



Vegetarian Menu

95pp

Stinging nettle edamame, finger lime, sea herb

Elm Tartare kombu, sesame

Miso glazed eggplant daikon

Corn black garlic, burnt chive

Murmungee Basin Carrots pearl barley, miso, salt bush

Summer Vegetables buttermilk, warrigal greens,
shichimi

Cucumber watermelon, wood sorrel, gin

Coconut Panna Cotta mango, passionfruit, peach

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.

