



elm

d i n i n g

Festive Menu

\$150 per person

House bread, caramelised honey butter

Spice cured kingfish, tomato, cucumber essence, black olive, shallot

Grilled prawns, sambal, corn, popcorn, ink crisp

Black Angus eye fillet, eggplant miso purée, beef fat carrots, garlic

White chocolate snow, carrot cake, orange carrot sorbet, ginger

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.