

THE
ELMWOOD
TRADING CO.

Three Course - \$62

(Minimum 15pax)

ENTRÉE

Flat bread to share

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.