



Vegetarian Menu

2 course menu \$70 | 3 course menu \$90

Entree

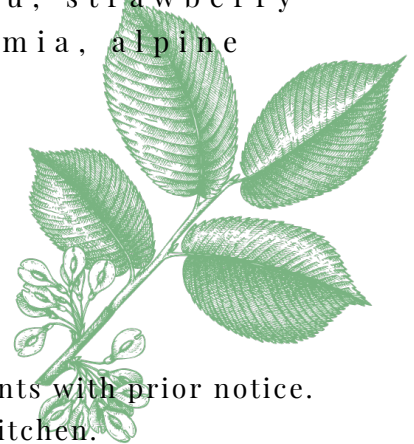
Elm Tartare watermelon, kombu, sesame
Spring Vegetables puffed wild rice, buttermilk

Main

Gnocchi spring beans, warragal greens
Pearl Barley buckwheat, trumpet mushroom, kale, sea herbs

Dessert

Sheep's Milk Mousse rhubarb, umeshu, strawberry
Cheesecake tropical fruit, macadamia, alpine pepperberry



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.