



**WE ARE LOOKING FOR AUTHENTICITY.
NOT TRENDS**

Welcome to 2Elements, where our name embodies our passion: **Smoke and Fire**. These are the twin forces we harness in our quest for authenticity, bringing you the soul of classic BBQ elevated to a new level of sophistication.

SMOKE 'MEATS' SOPHISTICATION.

Drawing inspiration from Our Story and Our Craft, we utilize an authentic 2.6m North Carolina smoke pit and a roaring two-meter fire pit. We are dedicated to The Experience of genuine flavour, honouring time-tested traditions to craft everything from tender brisket and succulent ribs to delicate seafood and adventurous game meats.

Thank you for coming to taste our commitment to authenticity in every bite, experiencing the genuine taste born from these two essential elements.

**PLATTERS
KIDS**

ENTREE

**LOW &
SLOW**

**OPEN
FLAME**

**SPIRITS
SODA
COCKTAILS**

2 ELEMENTS

SMOKE & FIRE

SIDES/PLATTERS

KIDS MENU - \$14

NAPOLI PASTA - ELBOW

CHICKEN NUGGETS & CHIPS

CHEESE BURGER & CHIPS

HOT DOG & CHIPS

SIDE SALADS

SIDE / MAIN

BLOOD MOON

10/ 22

Beetroot, Spinach, Fetta cheese,
Walnuts, Balsamic.

POTATO SALAD

10/ 22

Crushed Baby potatoes with green
fresh herbs with lemon olive oil
vinegrette dressing

SLAW SALAD

10/ 21

Authentic Carolina Coleslaw. Red &
Green cabbage, carrots, Apple cider
vinegar, Mayo, Dijon mustard.

MOROCCAN COUSCOUS

10/ 21

Baby spinach, couscous, fresh
Moroccan herbs, roasted capsicum
with a citrus vinaigrette.

PLATTERS

BBQ DELIGHT (2-3PPL)

Brisket, Pull Pork, Pork Belly. Pickled sides (pickles, jalapenos, Kimtchi) 3 sauces, you choice salad, Mac n Cheese, \$99

BONE COLLECTOR (4-6 PPL)

Pork Ribs , Tomahawk 1.4+kg. Chicken Wings x6. Lamb Chop Loins. Chips, Your Choice Salad, 3 House Made Sauces. \$270

CHAR-GRILL FUN

Adana Skewer, Grilled Chicken, Picanha, 2 x Pitta Bread, Chips, 2 sauces to compliment the meats and your Choice Salad \$99

WOG PLATTER (2-3 PPL)

Lamb , Chicken , Crumbed Saganaki, Trio Dips of Tarama, Spicy capsicum, Tzatziki, 2x Pitta bread, Chips, Potato Salad. \$99

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NEW

JALAPENO CHEESEBALLS x4 AKA GRENADES

Smoked Mozza cheeseballs stuffed with jalapeños. Served with side of Bluecheese. \$18

STUFFED JACKET POTATO

Smoked Oven-baked potatoes, filled with brisket & pork trims, mixed with Pickled gherkin and Jalapenos. Topped with Smokey house made cream cheese \$15

OVERLOADED CHIPS

A mountain of chips, layered with brisket & pork trims, mixed variety of pickles. Topped with smokey house made cream cheese. \$21

CORNCOB

Grilled corn on the cob, finished with butter-herbs mix and parmesan. \$7

JURASSIC CHICKEN WINGS X4

Whole chicken wings, marinated overnight, cooked in smoker, flash fried to crisp skin. Choose your sauce. \$16

GARLIC SOURDOUGH BREAD

Freshly baked bread slice with garlic butter & rosemary grilled on order. \$3

FLASH FRIED CALAMARI 220g

Local Squid catch. Brined and pineapple cut for extra softness. Served with aioli, lemon and house made citrus seasoning. \$22

