

Eating @ Elms

Entrée \$12

Chicken & Spinach Gow Gee Dumpling #

lightly fried until very crisp, served with chili jam

Baked Blueberry Brie, handcrafted almond biscotti & spiced honey glaze

Elms **BBQ Duck Spring Rolls #**, signature dish

Classic Garlic Prawns with steamed white rice *

Mediterranean Stuffed Mushrooms *# with beetroot puree & dukkah

All entrees can be served as mains, just ask!

Daily Chef's Selections

Pasta of the day; house made fettuccine, toppings changing daily **from \$18.50**

Locally sourced **Black Angus Steak**, *#

beer battered chips, garden salad and finished with a mushroom or pepper jus
or why not try our homemade Café de Paris! * **\$30.00**

Mains \$28.00

Caramelized Stir fried Pork Belly *#

Wok tossed, Asian vegetables, cashews, thick rice noodles, finished w- soy & lemon sauce.

Sticky Lamb Ribs, #

slowly braised until the meat falls off the bone, served with potato champ & beans

Crispy skinned Chicken Breast *

filled with asparagus & camembert cheese, creamy pesto sauce on a bed of sweet potato mash.

Pan-fried Barramundi fillet, * #

roasted zucchini, mixed tomatoes & warm potato salad, salsa Verde

SIDES \$5.00

Homemade Garlic or Herb Bread

CHIPS- Sweet potato or Beer Battered, with garlic aioli

Freshly steamed buttered seasonal vegetables

New season Garden salad

Can be, *gluten free, # dairy free

Bookings 69482494 email tmotel@bigpond.com or www.tumbarumbamotel.com

Menu was correct at time of printing; items may change without notice; Room service \$5

MORE Delicious Eats @ Elms

Coffee by Premium Coffee Roasters

Cappuccino, short black, flat white or hot chocolate, chai 4

Affogato – espresso coffee poured over vanilla ice-cream 7

Liquor Affogato – as above with a shot of your choice of liquor 13.5

Tea by Teapigs

Earl grey, English breakfast, Peppermint, lemon & ginger, Pure chamomile, Green tea 4

Port & Liqueurs served by 60ml nip

Club port	8.5
Penfolds grandfather port (100 yrs old)	12.5
Remy Martin vsop cognac	12.5
Courvoisier cognac	12.5

DESSERTS \$12

New York Baked Cheesecake, berry coulis & whipped cream

Deconstructed S'Mores

elms made shortbread, white chocolate, nuts & marshmallows melted together,
topped with warm chocolate fudge sauce & vanilla bean ice cream

Local Batlow Apple & Jollyberries, Blueberry Crumble, ice-cream

Scented Panacotta, w- fresh seasonal fruit, cardamom & orange infused syrup, *

Can be, * Gluten free, # dairy free

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We love assisting with celebrations; however we have a strict NO BYO policy, Which includes cakes!

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