



elm

d i n i n g

Celebration Menu

\$170 per person

Includes a glass of bubbles on arrival

House bread, caramelised honey butter

Oyster, coconut, turmeric, lime

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

Peppermint S'mores, marshmallow, graham cracker, dark chocolate

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.