elm
dining

Share style

$95 per person

Restaurant made bread, local oil, garden herb powder

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

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

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

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

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

House baked gnocchi, confit tomatoes, pine nut cream, pangrittata, olives

Triple cooked potatoes, oregano, lemon

Lomandra Farm mixed leaf salad, garden herbs

Cheesecake mousse, lemon curd, almonds, fig leaf granita

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