

THE EMPORIUM

Thyme Set Menu \$55 a head

Marinated olives and sourdough. (V, DF)

Entrées to share

Cured Meats, house made pickles, olives, grissinis and crostinis. (DF)

Flame Roasted Mahi Mahi Ceviche Cups, baby cos, crispy noodles.(GF,DF)

Wagyu Beef Tartare, pickled enoki, marinated kelp, bottarga, shiso, nori crisps,
and shrimp mayonnaise.(GF,DF)

Roasted Pumpkin , red quinoa and grain salad topped with meredith goat
cheese.(V)

Choice of main

Braised Pork Belly “Adobo”, parsnip puree, green apple and fennel slaw,
roasted cashews.

Panfried Ora King Salmon, red curry baby bok choy, ginger butter, crispy
peanuts and chili relish.(GF)

Porcini Mushroom Risotto, parmesan, toasted walnuts, confit garlic and parsley
oil. (V,GF)

Grasslands 250g Scotch Fillet, oven roasted dutch carrots, bearnaise sauce and
sweet potato crumb. (GF)

Sides to share

Mix leaves salad and dijon dressing.

Creamy mash potato.