



3 course menu 85pp

House Baked Sourdough cultured butter

5pp

Entree

½ Doz Oysters ponzu

Squid macadamia, radish, finger lime

Summer Vegetables buttermilk, warrigal greens,
puffed wild rice

Main

Gippsland Grass fed Sirloin MS2 yam, kale, beef
tendon, salt bush

Murray River Cod edamame, rapini, tobiko

Trumpet Mushroom murmungee basin kale, pearl
barley, nori

Dessert

Sheep Milk Mousse rhubarb, umeshu, strawberry,
lemon myrtle

Kinako Cheesecake chamomile, peach, elderflower

Sides

Bone Marrow red miso glaze, sourdough

12

Gem Lettuce 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.

