

Entree

Trout tartare , avocado, horseradish, roe	26
Kangaroo , house made pepper berry ponzu, blood plum, finger lime	25
Burrata , grilled zucchini flower, garlic, cashew	24
Grilled king prawn , nasturtium, edamame, kaffir lime	30

Mains

Woodland oyster mushroom , rice, stracciatella, prosecco	33
Confit chicken maryland , bagna cauda, spiced pangrattato	35
Seared market fish , grilled lime, curry leaf and almond sauce	42
Gippsland Valley grass-fed eye fillet (220g) , aromatic beef sauce, condiments	50

Sides

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

Leave it to Us \$115pp.

We are dedicated to accommodating dietary requirements with prior notice. Elm cannot guarantee an allergen free kitchen. 2.1% surcharge on debit and credit cards. 2.5% surcharge on AMEX cards. 15% surcharge on Public Holidays.