



# Share style

*-\$85 per person*

**Restaurant bread**, house made cultured butter, garden herb powder

**Chicken rillette**, cucumber, shallot, lavosh

**Whipped extravagant brie**, burnt honey, walnut, lavosh

**Market fish crudo**, cucumber, lime, daikon

**Markwood mushroom medley**, panisse, sheep yoghurt, macadamia

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

**Grilled squid**, nduja, lime and tomato sauce

**Triple cooked potatoes**, schmaltz, citrus mayonnaise

**Lomandra Farm mixed leaf salad**, citrus, garden herbs

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

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.