elm
dining

# Chef's selection

*$115 per person*

**Restaurant made bread**, local oil, garden herb powder

**Pacific oyster**, watermelon vinegarette, jalapeño honey

**Melons**, stracciatella, prosciutto, 'Pepo' pumpkin seeds

*ADD* **Markwood mushroom medley**, field mushroom paté, hazelnut dukkha, tarragon oil *+8pp*

**Coal seared diced kangaroo**, pepperberry, beetroot, macadamia labne

**Market fish crudo**, cucumber, dashi, shiso, spring onion

**Grass fed striploin MB+2**, sweet corn, miso jus, spring onion salt

**Triple cooked potatoes**, oregano, lemon

**Warm farro salad**, Lomandra farm greens

*ADD* **Lomandra Farm mixed leaf salad**, garden herbs *+5pp*

**Cheesecake mousse**, lemon curd, almonds, fig leaf granita

**House made petit fours**

We are dedicated to accommodating dietary requirements with prior notice.
Elm cannot guarantee an allergen free kitchen. 15% surcharge on Public Holidays.