

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.

380 Harbour Drive
Coffs Harbour Jetty NSW 2450
Ph: (02) 6651 6655
pretzel@elementbar.com.au
www.elementbar.com.au







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 (\$95 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 (\$110 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 (\$135 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 (\$165 per head - 3hrs) Broad selection of food served throughout your function. Tap
beers, cider, premium wines/sparkling, premium spirits, soft
drinks. House & classic cocktails.



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 aren't noted on our menu & we'll do our best to get you sorted.

TASTY THINGS TO SHARE

BAKED PRETZEL w/ butter & molten cheese (v, vgo)

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

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

RUSTIC FRIES, ketchup (v, vg, gfo)

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

CRISPY ONION RINGS, aioli (v, vgo)

CRUMBED HALOUMI BITES, lemon, lemon aioli (v, gf)

POPCORN CHICKEN, smoked garlic aioli

CRISPY FRIED JALAPEÑO RINGS, molten cheese dip (v, vgo)

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

FOREST MUSHROOM & PARMESAN 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)

SOFT SHELL TACOS:

- ♦ Southern Fried Chicken Tenders, charred corn, coconut cream/mango/avocado salsa, fresh lime (gfo)
- ♦ Vegan BBQ Pulled Jackfruit, smashed avocado, charred corn (v, vg, gfo)

CHEESE KRANSKY BITES, persian feta, caramelised onion & beetroot jam, charred flat bread (gfo)

Cont'd...

ASIAN BRAISED PORK BELLY, carrot & ginger purée, thai fresh herb salad, korean sweet & spicy glaze (mild) (gf)

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

FRESH GARDEN SALAD, house dressing (v, vg, gf)

GRAZE WHILE YOU SIP

HONEY BAKED CAMEMBERT, port soaked fruits, toasted walnuts, charred breads (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 bbq beef rib, salami, pork belly, mozzarella, garlic aioli, whisky bbq sauce (gfo)

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

SWEET & SPICY BRAISED PORK BELLY - spanish onion, cherry tomatoes, mozzarella, korean sweet & spicy glaze (mild), creamy house slaw

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