



Snacks

Restaurant bread , house made cultured butter, garden herb powder <i>add chicken rillette + 6pp</i>	3pp
Pacific oyster , Geraldton wax, apple	7
Our spiced nuts	9
Charcuterie served with gnoccho 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 <i>served with garden salad</i>	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.