



Breakfast Menu

6:30am to 11:00am Daily

Queensland Fresh Fruit	16.0
<i>Emporium rooftop harvested honey, strawberry gum, yoghurt, macadamia (v / gf) Vegan option available - please request</i>	
Organic Acai Bowl	18.0
<i>Coconut yoghurt, banana, blueberry, coconut & chia seed granola (v / vg / gf)</i>	
Coconut Rice Pudding	18.0
<i>Stewed pineapple, banana, coconut chips, cacao, french toast (v)</i>	
Spiced Baked Beans	22.0
<i>Beans, Chorizo, Manchego cheese, sweet peppers, fried eggs, quinoa grain toast</i>	
Corn & Zucchini Fritters	22.0
<i>Avocado salsa, kale and fennel slaw (v)</i>	
Eggs Benedict	26.0
<i>Poached free range eggs, double smoked ham, toasted english muffin, hollandaise</i>	
Royale - Smoked salmon	
Florentine - Wilted spinach (v)	
Beetroot Cured Ocean Trout	26.0
<i>Persian feta, poached egg, toasted quinoa sourdough, avocado</i>	
Emporium Breakfast	28.0
<i>Two eggs cooked to your liking, smoked bacon, Cumberland sausage, thyme roasted mushroom, hash brown, slow roast tomato, sourdough toast (gluten free bread available)</i>	
Toast	9.0
<i>Gluten free, sourdough, quinoa grain Your choice of Emporium rooftop harvested honey, house made preserves, Vegemite, Nutella or peanut butter</i>	
Sides	8.0 each
<i>Smoked bacon</i>	<i>Two free-range eggs</i>
<i>Cumberland sausage</i>	<i>Wilted spinach</i>
<i>Emporium baked beans</i>	<i>Avocado</i>
<i>Thyme roasted mushroom</i>	<i>Slow roasted tomato</i>
Organic Hand-Crafted Juices	9.0
<i>Ruby Melon - watermelon, mint, grapefruit, lemon Clean & Green Detox - kale, lemon, cucumber, parsley, pear Just Beet-It - beetroot, apple, ginger</i>	

v - vegetarian vg - vegan gf - gluten free

The Terrace

Dining Menu

SHARE

House Roasted Nuts - 7.0

lemon grass, Kampot pepper, kaffir (v, vg, gf)

Warmed Olives - 9.0

Cassia bark, star anise, orange (v, vg, gf)

Korean Fried Chicken - 16.0

crispy fried chicken, spicy Korean sauce

Small Batch Oysters - 4.5 each

natural, lemon and tabasco (gf)

yuzu mignonette, cucumber (gf)

baked with tarragon, bacon and smoker butter
bread crumbs

Charcuterie - 24.0

smoked and cured meats, spreads, pickles,
ciabatta

Australian Cheese - 24.0

selection of cheeses, crisp breads, dried and
fresh fruit, almonds, pickles (v, gf available)

SMALL

Tuna Poke - 18.0

avocado, sesame, wakame, ponzu,
wonton chips, sweet soy

Grilled Halloumi - 16.0

Heirloom tomatoes, watercress, beetroot
and balsamic gel (v, gf available)

Char-Grilled Mooloolaba King Prawns - 24.0

Penang curry, red rice, peanuts, green mango

Slow-Cooked Tasmanian Salmon - 16.0

cucumber, lime, salmon roe, radish (gf)

Open Lobster Sandwich - 30.0

lobster, pancetta, potato, corn, crème fraiche,
toasted ciabatta, salmon roe

LARGE

Sage Gnocchi - 26.0

wild mushrooms, soft egg, asparagus,
sheep's cheese (v)

Stockyard Black Angus Beef Sirloin 300g - 55.0

fingerling potatoes, bone marrow butter (gf)

Coral Coast Saltwater Barramundi - 32.0

sweet corn, sautéed greens, chorizo crumbs,
sea herbs (gf)

Maremma Duck Breast - 38.0

celeriac puree, Swiss chard, puffed barley,
Davidson plum (gf available)

Luxe Seafood Selection - 195.0

Premium chilled seafood platter, including
dressed lobster, Moreton Bay Bug, Mooloolaba
king prawns, small batch oysters, tuna and
salmon sashimi, marinated clams and mussels,
condiments (serves 2-4)

SIDES - 9.0each

Fries

rosemary salt, chipotle aioli (v, gf)

The Terrace Garden Salad

Greek fetta, cucumber vinaigrette (v, gf)

Steamed Greens

almond, lemon olive oil (v, gf)

SWEET

Champagne Peaches - 14.0

Champagne poached peaches, honey and
Champagne granita, candied nuts (v, gf)

Pina Colada Splice - 14.0

roasted coconut mousse, Malibu soaked
sponge, pineapple-lychee compote, mint (v, gf)