



Share style

\$85 per person

Restaurant bread, house made cultured butter, garden herb powder

Chicken rilette, cucumber, shallot, lavosh

Whipped extravagant brie, burnt honey, walnut, lavosh

Market fish crudo, cucumber, finger lime, daikon

Markwood mushroom medley, panisse, sheep yoghurt, macadamia

Grass fed striploin MB+2, beetroot medley, 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.