



Elm Tasting Menu 125pp

House Baked Sourdough cultured butter

Oyster ponzu

Raw Scallop yuzu kosho, finger lime

Kangaroo Tartare karashi su miso, egg yolk, chive

Elm Rillettes daikon, hijiki, takuan

Corn black garlic, burnt chive

Gippsland Grass Fed Sirloin MS4 intercostal, potato,
onion, plum

Watermelon shiso, lemon myrtle

Kinako Cheesecake apple, walnut, celery

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.



House Baked Sourdough cultured butter	5
Oyster ponzu	6.50
Raw Scallop yuzu kosho, finger lime	9

SMALL

Elm Rillettes daikon, hijiki, takuan	24
Kangaroo Tartare karashi su miso, egg yolk, chive	25

LARGE

Market Fish edamame, broccolini, tobiko	44
Duck Breast beetroot, macadamia, salt bush	46

SIDES

Murmungee Basin Vegetables buttermilk, sea blight, shichimi	14
Corn black garlic, burnt chive	7

DESSERT

Chocolate passionfruit, labneh, banana	20
Kinako Cheesecake apple, walnut, celery	20

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