

THE  
EMPORIUM

**Rosemary Set Menu \$55 a head**

**Choice of Main**

Char-grilled Scotch fillet, eggplant puree, cranberry relish, merlot jus,  
Dutch carrots, confit eschallot (GF, DF)

Pan-fried salmon, seafood saffron fregola, roasted capsicum puree,  
anchovy powder, tomatoes, green peas.

Oven-roasted whole Spatchcock, Mediterranean spice rub, cucumber-  
dill yogurt, salad of pomegranate, tomato medley, red onion, pistachio,  
rocket (GF)

Roasted cauliflower risotto, spiced chickpeas, toasted pine nuts, lemon-  
mint oil, sumac (V, GF)

**Sides to share**

Mixed leaves salad, tomato, cucumber, white balsamic vinaigrette  
(V, GF, DF)

Creamy mashed potato (V, GF)

**Choice of Dessert**

Carrot and olive cake, cream cheese mousseline, spiced carrot puree,  
glazed walnuts, brandy snaps, black olive powder.

Calamansi tart, lime mousse, orange cardamom caramel, lemon meringue,  
sesame polvoron, yuzu dust

Black forest s'mores, crinkles, toasted marshmallow, amarena cherries,  
warm erby blend coffee-chocolate ganache, gelato