SMOKEY MAC N CHEESE 2-3PPL

Creamy elbow macaroni with a 3 smoked cheese combo. Topped with butter roasted Japanese panko, herbs and parmesan. \$18

BURNT ENDS

Tender and flavoursome brisket burnt ends, sizzled with balsamic glaze. A BBQ dream. \$21

NEW

SAGANAKI

Golden-fried Greek cheese, served sizzling with lemon. \$18

CHIPS

Large bowl of chips. Seasoned with our house BBQ salts, served with Ketchup. \$12

CHEESE KRANSKY

Grilled Kransky sausage oozing with stuffed cheese. \$14

NEW

TRIO DIPS

Two warm pitta bread, Tzatziki, Spicy Cheese Capsicum, Pink Tarama (fish roe) \$18

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LOW AND SLOW

BEEF BRISKET -Wagyu COMPETITION STYLE 160g

A true Labor of love. Dry Brined for 12 hours. Smoked for a remarkable 16 hours, then carefully rested for an additional 10-14 hours. This results in a tender masterpiece, bursting with deep, smoky flavours that will leave you craving more. A true BBQ legend awaits. \$27

PULL PORK SHOULDER 200g

Smoked for 12 hours and rested for 10 hours. Injected with its own juices, ensuring a moist, flavor-packed feast. Enjoy this expertly seasoned, tender masterpiece with 3 side sauces. \$24

SMOKED PORK BELLY 200g

Smoked for 4hours & basted in it's own juices for an other 3hours. We Guarantee the softest meat you've tasted \$26

LAMB CHOP LOINS 500g

Marinated for 12 hours to wash out the gamy flavours, seasoned with Medditeranian lamb rub, 2Hours Smoked for perfect tenderness. Rested on its own Juices until serve. \$33

U.S.A PORK RIBS 400g-500g

Overnight marination in wet brine. Smoked low and slow in applewood for 6 hours. Rested on its own Juices and house extracted authentic lard until serve. \$43

NEW

LAMB SHANK 450g-500g

24h Marinated in Red wine and herbs. Slow Smoked and Braised for 15hours. Served in its own reduced red wine Jus \$29.

NEW

VEAL OSSO BUCO 450g-500g

A classic Italian specialty: Marinated in wine and vegetable broth for 24h. Slow-braised in a rich succulent marrow. \$29

1. Slaw, Mac n Cheese, Pickles, garlic bread, bourbon sauce \$18
2. Chips, corn cob, pickled Jalapeños, BBQ sauce \$18
3. Grilled vegetables. Cherry Balsamic glaze and dry Shallots \$18
4. Side Salad - \$10 (Page 1)
- NEW! 5. Truffle Orzo \$13
- NEW! 6. Sweet Potato Puree \$12
7. Side Chips \$8

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OPEN FLAME

OPEN SOUVA

Marinated for 24 hours. Comes with pitta, tzatziki, choice salad & chips.

Chicken \$33 **Lamb** \$36

NEW

ADANA KEBAB SKEWER 300g

Minced lamb with characteristic mild taste of Middle East. Grilled until tender and juicy on a wide skewer. Comes with Pitta, Sumac, Onions, Fresh Parsley, Chips. \$33

NEW

PORK CUTTLETS 450g

Seasoned with a blend of herbs. Smoked for 2 hours. Seared over opened flame. \$32

SEAFOOD SKEWER

Fisherman's catch on a spike; Synthesis of salmon, prawns, scallops, bell peppers, spanish onions. Served w/ 2ELEMENTS sauce & lemon wedge. \$31

SALMON STEAK

Alaska Wild Salmon, enhanced with a sweet and zesty honey-orange-ginger glaze. Coming with a side of Grilled Veggies \$42

NEW

PORTER HOUSE 350g

A premium MB4 porterhouse steak, slow smoked to perfection, then finished with a high heat reverse sear for a flavourful crust, caramelised fat cap and tender, juicy centre. \$43

