



New Year's Eve

\$130 per person

Includes one Champagne and Strawberry cocktail

House made bread, kaffir lime butter

Oyster, curry leaf, finger lime

Scallop ceviche, lime ponzu

Spiced lamb belly, mirin gastrique, tarator, crispy shallot and chilli oil

Market fish carpaccio, pear, nasturtium, miso sesame vinaigrette

Panisse, charred Lomandra Farm greens, hung sheep yogurt

Grass fed eye fillet, aromatic beef sauce, charred leek, condiments

Triple cooked potatoes, schmaltz, lemon mayonnaise

Lomandra Farm mixed leaf salad, citrus, garden herbs

Sorbet palate cleanser

Chocolate torte, champagne truffles, raspberry caviar

Petit fours

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.