

The Heart

Embers has long been a cornerstone of the
Fairmont Resort Blue Mountains - MGallery Collection.

Set against the spectacular backdrop of the Jamison Valley, we are proud to
present a premium dining experience, renowned for our signature fireplace,
locally inspired menu, and warm mountain hospitality.

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.

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

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) | 7.5ea

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

From the Embers Flame

DRY-AGED IN-HOUSE

OMUGI BEEF STRIPLOIN | 60

Barley fed 100 days, MB 3+ at 300g

BLACK ANGUS SCOTCH FILLET | 65

Grain fed 30 days, MB 2+ at 300g

Black Angus Reserve

WAGYU AGED BEEF TENDERLOIN | 75

Long grain fed 150 days, MB 6+ at 250g

RIB-EYE ON THE BONE | 97.5

Long grain fed 120 days, MB 3+ at 450g

Steak served with your choice of

Two Doctor's Whisky sauce

or

Beef au jus

Mains

CAULIFLOWER AND LION'S MANE DUET | 38

Roasted cauliflower & lion's mane mushroom, tamarind miso, roasted onion, whipped tofu, coriander & walnut tarator

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 kipfler potato, red onion, thyme, kohlrabi salad & seafood bisque

Signature Dishes

EVE'S CHICKEN PAPRIKASH | \$40

A cherished Hungarian family recipe, inspired by Eve, our owner's Mother.

Slow-cooked with sweet paprika, onion and sour cream, served with traditional nokedli.

EMBERS ROASTED BEEF SHORT RIB | \$55

Inspired by the woodland landscapes of the Blue Mountains, this signature dish celebrates earthy flavours, careful craftsmanship and rustic comfort.

Dry-aged slow-roasted short rib served with seasonal root vegetables, native herb butter and smoked salt.

Sides

CHARGRILLED BROCCOLINI | 15

Mild spiced eucalyptus raw honey

TRUFFLE PARMESAN FRIES | 15

Shoestring fries, truffle oil & grated Grana Padano

SAUTÉED SEASONAL GREENS | 15

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

DUCK FAT ROAST POTATOES | 15

With rosemary

CORN RIBS | 15

Gunpowder seasoning

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