THE ELMWOOD TRADING CO.

Two Course - $55

(Minimum 15pax)

MAINS

Char-Grilled Beef Ribeye (250g) (GF)

Tender 250g ribeye steak, char-grilled to perfection,
served with a crispy potato galette, sautéed broccolini,
and a rich brandy sauce.

Traditional Roast Turkey

Succulent roasted turkey breast
served with golden roast potatoes, tender asparagus,
classic pan jus, and a cranberry drizzle.

Pan-Seared Salmon Fillet (GF, DF)

Pan-seared salmon fillet served atop a Niçoise salad – a vibrant mix of green beans, cherry tomatoes, baby potatoes, olives, cucumber and soft-boiled egg – finished with a zesty lemon and herb dressing.

Cauliflower Fritters (GF, DF, V, VGN)

Crispy chickpea-battered cauliflower florets,
served with creamy hummus and a fresh cherry tomato salsa.

DESSERTS

Chocolate Mousse

Decadent homemade chocolate mousse
served with vibrant berry coulis, whipped cream,
and crisp chocolate wafers.