

# EMBERS

## FOOD MENU

### TO START

Garlic Bread <sup>V</sup> \$12  
Whipped garlic butter

Bruschetta <sup>VE</sup> \$18  
Spanish onion, garlic, basil,  
balsamic glaze

Marinated Olives <sup>LG, VE</sup> \$10  
Cirtus zest, fresh herbs

### ENTREES

Tempura Zucchini Flowers <sup>LG, V</sup> \$20  
Goat cheese & chive filling, embers  
tomato jam, curry salt

Mushroom Gnocchi <sup>V</sup> \$24  
Swiss brown & porchini mushrooms,  
parmesan cream

Lime Cured Salmon <sup>LG</sup> \$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 <sup>LG</sup> \$26  
Potato, bacon & leek puree, salmon  
roe, herb oil

### MAINS

Beef Fillet Mignon <sup>LG</sup> \$56  
Potato pave, wilted spinach, cabernet  
sauvignon jus, truffle aioli

Lamb Loin Fillet \$38  
Herb & mustard crusted, roast baby  
carrots, whipped beetroot feta, balsamic  
glaze

Harissa Roast Cauliflower <sup>V</sup> \$28  
Mint & confit garlic yoghurt, spiced  
honey, pickled onion, pomegranate,  
dukka

Atlantic Salmon <sup>LG</sup> \$36  
Asparagus spears, crispy fried broccolini  
florets, burnt butter hollandaise, lemon

Corn Fed Chicken Breast \$38  
Zucchini fritters, charred corn picco de  
gallo, salsa macha, lime creme fraiche

### DESSERTS \$18

Sticky Date & Almond Pudding <sup>V, LG</sup>  
Salted caramel sauce, vanilla ice cream

Passionfruit Creme Brulee <sup>V</sup>  
White chocolate biscotti

Blueberry Chia Pudding <sup>VE</sup>  
Toasted coconut, yoghurt

Chocolate Mousse <sup>V, LG</sup>  
Macerated strawberries, whipped vanilla  
cream

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

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS