

## BREAD

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HOUSE BAKED MURRAY SALT & ROSEMARY FOCACCIA 18  
Served with our local Rylstone olive oil and Mollys Grove  
caramelised apple balsamic

## ENTRÉE

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NEW ENGLAND CLAM CHOWDER (A) 28  
Clams, crispy bacon creamy cooked potatoes with grilled maron

CREAMY BURRATA & PICKLED PLUMS 28  
Dressed burrata with red onion pickled plums, scoured chillies,  
roasted vine cherry tomatoes, crisp pancetta, thyme, garlic croutons  
& extra virgin olive oil.

PORK BELLY 32  
Chilli glazed pork belly, brussel sprout slaw, pine nuts & raisins

SYDNEY ROCK OYSTERS (A) 7.5 ea  
Cured Tasmanian salmon crudo, complemented by ponzu & ikura

AGED WAGYU TARTARE 35  
Raw wagyu & dry aged Rib Eye, heirloom semi dried tomato, quail egg  
yolk, cream, condiments, fingerlime aioli, shaved parmesan with  
crispy potato wafers

EMBERS CURED SALMON GRAVLAX (A) 28  
Our native ingredient beet, lemon myrtle, wattle seed, green ant gin,  
cured salmon, Coopers Pale Ale bread, fennel pollen cream

DUCK BREAST 35  
Twice cooked spiced apple chutney, roquette, green papaya  
salad

Seafood countries of origin prefixes: (A) Australia, (I) Imported, (M) Mixed

Please be advised that we cannot guarantee the absence of allergens or other dietary-specific ingredients in our menu items. It is the responsibility of the guest to inform us of any allergies or dietary requirements they may have.

we cannot assume liability for any adverse reactions or issues related to food consumption. Please dine at your discretion and consult with our staff if you have any concerns.

Please note a surcharge of 15% applies to all items on public holidays.

# FROM THE EMBERS FLAME

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## DRY AGED CUT -A UNIQUE EMBERS SPECIAL

Rate as per Available Cut

### FROM OUR IN-HOUSE DRYER

RIB-EYE ON THE BONE 97.5

Long grain Fed 120 days, MB + 3 at 450g  
South West NSW Western Plains Riverina

EMBERS SIGNATURE KANSAS CUT, PORTERHOUSE 78

Long grain Fed 120 days, MB + 9, at 400g  
South West NSW Western Plains Riverina

DRY AGED BEEF TENDERLOIN 66

Grain fed 30 days, MB + 3 at 200g  
Black Angus Reserve

WAGYU AGED BEEF TENDERLOIN 66

Long grain fed 150 days, MS + 9 at 200g  
Ranges Valley Glenn Innis NSW

### SAUCES

Beef au jus

Whisky sauce - Rich & creamy with garlic, shallots,  
Two Doctor's Whisky cask No.80 & a cream reduction

## MAINS

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BERKSHIRES FREE RANGE PORK CUTLET 55

Fried curry leaves, caramelised whey & fioertts, served on mash  
with truss tomatoes and broccolini

ORGANIC SPATCHCOCK -TANDOORI SPICED 48

Mint jell, smoked hung yoghurt, raw papaya pickle, garlic naan,  
& slivered onion

SALT BUSH LAMB SHANK FATAH 50

Seaweed tapenade, fennel caramelised onion, buttered Warrigal  
greens with potato mash

EMBERS BEEF GOULASH 45

Wagyu beef cheek, sour cream spaetzle with compressed  
dill-pickled vegetables, Dutch carrot

GRILLED MARKET FISH (A) 55

With roasted kifler potato, red onion, thyme, kohlrabi salad &  
seafood bisque

EGG PLANT AND LION'S MANE DUET 38

Slow-cooked eggplant & Lions Mane mushroom, tamarind miso,  
roasted onion, whipped tofu, coriander & walnut tarator  
(Vegan option)

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## SIDES

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CHARGRILLED BROCCOLINI Mild Spiced eucalyptus raw honey	17
TRUFFLE PARMESAN FRIES Shoestring fries, truffle oil & grated grana Padano	17
CORN RIBS Gun powder seasoning, 6 pieces	17
SAUTÉED SEASONAL GREENS Snow peas, green beans, broccolini, extra virgin olive oil & lemon	17
DUCK FAT ROAST POTATOES With Rosemary	17

## DESSERT

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CHILLED LEMON SOUFFLÉ Mascarpone cheese, biscotti, fresh berries. Light & creamy with a touch of tang	22
DARK CHOCOLATE & PISTACHIO DOME Almond sponge raspberries, lemon balm, coconut snow & fresh berries	22
CRÊPES SUZETTE Warm pancakes smothered in a sauce of caramelized sugar, butter, orange juice, zest, toffee coated segments, vanilla bean ice cream & Grand Marnier	25
AUSTRALIAN TRIO OF CHEESE Lavosh crackers, muscatel quince paste, dried fruit & nuts	35

# WINE

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**g**   **b**

## CHAMPAGNE

NV Taittinger Cuvée Prestige, Reims, France	30	145
NV Veuve Clicquot Yellow Label Brut, Reims, France		195
NV Veuve Clicquot Rosé, Reims, France		280

## SPARKLING

Pommery Brut Apanage, Reims, France	17	78
NV Dal Zotto Prosecco, King Valley, VIC	15	70
NV Veuve Ambal Blanc de Blancs Brut, Burgundy, France		69
2020 De Beaurepaire 'Annabelle' Crémant de Rosé, Rylstone, NSW		79
2025 Full Swing Moscato, South Australia	15	60

## DESSERT & FORTIFIED

NV McWilliam's Hanwood Grand Tawny 10yr	11	
NV Penfolds Grandfather Rare Tawny 20yr	28	

# WINE

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**g**   **g**   **b**  
150ml 250ml

## WHITE

2023 Ross Hill 'Lily' Sauvignon Blanc, Orange, NSW			58
2023 Catalina Sounds Sauvignon Blanc, Marlborough, NZ			80
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2023 In Dreams Chardonnay, Yarra Valley, Vic	15	25	70
2023 Te Mata Estate Chardonnay, Hawke's Bay, NZ			60
2022 Yering Station Village Chardonnay, Yarra Valley, Vic			75
2022 Mortimers 'Chestnut Garth' Chardonnay, Orange, NSW			80
2025 Dal Zotto Pinot Grigio, King Valley, VIC	14	23	65
2021 First Creek Semillon, Hunter Valley, NSW			55
2021 La La Land Vermentino, Riverina, NSW			59
2025 Full Swing Moscato, South Australia	12	15	60
2025 'Pikes' Clare Valley Riesling		15	70

## ROSÉ

2024 Rylstone Estate Match Point Rosé, Rylstone NSW	14	16	65
2024 Aix Rosé, Provence, France	16	18	74

# WINE

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	<b>g</b> <b>150ml</b>	<b>g</b> <b>250ml</b>	<b>b</b>
<b>RED</b>			
2023 Nanny Goat Pinot Noir, Central Otago, NZ			95
2022 Tarra Warra Pinot Noir, Yarra Valley, Vic			82
2023 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW			75
2022 Ross Hill 'Tom & Harry' Cabernet Sauvignon, Orange, NSW			60
2021 De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW	14	23	65
2021 Kaesler 'Avignon' Grenache Mourvèdre, Barossa Valley, SA			89
2022 Mortimers 'Chestnut Garth' Shiraz, Orange, NSW			77
2021 Bruno Shiraz, Barossa, SA	13	22	59
2021 Langmeil 'Valley Floor' Shiraz, Barossa, SA			75
NV Mortimers Merlot, Orange, NSW	12	20	54
2021 Rylstone Estate 'Aviatrix' Cabernet Shiraz, Rylstone, NSW			65