NEW

PICANHA - QUEEN OF STEAKS 350G

Famous Brazilian flavour experience. Tender MB4 top sirloin crowned with its iconic fat cap, which bastes the meat as it grills, creating unparalleled juiciness and a deep, beefy taste distinct from leaner cuts. \$38

NEW

T-BONE 800g

Two legendary steaks, one bone. Features the tender filet and the flavour-packed New York strip for the complete steak experience. \$85

TOMAHAWK 1.4KG+

Indulge in our Tomahawk Steak, a prime bone-in ribeye aged and smoke-infused for peak flavor. Before serving, we apply a reverse-sear technique over open flames with butter-rosemary for a perfect crust, ensuring every bite is juicy. Paired with 2 fine sauces. A treat for meat lovers. \$180

RUMP STEAK ALCHEMY MB4 350g

Injected with natural tallow Smoked for 2 hours and seared on open flames. \$42

Bourbon	\$4	Ketchup	free
Gold Carolina	\$4 -Mustardy	Mustard	free
Sweet & Sticky	\$3 -Honeysh	Dijon	\$2
Texas	\$3	2ELEMENTS	\$3
Buffalo	\$3 -Mild Spicy	Ranch	\$3
Smoked BBQ	\$2	Blue Cheese	\$3
Garlic Butter	\$3	Chimichuri	\$3

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2 ELEMENTS

DRINKS

WHISKY/BOURBON

JIM BEAM	10
WOODFORD	15
JOHNNY W RED	10
JOHNNY W BLACK	13
CANADIAN CLUB	12
JACK DANIELS	13
GLENFIDDICH	16
CHIVAS REGAL	16
GENTLMEN JACK	16
MAKERS MARK	16

VODKA

SMIRNOFF	10
GREY GOOSE	14
BELVEDERE	14

RUM

BUNDABERG	10
BACARDI	11
MALIBU	10
CAPTAIN MORG.	11
SAILOR JERRY	12
KRAKEN BLACK	13

TEQUILA

CUERVO	12
CUERVO SILVER	11

BEERS

	SCHOONER / PINT
ASAHI	14/ 16
PERONI	14/ 16
CARLTON	13/ 15
GREAT NORTHERN	13/ 15
PIRATES PALE ALE	13/ 15
BALTER XPA	14/ 16

