

The Terrace

Dining Menu

12pm - Late

SHARE

House Roasted Nuts - 8.0

kaffir lime, lemongrass, Kampot pepper

Marinated Olives - 9.0

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

Signature Oysters - 4.5 each

Tabasco & lemon (gf)

Yuzu mignonette (gf)

Tarragon & bacon

Korean Fried Chicken - 16.0

pickles, black sesame

Kingfish Sashimi - 18.0

wakame, ponzu, sweet ginger gel,

puffed wild rice, nori salt (gf)

Charcuterie - 24.0

selection of cured meats, pickles,

toasts & mustard

SMALL

Lobster on Toast - 22.0

with baby gem, crème fraiche,

black caviar

Black Angus Beef Short Rib - 24.0

smoked potato, baby leeks,

king brown mushroom, gremolata (gf)

Gold Band Snapper - 20.0

cauliflower, toasted quinoa, cos heart,

black garlic vinaigrette (gf)

Grilled Halloumi - 16.0

fresh fig, chicory, pistachio,

vino cotto (gf, vg)

Chicken Liver Parfait - 16.0

Pineapple & mango chutney, port

jelly, toasted brioche (gf available)

LARGE

Rangers Valley

Black Angus Sirloin 350g - 45.0

potato & grain mustard gratin, foie

grass butter, red wine jus (gf)

Coral Coast Barramundi - 32.0

skordalia, pearl onion, heirloom tomato

& saffron tea, beach greens

Pan Seared Potato Gnocchi - 26.0

Meredith goats curd, olive crumb, zucchini,

baby chard, beetroot sauce (vg)

Roast Rack of Lamb - 38.0

Puy lentils, smoked yoghurt, egg plant,

sweet pea, (gf)

SIDES - 9.0 each

Fries *with rosemary salt, roasted garlic aioli*

Steamed greens *with almond, lemon EVOO*

Wild Rocket *with pear, comte, walnut, apple balsamic*

SWEET

Selection of Australian cheeses - 24.0

crisp breads, dried & fresh fruit, almonds

Burnt Citrus Meringue - 14.0

pink grapefruit, blood orange, meringue,

lemon EVO ice cream (gf, vg)

Warm Spiced Orange Love Cake - 14.0

figs, honey syrup, crème fraiche (gf, vg)

Chocolate Cube - 18.0

Elements of Valrhona chocolate;

molten, chewy, crunch (gf, vg)

Emporium Signature Zebra Éclair - 9.0

Pineapple compote, liquorice curd, whipped

pineapple posset, white chocolate (vg)