



2 course menu \$75 | 3 course menu \$95

Entree

Mooloolaba Prawn fried chicken, stinging nettle, lemon

Elm Tartare watermelon, kombu, sesame

Squid macadamia, radish, finger lime

Main

Murray River Cod edamame, seaweed, taro, dashi

Wild Shot Buffalo yam, kale, beef tendon, salt bush

Duck Breast buckwheat, trumpet mushrooms, nori

Dessert

Sheep's Milk Mousse rhubarb, umeshu, strawberry

Cheesecake tropical fruit, macadamia, alpine pepperberry

Sides

Bone Marrow red miso glaze, sourdough **\$12**

Spring Vegetables buttermilk, warragal greens, shichimi **\$12**

Gem Lettuce kakalla, spicy cod roe, burnt citrus **\$12**

We are dedicated to accommodating dietary requirements with prior notice.

Elm cannot guarantee an allergen free kitchen.

1.5% surcharge on all credit cards. 15% surcharge on Public Holidays.

