

THE
EMPORIUM

Jasmine Set Menu \$70 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

Choice of dessert

Chestnut Crème Brûlée, mulled pear ,lemon and chocolate puffed rice.(GF)

Caramel & Peanut Butter Chocolate Delice, hazelnut tuile, raspberry coulis and
orange segments.

Passion Fruit Mousse, matcha sponge cake, ginger & lime streussel and
strawberry gel.