# BEER AND CIDER

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	<b>Bottle</b>	<b>Schooner</b>	<b>Pint</b>
<b>SYDNEY BREWERY</b>		10	13
Lager, Pale Ale, Dark Lager, East Coast IPA, Original Cider			
Mountain Culture 'Status Quo' Pale Ale		14	17
James Squire Alcoholic Ginger Beer		14	16
James Boag's Light	9.5		
James Boag's Premium	11		
Toohey's Extra Dry	11		
Stone & Wood Pacific Ale	12		
Mountain Culture Cult IPA	13		
Mountain Culture 'APL' - Aussie Pale Lager	12		

# SPIRITS

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## VODKA

Smirnoff 11  
Belvedere 15  
Grey Goose 16

## GIN

Gordon's 11  
Bombay Sapphire 12  
Tanqueray 12  
Hendrick's 17

## RUM

Bundaberg 11  
Bacardi 11  
Captain Morgan Spiced 12

## BOURBON

Jim Beam 11  
Jack Daniel's 12  
Maker's Mark 12  
Wild Turkey 13

## BRANDY

Chateau Tanunda 11  
Chatelle Napoleon 12

## COGNAC

Courvoisier VS 16  
Hennessy VS 21  
Hennessy VSOP 25  
Martell Cordon Bleu XO 35

## BLENDED WHISKEY

Johnnie Walker Red 11  
Canadian Club 11  
Jameson 12  
Johnnie Walker Black 15  
Chivas Regal 12yr 15

## SINGLE MALT WHISKEY

Glenfiddich 12yr 19  
Talisker 10yr 21  
Dalwhinnie 15yr 24  
Lagavulin 16yr 38

## LIQUEURS

Tia Maria 10  
Midori 10  
Baileys 10  
Kahlua 10  
Frangelico 11  
Disaronno Amaretto 12  
Cointreau 13  
Drambuie 15  
Dom Benedictine 15  
Grand Marnier 15

## TEQUILA

Jose Cuervo 11  
Patron Añejo 22

## NON-ALCOHOLIC

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### SOFT DRINK 5

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic, Lemon, Lime & Bitters or Soda, Lime & Bitters

### FRUIT JUICE 5

Orange, Apple, Pineapple, Cranberry

## TEA & COFFEE

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### LA MAISON DU THÉ GOURMET TEA 6.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemon & Ginger, Green, Darjeeling

### COFFEE 5.2

Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato

## JOSOPHAN'S DRINKING CHOCOLATE

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Josophan's drinking chocolates are made using fair trade certified couverture chocolate flakes.

### TRADITIONAL 7

Luxurious hot chocolate like you have never tasted before.

### MAYAN 7

Hot chocolate mix inspired by the Mayan people of Central America- a sweet aroma of vanilla, a touch of cinnamon and 70% cocoa solids couverture chocolate.

### ORANGE 7

Opulent orange flavour dances through richly smooth chocolate.

### CHILLI 7

A warming surprise for connoisseurs of chocolate and chilli that will leave your throat tingling.

## KARU SIGNATURE COCKTAILS

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<b>HONEY &amp; SPICE</b>	24
Morita, amaretto, chile liqueur, honey	
<b>THE APPALACHIAN</b>	24
Gin, vanilla liqueur, passionfruit pulp, apple cider, lime juice	

## CLASSIC COCKTAILS

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<b>ESPRESSO MARTINI</b>	20
Vodka, Kahlua, coffee	
<b>NEGRONI</b>	20
Affinity gin, Italian vermouth, Campari	
<b>MARGARITA</b>	22
Tequila, Cointreau, lemon juice	

*\* Other Classic Cocktails can be made upon request.*

## MOCKTAILS

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<b>STRAWBERRY PASSION</b>	12
Orange juice, strawberry, lemonade, passionfruit	
<b>GUAVA MOJITO</b>	14
Guava, mint, lemon, lemonade	