



Snacks

Restaurant bread, house made cultured butter, garden herb powder 3 pp
add chicken rillette + 6pp

Pacific oyster, Geraldton wax, apple 7

Our spiced nuts 9

Charcuterie served with gnocchio fritto and pickles

Finocciona 11

Prosciutto di parma 18

Bresaola 16

Whipped extravagant brie, burnt honey, walnut, lavosh 20

Chicken rillette, cucumber, shallot, lavosh 14

Glazed fish wing, red miso, lime ponzu 15

Entree

Grilled squid, nduja, lime and tomato sauce 29

Seared diced kangaroo, sambal, kaffir lime, coconut 30

Market fish crudo, cucumber, lime, daikon 28

Markwood mushroom medley, panisse, sheep yoghurt, macadamia 25

Mains

Pork cotoletta, bitter greens, apple, confit garlic jus 46

Whole roasted market fish, herb butter, tobiko, lemon
served with garden salad MP

Grass fed striploin MB+2, summer squash, condiments 48

Chicken maryland, tamarind, lime, Lomandra sprouting broccoli 38

Beetroot risotto, stracciatella, parmesan, hazelnut 34

Sides

Triple cooked potatoes, schmaltz, citrus mayonnaise 16

Warm farro salad, Lomandra farm greens, pecorino 16

Lomandra Farm mixed leaf salad, citrus, garden herbs 14

Dessert

White chocolate and miso mousse, coffee ganache, macadamia, olive oil 19

Strawberry parfait, rhubarb, lavender, iron bark honey 19

Rotational ice cream and sorbet, please ask staff for today's selections 7

House made petit fours 8

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.