elm
dining

Snacks

Restaurant made bread, local oil, garden herb powder 5pp
add mushroom pâté + 8pp

Pacific oyster, watermelon vinegarette, jalapeño honey 7

Our spiced nuts 9

Charcuterie served with gnoccho fritto, pickles and jam
Finocciona 18
Bresaola 21
Prosciutto di parma 23

Mon's whipped brie, burnt honey, walnut, lavosh 26

'Brindabella' inspired smoked pork and chicken terrine, peas, nasturtium, crispy croutes 21

Glazed quail, pomegranate, walnut, chocolate 28

Entree

Coal seared diced kangaroo, pepperberry, beetroot, macadamia labne 30

Market fish crudo, cucumber, dashi, shiso, spring onion 28

Markwood mushroom medley, field mushroom paté, hazelnut dukkha, tarragon oil 25

Melons, stracciatella, prosciutto, 'Pepo' pumpkin seeds 25

Mains

Humpty Doo Barramundi fillet, zuchinni, green apple, snow peas, buttermilk herb emulsion 48

Grass fed striploin MB+2, sweet corn, miso jus, spring onion salt 54

Chicken maryland, asparagus, confit white beans, lavender jus 38

House baked gnocchi, confit tomatoes, pine nut cream, pangrittata, olives 34
add guanciale + 8

Sides

Triple cooked potatoes, oregano, lemon 16

Warm farro salad, Lomandra farm greens 16

Lomandra Farm mixed leaf salad, garden herbs 14

Dessert

Passionfruit and Valrhona chocolate delice, macadamia, wattleseed 19

Cheesecake mousse, lemon curd, almonds, fig leaf granita 19

Rotational ice cream and sorbet, please ask staff for today's selections 8

House made petit fours, with tea or coffee 15

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