



## Entree

<b>Spiced lamb belly, mirin gastrique, tarator, crispy shallot and chilli oil</b>	<b>28</b>
<b>Market fish carpaccio, pear, nasturtium, miso sesame vinaigrette</b>	<b>27</b>
<b>Chargrilled prawns, semi dried tomato, tomato dashi broth</b>	<b>30</b>
<b>Panisse, Lomandra Farm greens, hung sheep yogurt</b>	<b>25</b>

## Mains

<b>Half confit chicken, lemon sauce, baby onion</b>	<b>38</b>
<b>Koji and ginger marinated pork chop, roast apple, garlic and chilli puree, koji jus</b>	<b>45</b>
<b>Grass fed eye fillet, aromatic beef sauce, charred leek condiments</b>	<b>52</b>
<b>Pan seared Humpty Doo barramundi, mussels, kombu</b>	<b>44</b>
<b>Grilled Markwood mushrooms, rice, ricotta, egg, cashew</b>	<b>34</b>

## Sides

<b>Triple cooked potatoes, schmaltz, lemon mayonnaise</b>	<b>16</b>
<b>Spring pea medley, ricotta, mint dressing</b>	<b>16</b>
<b>Lomandra Farm mixed leaf salad, citrus, garden herbs</b>	<b>14</b>

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.