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Phone (03) 5878 1979

Location 2/197 Karingal Drive. Frankston



JALAPENO POPPERS x4 AKA BOMB SHELLS
Smoked jalapeños stuffed with Cream and Texan spices. \$14
Add bacon +\$3.9

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 \$12

CHAT POTATOES
Pandemonium of Mediterranean, Italian and Moroccan spices
binded with mustard on smoked baby potatoes \$12

OVERLOADED CHIPS
A mountain of chips, layered with brisket & pork trims, mixed
with Pickled Gerkin and Jalapenos. Topped with smokey house
made cream cheese. \$19

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

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, pan toasted with garlic butter & rosemary.
Perfect companion to any meal. \$2.5

FLASH FRIED CALAMARI
Local Squid catch. Brined and Pineapple cut for extra softness.
Served with Aioli, lemon and house made citrus seasoning. \$22

SMOKEY MAC N CHEESE
Creamy elbow macaroni with a 3 smoked cheese combo. Topped
with butter roasted Japanese panko, herbs and parmesan. \$17

BURNT ENDS
Tender and flavoursome brisket burnt ends, sizzled with
balsamic glaze. A BBQ lover's dream. \$19

BBQ CANDIES
Super Smoked Pork Belly in thick cubes. Served with bbq dip. \$19

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

HOUSE MADE SAUSAGE
Hanged for days. Smoked for days. Unforgettable for days.
Beef, Pork, Orange, Leek, Mediterranean spices. 150g. \$14

KIDS MENU

- Elbow Bolognese \$12
Chicken Nuggets & Chips \$12
Cheese Burger & Chips \$13
Hot Dog & Chips \$12

MAINS - OPEN FLAME

ADANA SKEWERS
2x Juicy, spice-infused minced grilled lamb skewers. Served
with a side of pitta bread & Tzatziki \$26

OPEN SOUVA
Marinated for 24 hours. Comes with pitta, tzatziki, choice
salad & chips. Chicken \$30 Lamb \$33

RUMP STEAK ALCHEMY 350G
Injected with natural tallow and converted to scotch fillet \$39

PORK RIBEYE 450G
Butcher's Special cut for 2ELEMENTS. Seasoned with a
blend of herbs. Seared over live fire. \$38

SEAFOOD SKEWER
Fisherman's catch on a spike: Synthesis of salmon, prawns,
scallops, veggies. Served w/ tartare sauce & lemon wedge. \$18

WHOLE SNAPPER
Fresh snapper, golden and crisped from the live flames.
Served with Mediterranean salsa verde & tartare sauce. \$MP

SALMON STEAK
A perfectly grilled salmon steak, enhanced with a sweet and
zesty honey-orange-ginger glaze. \$36

GRILLED VEGGIES
A medley of seasonal vegetables, lightly sautéed for a burst of
freshness. Topped w/ Shallots & cherry balsamic glaze. \$23

STUFFED CALAMARI
Whole Tube Calamari stuffed with meditterenian veggies &
feta cheese. Touch of chilly flakes, salt, pepper and lime. \$42

DONT FORGET

Pair your main with an option or side salad.

Table with 2 columns: Dish Name, Price. Rows include BLOOD MOON, POTATO SALAD, SLAW SALAD, MOROCCAN COUSCOUS.

SALADS

PAIRING OPTIONS

Full meal experience in a reasonable price mark.
Your main dish with one of the below options \$17

- 1. Slaw, Mac n Cheese, Pickles, garlic bread, bourbon sauce
2. Chips, corn cob, pickled Jalapeños, BBQ sauce
3. Grilled vegetables. Cherry Balsamic glaze and dry Shallots.
4.Side Salad - \$9

BEEF BRISKET COMPETITION STYLE 150-160G
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. \$26

PULL PORK SHOULDER 200G
Smoked for 12 hours and rested for 10 hours. Soft, juicy and
authentic pork experience. It comes in 3 variations. \$24
- Buffalo: For hot sauce lovers.
- Texas: Classic pulled pork with a Texas BBQ flavour.
- Sweet & Sticky: Pork drizzled in sweet BBQ sauce & honey

WHOLE HOG 220G
Experience our Whole Hog BBQ, Slow-cooked for 20 hours
over a genuine North Carolina pit. It's basted hourly with
traditional sauces and re-injected with its own juices,
ensuring a moist, flavor-packed feast. Enjoy this expertly
seasoned, tender masterpiece with 3 regional sauces. \$32

SMOKED PORK BELLY 200-210G
Smoked for 4hours & basted in it's own juices for an other
3hours. We Guarantee the softer meat you've tasted \$25

LAMB CHOP LOINS 400GR
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. \$32

U.S.A PORK RIBS
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. \$40/Rack. 500gr
Choose your glaze.

