



*Sommeliers Choice 85pp*

125pp

**House baked sourdough** cultured butter

**Oyster** ponzu

**Raw Scallop** yuzu kosho, finger lime

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

**Murray River Cod** daikon, hijiki, takuan

**Duck Breast** buckwheat, mushroom, nori

**Corn** black garlic, burnt chive

**Gippsland Grass fed Sirloin MS4** potato,

murmungee basin kale, salt bush

**Cucumber** watermelon, wood sorrel, gin

**Kinako Cheesecake** chamomile, peach,

elderflower



95pp

**Octopus** taro, sesame, ponzu

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

*Choice of*

**Murray River Cod** edamame, sprouting broccoli,  
tobiko

**Lamb Rump** murmungee basin kale,  
furikake

*Served with*

**Summer Vegetables** buttermilk, warrigal greens,  
shichimi

**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.