

*signature*

# WELCOME TO SIGNATURE

*Signature* is the pinnacle of Emporium Hotel South Bank's culinary collection, serving an elegant, modern cuisine and celebrating the best of Australian produce.

The menu has been crafted by Executive Chefs Chris Norman and Alex Liddle, and is specifically designed to be innovative and flexible, with frequent changes to accommodate fresh ingredients, new wine arrivals and seasonality.

The Library, our wine cellar, places in your hands a list that features over 6,000 bottles of wine from Australia and around the world, featuring limited editions and rare vintages served in a collection of bespoke decanters.

Blush pink and burnt orange tones, a backlit white onyx bar, bespoke furniture, a 150-year-old antique stain glass window and over 1,000 handblown glass balls crown the range of design features throughout the restaurant and private dining room, all custom commissioned, sourced and designed specifically for *Signature*.

*Signature* is a truly unique experience, celebrating a shared passion for food, wine and a promise to continuously evolve.

Charles Martin  
General Manager - Emporium Hotels

# OYSTERS | CAVIAR

## **SMALL FARM OYSTERS** | 4.5 EACH

Coffin Bay (SA) Pacific Oysters

Horse Island (NSW) Sydney Rock Oysters

Clyde River (NSW) Sydney Rock Oysters

Served with Tabasco, lemon, confit buddha's hand

## **10G OSCIETRA CAVIAR** | 80.0 EACH

Tsar Nicoulai (USA) White American Sturgeon

Ars Italica (Italy) Russian Sturgeon

*Served with buckwheat blinis, crème fraiche, capers, egg,  
parsley, shallot*

# VEGAN MENU

## STARTERS

### **CHAR - GRILLED FENNEL** | 16.0

Cucumber, daikon, finger lime, preserved lemon

### **HEIRLOOM BEETROOT** | 16.0

Blackberry, sesame "cheese", hazelnuts

## MAIN

### **ROASTED CAPSICUM, ZUCCHINI & ARTICHOKE** | 26.0

Bay leaf polenta, eggplant purée, black olive

### **BLACK GARLIC GNOCCHI** | 26.0

Purple cauliflower, confit leek, pickled shallot, almond

# A LA CARTE MENU

## STARTERS

### **BRISBANE VALLEY QUAIL** | 26.0

Corn purée, peas, pancetta, hazelnut & wattle seed granola

### **KANGAROO TARTARE** | 22.0

Beetroot, blackberry, smoked yolk, rye

### **LIGHTLY CURED ROCKY POINT COBIA** | 20.0

Fennel, cucumber, daikon, finger lime, preserved lemon

### **ABROLHOS ISLAND SCALLOPS** | 26.0

Borrowdale pork belly, celeriac, apple

## MAIN

### **FLINDERS ISLAND SALT GRASS LAMB** | 38.0

Eggplant purée, caramelised yoghurt, zucchini, capsicum,  
black olive

### **ELGIN VALLEY FREE RANGE CHICKEN** | 34.0

Carrot purée, creamed savoy cabbage, parsnip, fondant potato

### **DARLING DOWNS WAGYU BEEF SIRLOIN MB+5** | 55.0

Potato terrine, spring onion, watercress, globe artichoke, black garlic

### **MARKET FISH** | 38.0

Leek, pickled shimeji mushrooms, shallot, chive oil, buttermilk

## 5 COURSE TASTING MENU | 75.0

### **LIGHTLY CURED ROCKY POINT COBIA**

Fennel, cucumber, daikon, finger lime,  
preserved lemon

### **BRISBANE VALLEY QUAIL**

Corn purée, peas, cos, hazelnut &  
wattle seed granola

### **FLINDERS ISLAND SALT GRASS LAMB**

Eggplant purée, caramelised yoghurt, zucchini, capsicum,  
black olive

or

### **MARKET FISH**

Leek, pickled shimeji mushrooms, shallot, chive oil, buttermilk

### **CHEESE**

A choice of one of our signature cheeses

### **ARTI-CHOC**

Valrhona Bahibe, Jerusalem artichoke ice cream, espresso

*Pairing wines for each course*

*Signature Selection | 55.0*

*Exquisite Selection | 75.0*

## 7 COURSE TASTING MENU | 95.0

### **LIGHTLY CURED ROCKY POINT COBIA**

Fennel, cucumber, daikon, finger lime, preserved lemon

### **BRISBANE VALLEY QUAIL**

Corn purée, peas, pancetta, hazelnut & wattle seed granola

### **MARKET FISH**

Leek, pickled shimeji mushrooms, shallot, chive oil, buttermilk

### **FLINDERS ISLAND SALT GRASS LAMB**

Eggplant purée, caramelised yoghurt, zucchini, capsicum, black olive

### **CHEESE**

A choice of one of our signature cheeses

### **CUMQUAT & MANDARIN**

Preserved cumquat, soda pop, ALTO mandarin EVO ice cream

### **ARTI-CHOC**

Valrhona Bahibe, Jerusalem artichoke ice cream, espresso

*Pairing wines for each course*

*Signature Selection | 75.0*

*Exquisite Selection | 95.0*

# VEGAN DESSERT

## **VALRHONA TAINORI MOUSSE | 22.0**

Preserved cumquat, mandarin olive oil sorbet

## **JASMINE, RHUBARB & BEETROOT | 18.0**

Jasmine tea- compressed beetroot, rhubarb sorbet, honey almond clusters



# DESSERT

## **JASMINE, RHUBARB & BEETROOT | 18.0**

Jasmine tea-compressed beetroot, rhubarb ripple fior di latte,  
honey almond clusters

## **CUMQUAT & MANDARIN | 22.0**

Preserved cumquat, soda pop, mandarin olive oil ice cream

## **ARTI-CHOC | 24.0**

Valrhona Bahibe, Jerusalem artichoke ice cream, espresso

## **CHESTNUT & HONEY | 18.0**

Chestnut pudding, Tasmanian leatherwood  
honey, buttermilk

## **AUSTRALIAN CHEESE | 8.0 EACH**

Woodside Charleston Brie (SA) pickled blueberries, smoked almond

Yarra Valley Black Savourine (VIC) rhubarb, brown butter crumbs

Pyengana Clothbound Cheddar (TAS) elements of quince

Woombye Blackall Gold (QLD) poached pear, shiso

Tarwin Blue (VIC) hazelnut praline

## DESSERT WINE (BY THE GLASS)

Frogmore Creek Iced Riesling <i>Coal River, TAS</i>	2018	13.0
Château Roumieux Sauterne <i>Sauternes, BOR</i>	2018	16.0
Ca 'D Gal Moscato d'Asti <i>Piedmont, ITA</i>	2018	18.0
Toro Albala Pedro Ximenez <i>Andalucia, SPA</i>	1987	25.0
Chateau D'Yquem <i>Sauternes, FRA</i>	2009	200.0