



Vegetarian Menu

95pp

House baked sourdough cultured butter

Stinging nettle edamame, finger lime, sea herb

Elm Tartare kombu, sesame

Miso glazed eggplant daikon

Gem lettuce burnt citrus

Trumpet Mushroom Murmungee Basin kale, barley

Summer Vegetables buttermilk, warrigal greens,
shichimi

Cucumber apple, wood sorrel, gin

Coconut Panna tropical summer fruit, macadamia, alpine
pepper berry



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.