

## Entree

<b>Trout tartare</b> , avocado, horseradish, roe	<b>26</b>
<b>Kangaroo</b> , house made pepper berry ponzu, Tangelo, finger lime	<b>25</b>
<b>Grilled asparagus</b> , broad bean pesto, goats milk yogurt, pepita	<b>23</b>
<b>Grilled king prawn</b> , nasturtium, edamame, kaffir lime	<b>30</b>

## Mains

<b>Woodland oyster mushroom</b> , rice, Stracciatella, prosecco	<b>33</b>
<b>Confit chicken Maryland</b> , bagna cauda, spiced pangrattato	<b>35</b>
<b>Seared market fish</b> , grilled lime, curry leaf and almond sauce	<b>42</b>
<b>Gippsland Valley grass-fed eye fillet (220g)</b> , bone marrow, condiments	<b>48</b>

## Sides

<b>House made panisse</b> , crispy greens, curry leaf mayo	<b>13</b>
<b>Chopped cucumber salad</b> , tarragon, almond	<b>12</b>
<b>Grilled honeydew</b> , torn mozzarella, shallot, local mountain harvest honey	<b>14</b>
<b>Mixed leaf salad</b> , garden herbs	<b>10</b>

**Leave it to Us                      \$115pp.**

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.