

Bread

OLIVE OIL AND SEA SALT FOCACCIA WITH NDUJA BUTTER | 18

Entrée

NEW ENGLAND CLAM CHOWDER (A) | 28

Clams, crispy bacon creamy cooked potatoes with grilled maron

BURRATA | 28

Crispy prosciutto, muscatels, mandarins, pistachio, pomegranate molasses, lemon myrtle sourdough crostini & extra virgin olive oil.

CONFIT DUCK LEG | 36

Puy lentils, speck, red grape jus

PORK BELLY | 30

Celeriac puree, apple & fennel remoulade, crackling, bronze fennel, pork sauce

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, finger lime 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, toasted focaccia, fennel pollen cream

Seafood countries of origin prefixes: (A) Australia, (I) Imported, (M) Mixed
Please note a surcharge of 15% applies to all items on public holidays.

embers

From the Embers Flame

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

300G BLACK ANGUS SCOTCH MB2+ | 65

Grain fed 30 days, MB + 2 at 300g
Black Angus Reserve

WAGYU AGED BEEF TENDERLOIN | 75

Long grain fed 150 days, MS + 9 at 250g
Ranges Valley Glenn Innis NSW

Sauces

Beef au jus

Two Doctor's Whisky Sauce

Mains

EMBERS BEEF GOULASH | 45

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

BERKSHIRES FREE RANGE PORK CUTLET | 55

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

ORGANIC SPATCHCOCK -TANDOORI SPICED | 48

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

SALT BUSH LAMB SHANK | 50

Fennel caramelised onion, buttered Warrigal greens with potato mash

GRILLED MARKET FISH (A) | 55

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

CAULIFLOWER AND LION'S MANE DUET | 38

Roasted cauliflower & Lions Mane mushroom, tamarind miso, roasted onion, whipped tofu, coriander & walnut tarator

Sides

CHARGRILLED BROCCOLINI | 15

Mild spiced eucalyptus raw honey

TRUFFLE PARMESAN FRIES | 15

Shoestring fries, truffle oil & grated grana Padano

CORN RIBS | 15

Gunpowder seasoning, 6 pieces

SAUTÉED SEASONAL GREENS | 15

Snow peas, green beans, broccolini, extra virgin olive oil & lemon

DUCK FAT ROAST POTATOES | 15

With rosemary

Dessert

CHILLED LEMON SOUFFLÉ | 22

Mascarpone cheese, biscotti, fresh berries.

Light & creamy with a touch of tang

DARK CHOCOLATE & PISTACHIO DOME | 22

Almond sponge raspberries, lemon balm,
coconut snow & fresh berries

CRÊPES SUZETTE | 25

Warm pancakes smothered in a sauce of caramelized sugar,
butter, orange juice, zest, toffee coated segments,
vanilla bean ice cream & Grand Marnier

AUSTRALIAN TRIO OF CHEESE | 35

Lavosh crackers, muscatel quince paste, dried fruit & nuts

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