

THE EMPORIUM



The Emporium is a Tuscan style venue with a Mediterranean feel that is nothing short of breathtaking. Its unique concept boasts a restaurant, bar and cafe.

We pride ourselves on offering an honest and fresh product delivered with a personable style and passion.

The menu is modern Australian, with influences from the Mediterranean and surrounding areas carefully designed by our Head Chef Andy Ambrose.

All ingredients are cooked from scratch in house, the meat is of the highest quality from local producers, the fish delivered whole and fresh daily and the Cheeses are sourced from the finest farms locally and internationally.

The wine list holds gems from around the country and the globe, both vintage and new, carefully chosen by our Sommelier Giuliano Barbera.

From the exotic indoor archways and marble tables to the handpicked staff, the carefully chosen wines and the fresh food menu, we will certainly exceed your expectations.

There are four different dining areas, including a private dining area, three different menus', and certainly the most passionate team led by Jad Khoury, to run all of this.

We are excited to see your reactions from the moment you walk through the doors until the moment you leave, we know we will see you again.

Starters

Marinated Olives and Sourdough (V, DF) Olive oil, balsamic vinegar.	\$14
Freshly shucked Sydney Rock Oysters ½ dozen (GF, DF) Natural / Mignonette / Nahm jim.	\$24
Charcuterie Board (DF) House-made pickles, crostinis, grissinis. Small share / Large share.	\$18 / \$32

Signature Bites

Cold

Wild Kingfish Carpaccio (GF, DF) Pomegranate, black currants, pine nuts, wasabi aioli, furikake.	\$9
Duck Liver Mousse Cones Sesame cones, cranberry relish, caramelized onion, pistachio, rosemary salt.	\$9
Wagyu Beef Tartare (DF) Pickled enoki, marinated kelp, bottarga, shrimp mayonnaise, lavosh.	\$9

Warm

Goat Cheese Croquettes (V) Beetroot yogurt, preserved rhubarb, spiced chickpeas, linseeds.	\$9
Charred Diver Scallops Cauliflower puree, orange vinaigrette, tempura lotus root, fried capers.	\$9
Twice-Cooked Pork Belly (GF, DF) Nahm jim dressing, cucumber, tomato, sweet soy glaze, katsuobushi.	\$9

Grill and Pans

Char-Grilled 250g Riverine Scotch Fillet (GF, DF) Eggplant puree, cranberry relish, merlot jus, Dutch carrots, confit eschallot.	\$38
Roasted Cauliflower Risotto (V, GF) Parmesan, spiced chickpeas, toasted pine nuts, lemon-mint oil, sumac.	\$28
Skillet Baked Whole Spatchcock 600g (GF) Mediterranean spice rub, cucumber-dill yogurt, salad of pomegranate, tomato medley, red onion, pistachio, rocket.	\$36
Wagyu Rump Cap 250g MBS 6 to 7 (GF) Harissa bearnaise, brussel sprouts, sweet potato crisp, balsamic onion, purple potato crumb.	\$48

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King Mushroom and Truffle Pasta Homemade pappardelle pasta, pancetta, parmesan, spinach, glazed walnuts, chives.	\$28
Pan-Fried Market Fish Please ask your waiter for fish of the day.	Market Price
Wagyu Beef Burger 300g Prosciutto San Daniele, caramelized onion, stilton dressing, lettuce, tomato, Dijon mustard, chips.	\$28

Large Shares

Dry Aged Prime Ribeye 500g Bone In (GF) Porcini butter, horseradish cream, chimichurri, Waldorf salad of roasted grapes, preserved rhubarb, pear, celery, glazed walnuts, blue cheese dressing.	\$65
10-Hour Slow Braised Lamb Shoulder (GF) Rosemary Diane sauce, green peas, micro greens.	\$70
Butterflied Chili-Garlic King Prawns (GF) Pineapple salsa, roasted chat potatoes, bok choy, enoki and shiitake mushrooms, fried shallots, sesame seeds.	\$65

Sides

Shoestring Fries (V, DF) Black garlic aioli, rosemary salt.	\$8
Mixed Leaves Salad (V, GF, DF) Tomato, cucumber, eschallot, white balsamic dressing.	\$8
Roasted Dutch Carrots (V, GF) Harissa-lemon butter, cashew dukkah.	\$10
Steamed Pearl Couscous (V, DF) Sweet pepper drops, corn kernels, orange segments, black currants, almonds.	\$9
Sourdough Bread (V, DF) White and seeded sourdough, olive oil, balsamic vinegar.	\$7

Sweets and Cheese

Carrot and Olive Cake	\$18
Cream cheese mousseline, spiced carrot puree, glazed walnuts, brandy snaps, black olive powder.	
Citrus Meringue Tart	\$18
Calamansi curd, lime mousse, orange cardamom caramel, lemon meringue, sesame polvoron, yuzu dust.	
Black Forest S'mores	\$18
Crinkles, toasted marshmallow, amarena cherries, warm erby blend coffee-chocolate ganache, gelato.	
Assorted Petit Fours 3 pieces	\$10
Please ask your waiter about the selection for the day.	
Artisan Cheeses	
Crostinis, mini baguette, muscatels, onion jam, celery, chef's choice of fruit. 1 cheese=\$17 / 2 cheeses=\$25 / 3 cheeses=\$33 / 4 cheeses=\$40	

Kids Menu

Burger	\$16
Cheddar cheese, lettuce, tomato, shoestring fries.	
Grilled steak (GF)	\$17
Buttered green beans, shoestring fries.	
Baked fish (GF)	\$17
Cucumber salad, black garlic aioli, shoestring fries.	
Chicken tenders (DF)	\$16
Mesclun salad, tomato sauce with shoestring fries.	
Tagliatelle pasta	\$16
cheese sauce, crispy pancetta.	