



Valentine's Day

Tasting menu | \$80pp

+ add arrival cocktail & paired wines | \$65pp

+ start with mini dragonfruit French 75 cocktail

House made bread, kaffir lime butter

Whipped extravagant brie, burnt honey, walnut, lavosh

Market fish carpaccio, pear, nasturtium, miso sesame vinaigrette

+ paired 2020 Monte Grande Soave Classico

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

Triple cooked potatoes, schmaltz, lemon mayonnaise

Lomandra Farm mixed leaf salad, citrus, garden herbs

+ paired 2017 Websters Estate Shiraz

Matcha mousse, tahini caramel, banana

Petite fours, made in house

+ paired 2015 Brown Brothers Patricia Noble Riesling

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.