



# Vegetarian Menu

95pp

**House Baked Sourdough** cultured butter

**Edamame** murmungee basin beans, finger lime, avocado

**Elm Tartare** kombu, sesame

**Miso Glazed Eggplant** daikon

**Corn** black garlic, burnt chive

**Murmungee Basin Carrots** pearl barley, miso, salt bush

**Watermelon** shiso, apple, cinnamon myrtle

**Coconut Panna Cotta** mango, passionfruit, peach

Menu subject to change based on seasonality & availability. Elm cannot guarantee an allergen free kitchen. 1.5% surcharge on all credit cards. 15% surcharge on Public Holidays.





**House Baked Sourdough** cultured butter 5

**SMALL**

**Elm Tartare** kombu, sesame 22

**Miso Glazed Eggplant** daikon 20

**LARGE**

**Murmungee Basin Carrots** pearl barley, miso,  
salt bush 35

**Murmungee Basin Squash** onsen egg, shitake,  
shiso 34

**SIDES 7pp**

**Corn** black garlic, burnt chive

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

**DESSERT**

**Watermelon** shiso, apple, cinnamon myrtle 12

**Coconut Panna Cotta** mango, passionfruit, peach 17

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