TOMAHAWK 1.2KG+
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 live flames for a perfect crust,
ensuring every bite is juicy. This ultimate feast is paired w/
your choice of 2 fine sauces. A treat for meat lovers. \$180
1. Bourbon BBQ. - Seared with Bourbon & Coffee.
2. Rosemary - garlic butter sauce.

BARRAMUNDI POUCH
Smoked barramundi and seasonal vegetables prepared "en
papillote", capturing the essence of both smoke and steam.
Unravel the string to discover a steaming, flavorful ensem-
ble, perfectly melding sea and garden on your plate. \$41

SAUCE / GLAZE

- Smoked Bourbon \$3
Gold Carolina - Mustardy \$2
Sweet & Sticky - Honeysh \$2
Texas - Peppery & Vinegish \$2
Buffalo - Mild Spicy \$2
Cheese Cream \$2
BBQ Free
Smoked BBQ \$1
Ketchup Free
Mustard Free
Dijon \$2
Smoked Aioli \$2

MAINS - LOW & SLOW

PLATTERS

- 1. BBQ DELIGHT (2PPL)
200g Brisket, 200g Pull Pork (1 Sauce), 200g Pork Belly,
Pickled sides (pickles, jalapenos, onions) you choice salad,
Mac n Cheese, \$90
2. BONE COLLECTOR
Pork Ribs 500gr, Tomahawk 1.2kg, Chicken Wings x6, Lamb
Chop Loins 300gr, Chips, Coleslaw, 3 house made sauces. \$270
3. CHAR-GRILL FUN
2 Adana Skewers, 200gr Grilled Chicken, 350gr Rump Stake,
Chips, Your Choice Salad \$95

GAME MEATS

COMING IN WINTER
"Or ask...
maybe we have
something"

- VENISON
- JACK RABBIT
- GOOSE
- ELK
- BISON
- WILD BOAR
- CROCODILE TAILS
- KANGAROO
- MOOSE
- QUAIL

DESSERTS

- BEE-NANA SPLIT
Torched Banana split with 2 Honeycomb ice-cream scoops, Oreo
Biscuits, Tossed with Honey & Chocolate sauce. Springled with
Walnuts and shaved almonds. \$17
DECONSTRUCTED APPLE PIE
Caramelized apple slices, cinnamon ice cream, and a crumble of
pie crust sprinkled around. \$17
AMARETTO CRÈME BRÛLÉE
Velvety custard infused with almond-flavored Amaretto liqueur.
Finished with a crisp sugar topped glass. Sprinkled with shaved
almond flakes. \$17

FUNCTIONS

- ANNIVERSARIES
BIRTHDAYS
CORPORATE
VENUE HIRING

BEERS

	SCHOONER	PINT
Asahi	12	14
Peroni	12	14
Carlton	10	12
Great Northern	9	11
Pirates Pale Ale	12	14
Balter XPA	12	14

BOTTLE

Corona	10
Cascade Light	9

CIDERS

Strawberry Rekorderlig	10
Pear Somersby	10
Apple Somersby	10

WHISKY | BOURBON

VODKA

Jim Beam	9	Smirnoff	9
Woodford	14	Grey Goose	13
Johnny W Red	9	Belvedere	13
Johnny W Black	10		
Canadian Club	10	RUM	
Jack Daniels	10	Bundaberg	9
Glenfiddich	12	Bacardi	10
Chivas Regal	12	Malibu	9
Gentlemen Jack	13	Captain Morg.	10
Makers Mark	13	Sailor Jerry	11
		Kraken black	12

TEQUILA

GIN

Cuervo	11	Gordons	9
Cuervo Silver	10	Roku	11
		Bombay	11
		Hendricks	13

LIQUEURS

Ouzo	12	Cointreau	10
Southern Comf.	12	Amaretto	10
Hennessy	13	Aperol	10
Frangelico	11	Campari	10
Kahlua	10	Baileys	10

