



*The Terrace*

Ε



# Snack + Graze

12PM - 3PM + 5PM - 9:30PM

Terrace Charcuterie | 24.0

Artisanal cured meats + condiments (df, gfo)

Roasted Nuts | 9.0

Kaffir lime, lemongrass + ginger (gf, df)

Woodland Mix Mushroom Tempura | 22.0

Curry leaves togarashi, salted duck yolk sabayon (vg, gfo, vgo)

Marinated Olives + Cucumber | 9.0

Mint, sesame + soy, pine nuts (df, gf, v)

Fried Calamari | 16.0

Turmeric masala, verjus chojang (df, gfo)

Spanner Crab Pancakes | 26.0

Garlic chive, aged cheddar (df, gfo, vgo, vo)

Korean Fried Chicken Karaage | 18.0

Vegemite peking glaze, our thousand island sauce (df, gfo)

Moreton Bay Bug Satay | 22.0

Squid ink "Kecap Manis" + vincotto glaze, cucumber (df, gfo)

Queensland King Prawn | 26.0

Kam Heong style (df, gfo)

Eggplant Chips | 14.0

Xi'an chilli garlic, teriyaki sauce (v, gfo)



df - dairy free

gf - gluten free

v - vegan

vg - vegetarian

o - optional





# Menu

12PM - 3PM + 5PM - 9:30PM

## RAW

Oysters | 6.0 each

Tabasco + lemon (df, gf)

Yuzu soy vinaigrette (df, gf)

Chef Selection Sashimi | 22.0

Tokusen yuki soy, Tasmanian wasabi (df, gf)

Market Fish Wrap | 20.0

Seasonal leaves, coriander root verde (gf, vo)

Black Angus Szechuan | 20.0

Charcoal + tumeric, takana (df, gfo)

## LARGE

Hakka Fermented Beancurd Spare Ribs | 28.0

Kalamata olive noritamago, blistered tomato sambal (df, gf)

Oven Finished Market Fish | 34.0

Fermented soy bean chilli, charred bamboo shoot (df, gfo)

Nduja Kimchi Fried Rice | 26.0

Onsen egg, crispy kale, cucumber (df, gf, vgo, vo)

Slow Cooked Angus Brisket + Taro | 36.0

Green paw paw salad, fried bao (df, gfo)

Black Angus Steak 250g | 44.0

Szechuan peppercorn wine jus



## SIDES

Steam Asian Greens | 12.0  
Sesame nasturtium dressing (df, vo, gfo)

Truffle Parmigiano Fries | 12.0  
Green ketchup (gf, v, dfo)

Mix Leaves | 12.0  
Wafu dressing ( v, gfo)

## DESSERT

Selection of Australian Cheeses | 24.0  
Curated Cheese Platter + condiments (vg, gfo)

Thai-Ramisu | 18.0  
Pastis 51 infused sponge fingers, Thai milk tea mascarpone, candied nuts (vg, gfo)

Banana Brulee | 18.0  
Liquid gianduja pastry, gula aren ice cream, ginkgo nuts (vg, vo, gfo)





# *the Terrace Tasting*

75.0 pp (minimum of two people)

The tasting menu is the Terrace's interpretation of an omakase, or a collective menu selected by the Head Chef showcasing local ingredients and highlighting seasonal produce

## Seasonal Raw Seafood

Chef's curated selection

## Spanner Crab Pancakes

Garlic chive, aged cheddar (df, gfo, vgo, vo)

## Korean Fried Chicken Karaage

Vegemite peking glaze, our thousand island sauce (df, gfo)

## Seasonal Vegetable Nimono

Simmered vegetables, sesame nasturtium dressing

## Oven Finished Market Fish

Fermented soy bean chilli, charred bamboo shoot (df, gfo)

## Nduja Kimchi Fried Rice

Onsen egg, mushroom, crispy kale, cucumber (df, gf, vgo, vo)

## Dessert

Chef's curated selection







# Executive Lunch

55.0 pp (available Monday to Thursday 12pm till 3pm)

Selection of: entree + main or main + dessert including a choice of beverage\*

## ENTREE

### Market Fish Wrap

Seasonal leaves, coriander root verde (gf, vo)

### Woodland Mix Mushroom Tempura

Curry leaves togarashi, salted duck yolk sabayon (vg, gfo, vgo)

### Seasonal Salad

Grilled prawns

## MAIN

### Grilled Market Fish

Chilli ginger, charred bamboo shoot

### Korean Fried Chicken Karaage

Vegemite peking glaze, our thousand island sauce (df, gfo)

### Kimchi Fried Rice

Fried egg, kale, cucumber (df, gf, vgo, vo)

## DESSERT

### Thai-Ramisu

Pastis 51 infused sponge fingers, Thai milk tea mascarpone, candied nuts (vg, gfo)

### Vanilla Bean Ice Cream

Turmeric Streusel

\*Beverage Selection: Our Lager | Grand Ardèche Chardonnay |  
Three Lions' Pinot Noir



*Emporium*  
HOTELS  
South Bank

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