



# Elms Restaurant

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## Gluten Free Menu

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### Entrée (GF)

#### **Chilled Pea Soup**

\$16

With marinara salad - this soup will transport you to the beautiful country of France!

#### **Duck Terrine**

\$20

Served with fig jam & crispy bread. It is seasoned with a blend of herbs & spices that give it a rich & complex flavor.

#### **Caramelized Prawn Skewers**

\$16

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.

#### **Oven Baked Camembert Cheese**

\$16

Infused with rosemary & red wine. Topped with passionfruit & chili balsamic!

#### **Charcuterie Board**

\$25

Local selection of 2 cheeses, 2 meats, pickles, crackers, & fruit



# Elms Restaurant

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## Main (GF)

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### **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.

### **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.

### **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.



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## Main (GF)

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### **Chargrilled Eye – Fillet**

\$46

Juicy Steak with salad, mustard mash & your choice of sauce: Garlic, or Blue Cheese, red wine jus

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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## Dessert

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PLEASE ASK OUR STAFF FOR DESSERT OPTIONS!!



# Elms Restaurant

## Vegetarian & Vegan <sup>\*</sup> Menu

### Entrée

Feta, walnut & beetroot served with balsamic dressing	\$16
Orange, Walnut & cranberry salad with crumbed camembert	\$16
Chilled Pea Soup	\$16
Steamed Dumplings	\$16
Mini Quinoa Balls with chili jam <sup>*</sup>	\$16
Creamy Sun-dried Tomato & broccolini Gnocchi <sup>*</sup>	\$18

### Mains

Thai Green Vegetable Curry served on a bed of rice	\$30
Seafood Vol Au Vent	\$36
Honey Garlic Salmon with rice a greens	\$36
Caesar salad (option to add prawns)	\$26
Tomato Based Cacciatore Pasta <sup>*</sup>	\$30
Spicy Quinoa chili served on a bed of rice with crispy papadums <sup>*</sup>	\$30
Eggplant & mushroom curry served with rice <sup>*</sup>	\$30



# Elms Restaurant

## Vegetarian & Vegan Menu

### Dessert

#### **Affogato**

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

\$18

#### **Chocolate Lemon Tart**

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

\$18

#### **Upside down Ice Cream**

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

\$18

#### **Baked Butter Caramel Cheesecake**

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

\$18

#### **Pancakes**

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.

\$16

#### **Chip off the old block**

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.

\$18

#### **Cheese Board**

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

\$20

2 types of cheese

\$24

3 types of cheese

Dark Chocolate Pudding\*

\$14