SOFT DRINKS

	GLASS	JUG 1.7L
Coke, Coke 0, Fanta, Sprite, Solo	5	20
Fresh Lemon, Lime, Bitters	7	N/A
Ginger Beer - Bundaberg	7	N/A
Juice: Apple, Pineapple, Orange,	5	20
Cranberry, Any combo		

PUREZZA™
BOTTLE \$10-\$6
PREMIUM WATER

COCKTAILS

Red Margarita
Tequila, Lime, Lemon,
Sofi, Agave syrup 18

Old Fashion
Whisky, Sugar,
Bitters 20

Negroni
Rosso Vermouth,
Gin, Campari 20

Tiramisu
Espresso, Amaretto,
Cream De Cacao,
Coco Powder 19

Raspberry Crush
Vodka, Raspberries,
Raspberry syrup, Soda,
Grenadine 17

Appletini
Apple Juice, Vodka,
Apple Schnapps,
Sour apple, Lime 18

Lycheetini Time
Vodka, Apple Juice,
Lychee Juice, Soho,
Lemon 18

Cosmopolitan
Cranberry Juice,
Vodka, Lime,
Cointreau 19

St. Cloud
Wonder foam,
Lemon, Gin,
St. Germain 19

Margarita
Tequila, Lemon,
Cointreau, Lime 19

Green Jungle
Rum, Midori, Kiwi,
Pineapple Juice 17

Long Island
Tequila, Rum, Gin, Vodka,
Cointreau, Lemon, Coke 22

Panther Milk
Amarula, Mr. Black,
Cream De Cacao,
Coconut, Choco 19

Espresso Martini
Espresso, Vodka,
Vanilla syrup,
Mr. Black 20

Butterfly Flowers
Butterfly pea iced tea,
Gin, Elderflower syrup,
Soda water 17

Amaretto Sour
Amaretto, Lemon,
Wonder foam 20

Blue Bird
Gin, Blueberry, Lemonade,
Blue Curacao 12

Tequila Sunrise
Grenadine, Tequila,
Orange Juice 12

Malibu Cola
Malibu, Coke 12

Cuba Libre
Rum, Coke 12

Whisky Highball
Soda, whisky 12

**Tommy's
Margarita**
Tequila, Agave syrup, Lime 12

Aperol Spritz
Aperol, Soda,
Sparkling wine 12

WINES

RED

Organic Devocion	10 / 40
Shiraz. McLaren Vale	10 / 40
Shiraz. Studio Series	8 / 32
Shiraz. Water Wheel	11 / 44
Cab Sauv. Stonegate	8 / 32
Pinot Noir. Rochford	11 / 44

WHITE

Sauv Blanc. Mt Riley	10 / 40
Sauv Blanc. StoneGate	8 / 32
Chardonnay Hollick	10 / 40
Chardonnay Studio	8 / 32
Pinot Gris. Angove	9 / 36
Moscato. Sugar&Spice	10 / 40

SPARKLING

Cuvee Brut. StoneGate	9 / 36
Prosecco	10 / 40

ROSE

Les peyraudins	11 / 44
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MOCKTAILS

Short Island Iced Tea

Ginger syrup, Lemon,
Coke, Orange bitter 10

AmaFake-O Sour

Pineapple Juice, Lemon,
Bitters, Orgeat syrup,
Wonder foam 10

Fly Iced Tea

Butterfly pea iced tea,
Elderflower syrup 10

Lychee Love

Apple Juice, Orange
Juice, Lychee syrup,
Grenadine 10

OG Colada

Pineapple Juice,
Coconut syrup, Lime,
Coconut Cream, 10

SMILE **EAT** DRINK **LAUGH**

LUNCH

FROM \$12

SMOKED SANDWICHES

TUESDAY

BUY 1 GET 2

ANY DRINK

WEDNESDAY

AMERICAN BBQ

RIBS | WINGS | BURGERS | DOGS

THURSDAY

HALF PRICE STEAKS

TOMAHAWK, PORK RIBEYE, RUMP ALCHEMY

BBQ COCKTAILS

HAPPY HOUR 2PM-5PM

\$3 **\$9.9**

\$3 WINGS **MALIBU COLA**
\$3 POPPERS **CUBA LIBRE**

\$3 CORN COB **TOMMY'S MARGARITA**
\$3 CHICKEN TENDER **TEQUILA SUNRISE**
\$3 CHARCOAL POTATO **WHISKY HIGHBALL**
\$15 U.S.A PORK RIBS **APEROL SPRITZ**
\$12 GYROS SOUFLAKI **BLUE BIRD**