

THE EMPORIUM

Thyme Set Menu

Entrées to share

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

Charred diver scallops, cauliflower puree, orange vinaigrette, tempura lotus root, fried baby capers.

Wagyu Beef Tartare, pickled enoki, marinated kelp, bottarga, lavosh, and shrimp mayonnaise. (DF)

Waldorf salad of roasted grapes, preserved rhubarb, pear, celery, glazed walnuts, cos lettuce, radicchio, blue cheese dressing. (V, GF)

Choice of main

Char-grilled Scotch fillet, eggplant puree, cranberry relish, merlot jus, Dutch carrots, confit eschallots. (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 yoghurt, 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

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

Creamy mash potato.