signature

WELCOME TO *signature*

Signature's creative and flexible menu has been specifically designed to celebrate quality local Queensland ingredients and seasonal inspirations.

This evolving showcase of modern Australian cuisine promises you a bespoke and vibrant dining experience each and every time.

Enjoy

CHRIS NORMAN

Executive Chef, Emporium Hotel South Bank

DINING EXPERIENCES

TO START

CLYDE RIVER SYDNEY ROCK OYSTERS | 5.0 EA
Apple, scampi caviar, finger lime & verjuice mignonette

TWO COURSE | 65.0
Select any two courses, from entrée, main, cheese or dessert

THREE COURSE | 85.0
Select any three courses, from entrée, main, cheese or dessert

SIGNATURE EXPERIENCE | 99.0
Elevate your dining experience to whole new level.
Our most popular experience.

PAIRING WINES FOR EACH COURSE

Elevate your experience, with wine pairing
by Signature's Head Sommelier.

TWO COURSE PAIRING

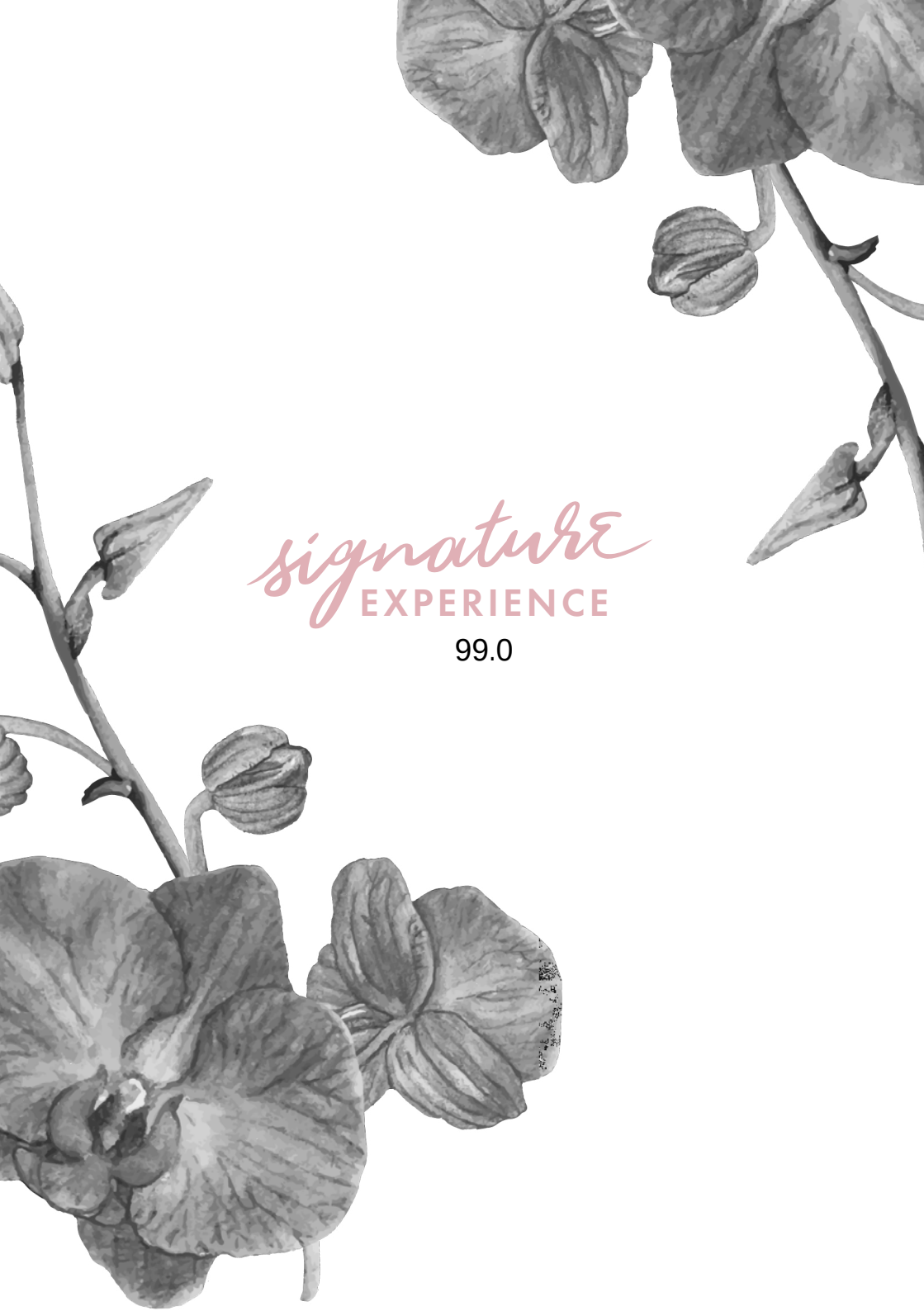
Local	40.0
International	60.0
Corovin	85.0

THREE COURSE PAIRING

Local	60.0
International	85.0
Corovin	110.0

SIGNATURE EXPERIENCE PAIRING

Local	80.0
International	120.0
Corovin	160.0



signature EXPERIENCE

99.0

AMUSE BOUCHE

ENTRÉE

Select one entrée from the menu

MAIN

Select one main from the menu

CHEESE

Select one cheese from the menu

PALATE CLEANSER

DESSERT

Select one dessert from the menu

PETIT FOURS

ENTRÉE

FRASER ISLAND SPANNER CRAB

Jamon grissini, pomelo, cucumber, mandarin & rock melon sorbet

BRISBANE VALLEY QUAIL

Sunchoke, salsify, asparagus, king brown mushrooms, pancetta

FALLS FARM CARROTS

Cumin & buckwheat dukkha, carrot top pesto, amaranth

GRILLED MOOLOOLABA SWORDFISH

Cannellini beans, caper, finger lime, pepper berry

MAIN

MARKET FISH

Cauliflower, green beans, tomato, summer squash, clams, manzanila olives

ROAST TENDERLOIN OF BLACK ANGUS BEEF

Braised beef shin, beetroot, celeriac, caramelised onion, black garlic

ROAST BREAST & CONFIT LEG OF DUCK

Spiced carrot puree, cherry jell, swiss chard, beluga lentils, nasturtium

ARTICHOKE & TOFU RAVIOLI

Mushroom & thyme consommé, Leek, pickled enoki

CHEESE

WOODSIDE VIGNERON (SA)

Vine leaf wrapped goats' cheese, pickled blackberries,
port wine jelly, crisp focaccia

CHARLTON BUFFALO BRIE (VIC)

Rich & buttery buffalo brie, Davidson plum jam, wattle seed tuille

BAY OF FIRES CLOTHBOUND CHEDDAR (TAS)

Pine aged cheddar, fresh honeycomb, apricot chutney, pine nut cracker

DILETICO VEGAN BLUE CHEESE (NSW)

Fig & lemon myrtle jam, millet & grain cracker

DESSERT

PINK LADY & ROASTED CINNAMON

Roasted cinnamon & buttermilk panna cotta, pink lady apple, gin & tonic foam

QUEENSLAND PINEAPPLE

Pineapple ‘sponge’, tropical fruit sorbet, pineapple meringue, coconut curd

CHERRY TRIFLE TART

Cherry compote, cranberry hibiscus jelly, milk ice cream

CHOCOLATE & CARDAMOM

Valrhona Bahibe milk chocolate mousse, cardamom ice cream, hazelnut dacquoise