



125pp

**House baked sourdough** cultured butter

**Oyster** ponzu

**Raw Scallop** yuzu kosho, lime, onion weed

**Elm Tartare** kombu, sesame, geraldton wax

**Squid** macadamia, radish, finger lime

**Duck Breast** buckwheat, mushroom, nori

**Gippsland Grass fed Sirloin** MS4 yam, murmurgee basin kale,  
salt bush

**Bone Marrow** red miso glaze

**Spring Vegetables** buttermilk, warrigal greens, shichimi

**Cucumber** apple, wood sorrel, gin

**Sheep Milk Mousse** rhubarb, umeshu, strawberry, lemon myrtle

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.





95pp

**Baby Octopus** taro, sesame, samphire

**Mooloolaba Prawn** fried chicken, stinging nettle, lemon

**Choice of -**

**Murray River Cod** edamame, rapini, tobiko

**Gippsland Grass fed Sirloin** MS2 yam, murmungee basin kale,  
salt bush

**Gem lettuce** spicy cod roe, burnt citrus

**Cheesecake** tropical fruit, macadamia, alpine pepperberry

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