

EMBERS

FOOD MENU

TO START

Garlic Bread ^v \$10
Whipped garlic butter

Bruschetta ^v \$18
Fresh tomatoes, bocconcini,
basil with a balsamic glaze

Pork Belly ^{LG} \$22
Twice cooked pork belly with
sticky soy glaze, rice and
edamame pickled apple

Salmon Tartare ^{LG} \$24
Cured diced salmon, avocado,
mango and lime aioli

Karaage Chicken ^{LG} \$18
Japanese style fried chicken
with japanese slaw

Salt & Chili Squid ^{LG} \$18
Crispy salt and chili squid
served with lime

Scallops ^{LG} \$22
Leak and potato with chive oil
and bacon

DESSERTS \$20

Sticky Date Pudding ^{LG}
Caramel sauce, vanilla ice
cream and toffee shards

Tiramisu
Served with berries

Chocolate Mousse ^{LG}
Garnished with shaved
chocolate, whipped cream and
fresh berries

Orange Brulee ^{LG}
Biscotti, strawberry, whipped
cream and candied orange peel

MAINS

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

Chicken Supreme ^{LG} \$32
Pan seared chicken with wild
mushroom risotto

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

Fillet Mignon ^{LG} \$54
250g grain fed fillet with gratin,
roast tomatoes and red wine jus

Porterhouse ^{LG} \$48
350g Porterhouse with gratin,
broccolini and black garlic butter

Pan Seared Salmon ^{LG} \$36
Served with parsnip puree,
dutch carrot and asparagus

Cauliflower Alfredo ^{VE} \$26
Cashew cauliflower based
fettuccini with roasted
cauliflower and parsley

Buddha Bowl ^{LG, V} \$28
Rainbow vegetables, brown rice,
avocado, pickled radish and
japanese dressing
Add Haloumi + \$6

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

PLEASE ADVISE STAFF OF ANY DIETARY REQUIRMENTS