

ELWOOD BATHERS

DINING · DRINKS · EVENTS

Entree

Sake cured ocean trout, miso cream, wasabi sesame, rice crisp

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Selection of cured and air-dried meats, buffalo mozzarella, cornichons

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Chicken and duck liver parfait, herb salad, seeded mustard,
cornichons, toasted brioche

Main

Grilled Skull Island prawns, garlic butter, herb salad

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John Dory fillet, crispy pancetta, asparagus, baby gem,
kipflers, verjus reduction

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Premium grass fed beef, fried polenta, king oyster mushroom,
herb salad, red wine jus

Sides

Cabbage, pea, parmesan, radish, chilli

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Broccolini, kale, lemon, extra virgin olive oil

Dessert

Petit fours

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Cheese Selection