

EMBERS

FOOD MENU

TO START

Garlic Bread ^V \$12
Whipped garlic butter

Bruschetta ^{VE} \$18
Spanish onion, garlic, basil,
balsamic glaze

Marinated Olives ^{LG, VE} \$10
Cirtus zest, fresh herbs

ENTREES

Mushroom Gnocchi ^V \$24
Swiss brown & porchini mushrooms,
parmesan cream

Lime Cured Salmon (a) ^{LG} \$24
Pickled ginger, chive chili, eshallot,
kewpie on a crisp nori

Korean Fried Chicken \$22
Pickled cucumber ribbons, hot honey
glaze, gotchujang mayonnaise

Seared Scallops (i) ^{LG} \$26
Potato, bacon & leek puree, salmon
roe, herb oil

MAINS

Beef Fillet Mignon ^{LG} \$56
Potato pave, wilted spinach, cabernet
sauvignon jus, truffle aioli

Lamb Loin Fillet \$48
Herb & mustard crusted, roast baby
carrots, whipped beetroot feta, balsamic
glaze

Harissa Roast Cauliflower ^V \$28
Mint & confit garlic yoghurt, spiced
honey, pickled onion, pomegranate,
dukka

Atlantic Salmon (a) ^{LG} \$42
Tempura zucchini flowers stuffed with
spinach & ricotta, tomato jam, curry salt

Chicken Breast Kiev \$38
Celeriac pom puree, asparagus spears,
tarragon dijon jus

DESSERTS \$18

Sticky Date & Almond Pudding ^{V, LG}
Salted caramel sauce, vanilla ice cream

Passionfruit Creme Brulee ^V
White chocolate biscotti

Chocolate Mousse ^{V, LG}
Macerated strawberries, whipped vanilla
cream

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

(I) - IMPORTED SEAFOOD. (A) - AUSTRALIAN SEAFOOD.

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS