

EMBERS

FOOD MENU

TO START

Garlic Bread ^V \$10
Whipped garlic butter

Baked Brie ^V \$16
Drizzled with honey, served with
roasted nuts, lavosh & microherbs

Korean Fried Chicken ^{LG} \$20
Glazed with Gochujang sauce, served
with sesame seed, scallion & kimchi
slaw

Scallops ^{LG} \$22
Potato & leek puree with chive oil

SIDES

Spinach, Pumpkin, ^{V, LG} \$14
Beetroot & Feta Salad

Seasonal Vegetables ^{V, LG} \$14

Duck Fat Roasted ^{V, LG} \$14
Potatoes

DESSERTS \$17

Sticky Date Pudding ^{V, LG}
Vanilla ice cream and sugar shards

Chocolate Brownie ^{V, LG}
Served with vanilla ice cream, roasted
nuts and chocolate sauce

Affogato ^{V, LG}
Espresso, Frangelico or Baileys and
vanilla ice cream

Coconut Brulee
Biscotti and whipped cream

MAINS

Sesame Duck ^{LG} \$34
Sesame-crusted duck leg with bok choy,
dumplings, wild rice and sweet soy jus

Grilled Chicken Breast ^{LG} \$28
Potato mash, vegetables & creamy garlic
sauce

Whole Baked Trout ^{LG} \$32
Shaved fennel, watercress, citrus
dressing and orange salad

Fillet Mignon ^{LG} \$54
250g grain fed fillet with duck fat potatoes,
seasonal greens and red wine jus

Porterhouse ^{LG} \$48
350g Porterhouse with duck fat potatoes,
seasonal greens and red wine jus

Beef Cheek \$32
Slow-braised beef cheek with creamy
potato mash and horseradish cream

Chili Garlic Prawn Pasta \$28
Prawns in chili garlic butter, pangrattato,
and parmesan

Sundried Tomato Gnocchi ^{VE} \$28
House-made gnocchi with sundried
tomato, spinach, artichoke and olives

LG = LOW GLUTEN, V = VEGETARIAN, VE = VEGAN,

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS