THE ELMWOOD TRADING CO.

Three Course - $70

(Minimum 15pax)

ENTRÉE

Honey-Glazed Ham & Cheese Arancini
Crisp risotto balls filled with honey-glazed ham and melted cheese, served with a classic Duglere sauce.

Garlic Prawns (GF)
Wok-tossed prawns with garlic, onion, and capsicum, served over fragrant jasmine rice with fresh lemon wedges.

Vegetable Spring Rolls
Crispy fried spring rolls, carrots, daikon & spring onions garnished with sweet chilli sauce.

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.