



Chef's selection

\$105 per person

Restaurant bread, house made cultured butter, garden herb powder

Pacific oyster, Geraldton wax, apple

Whipped extravagant brie, burnt honey, walnut, lavosh

Add chicken rillette, cucumber, shallot, lavosh + 8pp

Add charcuterie served with gnoccho fritto and pickles + 8pp

Seared diced kangaroo, sambal, kaffir lime, coconut

Market fish crudo, cucumber, lime, daikon

Add grilled squid, nduja, lime and tomato sauce + 12pp

Grass fed striploin MB+2, summer squash, condiments

Warm farro salad, Lomandra farm greens, pecorino

Triple cooked potatoes, schmaltz, citrus mayonnaise

Add Lomandra Farm mixed leaf salad, citrus, garden herbs +5pp

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

House made petit fours

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.