



Elms Restaurant

Spring/Summer Menu

Water

Complimentary Fresh Water	
Bottled Sparkling Water	\$8

Breads

Dinner Buns	\$3
Garlic Bread	\$10
Cheesy Garlic Bread	\$12
Herb Bread	\$10
Bruschetta	\$14

Entrée

Chilled Pea Soup

With marinara salad - this soup will transport you to the beautiful country of France!	\$16
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Duck Terrine

Served with fig jam & crispy bread. It is seasoned with a blend of herbs & spices that give it a rich & complex flavor.	\$20
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Caramelized Prawn Skewers

These Caramelized Prawn Skewers are a delectable combination of succulent prawns, caramelized to perfection with a hint of chili.	
Served on a bed of rice.	\$16

Onion & Bacon Tartlets

Flaky pastry crust, they are filled with a savory mixture of caramelized onions & crispy bacon, topped with feta & balsamic glaze.	\$18
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Oven Baked Camembert Cheese

Infused with rosemary & red wine. Topped with passionfruit & chili balsamic!	\$16
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Charcuterie Board

Local selection of 2 cheeses, 2 meats, pickles, crackers, & fruit	\$25
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Dumplings of the day

(see board or ask our waitstaff)	\$16
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Main

Slow Cooked Red Wine & Rosemary Lamb Shank

\$34

Served with potato pancakes, roasted beetroot, swede, & greens. This dish is elevated with the flavors of rosemary & red wine, particularly highlighting the succulent lamb shank.

Mint Crusted Lamb Rack

\$40

Served on a bed of Mustard Mash & greens. (served med-rare)
The mint adds a refreshing & aromatic flavor to the meat. The high-quality meat is tender & juicy, making it a delightful treat for any meat lover.

Asian Pork

\$36

Pork with delicious sticky Asian sauce. This dish is sure to satisfy any food lover's cravings for a flavorful & satisfying meal. Served with rice & greens.

Roasted Duck Breast

\$36

Accompanied by an orange walnut & cranberry salad. The succulent duck is expertly cooked to perfection, boasting a crispy skin & tender meat. Paired with the sweet & tangy salad, this dish offers a harmonious blend of flavors that will tantalize your taste buds.

Honey Garlic Salmon

\$36

Served on a bed of rice with asparagus & snap peas.
The combination of the succulent salmon & the flavorful sauce promises a delightful culinary experience for seafood enthusiasts.



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Main

Seafood Vol Au Vent

\$36

Introducing our delectable seafood Vol au vent, a perfect blend of flavors. Each bite offers a burst of savory goodness, complemented by a cucumber & asparagus salad with a pesto dressing.

Caesar Salad

Featuring a generous portion of fresh lettuce, crispy bacon, & crunchy croutons. Whether you're looking for a light meal or a refreshing side dish, this Caesar salad is sure to please.

with chicken

\$24

or prawns

\$26

Pasta De Jour (see board or ask our waitstaff)

Starting at \$22

You can't go wrong with our house made pasta!

Beef Wellington

\$46

With a rich red wine jus, parsnip puree & walnut, beetroot, feta salad. (Served med-rare) a classic dish consisting of succulent beef & duxelles mushroom filling encased in a flaky crust. Indulge in the rich flavors & exquisite textures of this timeless culinary masterpiece.

Chargrilled Eye – Fillet

\$46

Juicy Steak with salad, curly fries & your choice of sauce: Diane, Pepper, Mushroom, Garlic, or Blue Cheese.

Meat Temperatures

- Rare. Cool red centre. 52 ° C.
- Medium Rare. Warm red centre. 57 ° C.
- Medium. Warm pink centre. 63 ° C.
- Medium Well. Slightly pink centre. 66 ° C.
- Well Done. Little or no pink. 71 ° C.



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Sides

Potato Pancakes (4) With garlic aioli	\$12
Chargrilled asparagus (6) With hollandaise sauce	\$14
Melody of Sesame Greens	\$12
Garden Salad Served with Elms in house balsamic.	\$12
Sweet Potato Fries With aioli	\$12
Curly Fries With a generous sprinkle of truffle salt	\$10
Bowl of Chips Served with aioli.	\$10

Kids Menu

Fish Bites & Chips	\$14
Chicken Tenders & Chips	\$14
Spaghetti Bolognese	\$14
Pasta Du Jour	\$14



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Dessert

Cheese Board

The perfect addition to your dining experience, paired with juicy fruits and crackers.

2 types of cheese

\$20

3 types of cheese

\$24

Chip off the old block

\$18

As a nod to Tumbarumba's Hyne Timber Mill & local berry vineyards
Chocolate sponge log served on a chocolate soil accompanied by
our local blueberries.

Pancakes

\$16

Fluffy pancakes topped with a delicious mixed berry compote & a
generous dollop of maple syrup whipped cream. The mixed berry
compote adds a burst of fruity sweetness. The maple syrup whipped
cream is the perfect finishing touch, adding a creamy & decadent
flavor to every bite.

Baked Butter Caramel Cheesecake

\$18

The creamy texture of the cheesecake perfectly complements the
rich & velvety caramel, creating a harmonious blend of flavors.
served with vanilla ice cream.

Upside down Ice Cream

\$18

Our in-house ice cream trio served with a waffle cone & sprinkled
with a delicious array of sweet treats.

Chocolate Lemon Tart

\$18

The perfect blend of tangy & sweet our lemon tart with chocolate
drizzle & lemon filling will leave you wanting more.

Affogato

\$18

Creamy vanilla ice cream, a strong punch of espresso coffee & a
splash of liqueur!