



dinner at Elms

entrée

hearty home style soup, changing regularly	10 / 18
elms duck roll, roasted duck meat flavoured with orange rind, shallots & hoi sin sauce	16 / 28
suppli, these delicious little risotto balls are filled with mozzarella cheese, fried with a tomato salsa	12 / 23
garlic prawns in a creamy garlic sauce, served on a bed of rice	16 / 28

pasta & noodles

fresh pasta is used in our dishes, direct from Green Zebra, choose from fresh egg linguini or continental cheese ravioli, sauces change regularly	18.5
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winter warmer special

changing to suit the season	...
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mains

slow roasted lamb shank, in red wine & rosemary served with mash and seasonal vegetables	30
char-grilled black angus steak with mushroom jus, mash and vegetables	28
lime and pepper marinated chicken, warm garden salad with roasted pumpkin, spinach, fetta, finished with a honey and seed mustard dressing	24
crispy battered flathead fillets, served with chips and a fresh garden salad, lemon wedges and tartare sauce	22

sides

garlic or herb bread, buttered greens or garden salad	5 each
wedges, served with sour cream & sweet chilli sauce	6



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coffee & tea

cappuccino, short black or flat white	3.3
vienna coffee	4.5
affogato – espresso coffee poured over vanilla ice-cream	7
liquor affogato as above with a shot of your choice of liquor	13.50
tea – earl grey, english breakfast, peppermint, lemon, lemon & ginger, camomile or green tea	3.3

ports and liquors

penfolds grandfather port	12.5
courvoisier cognac	12.5
conitreau	12.5
grand marnier	10.5

dessert

berry & apple crumble, topped with macadamia, shredded coconut & rolled oats, heated until crisp & served with ice-cream	12.5
homemade sticky date pudding topped with a delicious thick caramel sauce, served with vanilla bean ice cream	10
self saucing chocolate pudding, served warm with whipped cream	9
seasonal cheese platter, served with quince paste, walnuts and crackers	15