, casual or formal as you'd like it to be.

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OUR PACKAGES.

EAT. (minimum 20+ people)

Just some stuff to nibble on (\$20 per head) -

Lighter selection of food brought out in one serving. Drinks at normal bar prices.

We want to be pretty well fed (\$30 per head) -

Broad selection of food served throughout your function. Drinks at normal bar prices.

EAT. DRINK. (minimum 30+ people)

Now THAT was a flipping great party (\$90 per head - 3hrs) -

Broad selection of food served throughout your function. Tap beers, cider, house wines/sparkling, basic spirits, soft drinks.

One for the stayers (\$100 per head - 4hrs) -

Broad selection of food served throughout your function. Tap beers, cider, house wines/sparkling, basic spirits, soft drinks.

What's a party without cocktails (\$130 per head - 3hrs) -

Broad selection of food served throughout your function. Tap beers, cider, house wines/sparkling, basic spirits, soft drinks. House cocktails.

Our crew is pretty darn spesh (\$160 per head - 3hrs) -

Broad selection of food served throughout your function. Tap beers, cider, premium wines/sparkling, premium spirits, soft drinks. House & classic cocktails.

Cheers !!

Our menu provides a broad range of food options for you to explore. You can either let us do all the work & trust us to come up with a great selection that we know you'll really enjoy, or feel free to let us know if you have a selection of our dishes you would specifically like to include.

Let us know if you have any special dietary requirements that isn't noted on our menu & we'll do our best to get you sorted.

TASTY THINGS TO SHARE

BAKED PRETZEL w/ butter (v, vgo)

BAKED BAGUETTE GARLIC BREAD (v, gfo)
CHEESY GARLIC (v, gfo)

CHARRED BREADS w/ trio of dips *may have nuts* (v, gfo)

RUSTIC FRIES, ketchup (v, vg, gfo)

SWEET POTATO FRIES, smoked chipotle mayo (v, vgo, gfo)

CRISPY ONION RINGS, aioli (v, vgo)

JALAPEÑO JAM & CREAM CHEESE SPRING ROLLS, house raspberry ranch (v)

GOLDEN CRUMBED TRIPLE CHEESE MAC BOMBS, bacon jam, mild spiced aioli (vo)

CRISPY COCONUT CHICKEN SOFT SHELL TACOS, mango & avocado salsa, charred corn, fresh lime, coriander (gfo)

SAFFRON & BUFFALO MOZZARELLA ARANCINI, smoked garlic aioli (v)

SALT & PEPPER SQUID STRIPS, mixed leaves, fresh lemon, mild spiced mayo & banana ketchup dipping sauces

CRISPY FRIED CHICKEN WINGS - plain & crispy; honey soy; whisky smoked bbq; old school buffalo (spicy); ghost pepper (ridiculously spicy)

GRILLED HALOUMI, roasted beetroot, rocket, toasted walnuts, raspberry vinegar glaze (v, gf)

ANGUS BEEF & PORK MEATBALLS in a pancetta, tomato, capsicum & olive braise, ricotta, baked garlic & thyme flatbreads (gfo)

TWICE COOKED PORK BELLY, roasted cauliflower purée, caramelised eschallots, spiced apple compote, cider glaze (gf)

SAGE ROASTED BUTTERNUT PUMPKIN SALAD, cherry tomatoes, danish feta, mixed leaves, toasted pine nuts, balsamic glaze (v, vgo, gf)

FRESH SEASONAL SALAD, house dressing (v, vgo, gf)

COLD PLATTERS TO PICK AT

CHEESE BOARD - vintage cheddar, double brie, sharp blue w/ charred breads, crackers, fruits, mixed nuts, house jam (v, gfo)

PLOUGHMAN'S PLATE - double brie, prosciutto, salami, feta stuffed green olives, dukkah, light salad, charred breads, house dips (vo, gfo)

FLATBREAD PIZZAS (gf base available)

MARGHERITA - tomato, buffalo mozzarella, basil pesto, napoli sauce (v, gfo)

VEGO - sage roasted butternut pumpkin, danish feta, toasted pine nuts, fresh rocket, mozzarella, napoli sauce (v, gfo)

BBQ CHICKEN - chicken, bacon, pineapple, yep, pineapple !!, mozzarella, house bbq (gfo)

MEATS - braised beef cheek, salami, pork belly, mozzarella, garlic aioli, whisky bbq sauce (gfo)

BUFFALO CHICKEN & BEEF RIB - buffalo chicken, hickory smoked bbq beef short rib, spanish onion, mozzarella, blue cheese aioli, old school buffalo sauce (gfo)

BRAISED BEEF CHEEK - caramelised onions, cherry tomatoes, baby spinach, mozzarella, jalapeño jam (gfo)

v - vegetarian; vo - vegetarian option; vg - vegan
vgo - vegan option; gf - gluten free; gfo - gluten free option