

Lunch

Smoked Wagyu Beef Croque Monsieur or Madame Topped with fried egg	\$17 / \$19
Smoked salmon cake Poached egg , horseradish cream	\$18
Tempura Zucchini Flowers (V) Ricotta, Parmesan, feta, pickled zucchini, tomato	\$16
Duck Rillettes (DF) Sourdough crostinis and house-made pickles.	\$16
Freshly Shucked Sydney Rock Oysters (GF,DF) Natural / Mignonette / Nahm jim and coriander.	\$4 Each
Cured Meats and Marinated Olives (DF) House-made pickles, grissinis and crostinis. Small Share or Large Share.	\$20 / \$38
Wagyu Beef Burger Bacon, tomato, lettuce, cheddar, chipotle mayo with shoestring fries	\$19
Spiced Chicken Burger (DF) Cos lettuce, tomato, jalapeño mayo with shoestring fries.	\$18
Qld Spanner Crab Saffron tagliatelle pasta, sweetcorn, chili, zucchini, nori powder	\$24
Duck Ragout Pappardelle, Parmesan shavings, chives.	\$24
Ora king salmon Nicoise salad (GF,DF) Baby Gem Lettuce, potatoes, beans, poached egg and Dijon Dressing	\$24
Roasted Pumpkin Salad (V,GF) Red Quinoa and Grain Salad topped with Meredith goat cheese	\$18
Fish of The Day Please ask your waiter for the fish of the day	Market Price
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Porcini Mushroom Risotto (V,GF) Parmesan, toasted walnuts, confit garlic and parsley oil.	\$26
London Broil Steak Shoestring fries, shallots, red wine jus, charred broccolini.	\$28

THE EMPORIUM

Lunch

SIDES

Mix Leaves Salad (V,GF,DF) Dijon dressing.	\$8
Shoestring Fries (V,GF,DF) Rosemary salt, black garlic aioli.	\$8
Charred broccolini (V,GF,DF) with Lemon Butter	\$10

SOMETHING NAUGHTY

Chestnut Creme Brulee Mulled pear, lemon and chocolate puffed rice	\$16
Caramel & Peanut butter chocolate Delice Hazelnut tuile, Raspberry Coulis and Orange Segments	\$16
Passion Fruit Mousse Matcha sponge cake, Ginger & Lime Streussel and Strawberry gel	\$16
Assorted Petits fours 3 pieces	\$10

Artisan Cheeses, crostinis, quince paste, muscatels, onion jam and fresh fruit
1 cheese=\$9 2 cheeses=\$16 3 cheeses=\$24 4 cheese=\$30