



Tasting Menu

\$125 per person

Sommelier's choice \$75

Oyster ponzu

Raw Scallop yuzu kosho, lime, onion weed

Elm Tartare watermelon, kombu, sesame

Squid macadamia, radish, finger lime

Gem Lettuce kakalla, spicy cod roe, burnt citrus

Wild Shot Water Buffalo yam, kale, salt bush

Spring Vegetables buttermilk, warragal greens, shichimi

Mepunga Gruyere pear, honey, umeboshi, bee pollen

Cucumber apple, wood sorrel, gin

Sheep's Milk Mousse rhubarb, umeshu, strawberry

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.