BOTTLE

CORONA	11
CASCADE LIGHT	10
ZERO PERONI	10

CIDERS

STRAWBERRY REKORDLING	12
PEAR SOMERSBY	11
APPLE SOMERSBY	11

GIN

GORDONS	10
ROKU	12
BOMBAY	12
HENDRICKS	14



COCKTAILS



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2 ELEMENTS

COCKTAILS

OLD FASHION

WHISKY, SUGAR, BITTERS 23

NEGRONI

ROSSO VERMOUTH, GIN, CAMPARI 23

TIRAMISU

XPRESSO, AMARETTO, BAILYS, COCO POWDER 21

RASPBERRY CRUSH

VODKA, RASPBERRIES, RASPBERRY CORDIAL,
GRENADINE 18

APPLETINI

VODKA, APPLE JUICE, SOUR APPLE, LIME 19

LYCHEETINI

VODKA, APPLE JUICE, LYCHEE LIQUOR, LEMON 19

COSMOPOLITAN

CRANBERRY JUICE, VODKA, LIME, COINTREAU 20

ST. CLOUD

EGG WHITE, ELDER FLOWER, LEMON, GIN, 21

MARGARITA

TEQUILA, COINTREAU, LEMON, LIME 20

GREEN JUNGLE

RUM, MIDORI, KIWI, PINEAPPLE JUICE 18

LONG ISLAND

TEQUILA, RUM, GIN, VODKA, COINTREAU, LEMON,
COKE 23

PANTHER MILK

AMARULA, WHITE CREAM DE CACAO, COCONUT
CREAM, KAHLUA 21

ESPRESSO MARTINI

VANILLA SYRUP, VODKA, ESPRESSO, KAHLUA 22

BUTTERFLY FLOWERS

GIN, ELDER FLOWER , FLOWER TEA, SODA 18

AMARETTO SOUR

AMARETTO, LEMON, EGG WHITE 22

BLUE BIRD

GIN, LEMONADE, BLUE CURACAO, BLACK
CURRANT 18

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE, GRENADINE 16

TOMMY'S MARGARITA

TEQUILA, AGAVE SYRUP, LIME, COINTREAU 18

APEROL SPRITZ

APEROL, PROSECCO, SPARKLING WATER 14

RED MARGARITA

TEQUILA, LIME, LEMON, SALT, AGAVE SYRUP 19

MOCKTAILS

SHORT ISLAND ICED TEA

GINGER SYRUP, LEMON, COKE, ORANGE BITTERS 12

AMAFAKE-O SOUR

PINEAPPLE JUICE, LEMON, EGG WHITE, ALMOND SYRUP 12

FLY ICED TEA

BUTTERFLY PEA LEAF TEA, ELDERFLOWER SYRUP 12

LYCHEE LOVE

APPLE JUICE, ORANGE JUICE, LYCHEE, GRENADINE 12

OG COLADA

PINEAPPLE JUICE, LIME, COCONUT CREAM,
COCONUT SYRUP 12

WINE & BEER



PLATTERS

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LOW &
SLOWOPEN
FLAMESPIRITS
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2 ELEMENTS

WINES

WHITE

GLS | BTL

SAUVIGNON BLANC MT RILEY	-/45
SAUVIGNON BLANC STONEGATE	9/36
CHARDONNAY HOLLICK	-/45
CHARDONNAY - STUDIO	10/40
CHARDONNAY - LAMBROOK	10/40
PINOT GRIGIO - TALIS	11/44
MOSCATO SUGAR & SPICE	11/44

SPARKLING

CUVEE BRUT STONEGATE	10/40
PROSECCO - VILLA JOLANDA	-/50
ROSE BRUT	-/48

ROSÉ

LES PEYRAUTINS	11/44
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RED

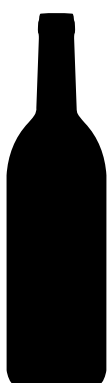
GLS | BTL

MALBEC DEVOCION	11/44
SHIRAZ MCLAREN VALE	-/48
SHIRAZ WATER WHEEL	11/44
CAB SAUV STONEGATE	9/36
PINOT NOIR ROCHFORD	-/46

SOFT DRINKS

GLASS | JUG 1.7L

COKE, COKE 0, FANTA, SPRITE, SOLO	6/21
FRESH LEMON, LIME, BITTERS	8/27
GINGER BEER - BUNDABERG	7/NA
JUICE (APPLE, PINEAPPLE, ORANGE)	6/21
CRANBERRY, ANY COMBO	



2 ELEMENTS

DESSERTS

BEE NANA SPLIT

Torched Banana split with 2 Honeycomb ice-cream scoops, Oreo Biscuits, Tossed with Honey & Chocolate sauce. Sprinkled with Walnuts and shaved almonds. \$18

DECONSTRUCTED APPLE PIE

Caramelized apple slices, cinnamon ice cream, and a crumble of pie crust sprinkled around. drizzled with caramel sauce and honey \$19

AMARETTO CRÈME BRÛLÉE

Velvety custard infused with almond-flavored Amaretto liqueur, Finished with a crisp sugar topped glass. \$17

CREPES

delicate, soft, warm golden crepes filled with your choice of sweet sauce lightly dusted with icing sugar \$17

-Lemon Curd

-Strawberries & Nutella

FUNCTIONS

ANNIVERSARIES

BIRTHDAYS

CORPORATE

VENUE HIRING

TEA & COFFEE

ASK WAITER FOR SELECTION



(03) 5878 1979