



EMPORIUM

EATERY & BAR

BREAKFAST

Granola, honey roasted oats, nuts, seeds, fruit, homemade yoghurt	11.5
Emporium breakfast, two eggs as you like, roasted Te Mata portobellos, real potato hash, white bean cassoulet, streaky bacon, Esk Valley sausages, toasted sour dough	19.5
Salmon bene & bagel, smoked Pacific salmon, wilted spinach, poached eggs, toasted bagel, hollandaise	17.5
Cheesy scrambled eggs & bacon, toasted mega grain bread, tomato & soft herb salsa	16.5
Poached eggs & ham, champagne ham, potato & cheese croquettes, spinach, soft poached eggs	18
Fried corn fritters, sweetcorn puree, Kasundi relish, streaky bacon	17.5
Spanish omelette, chorizo, potato & brie frittata, spiced tomato relish, rocket	17
BBQ pulled pork roll, soft poached eggs, slow cooked pulled pork, lightly smoked BBQ sauce, hollandaise	17.5
Turkish mince on toast, spiced beef mince, tomato, capsicum, baked eggs, sumac yoghurt, Turkish bread	16.5
Buttermilk & lemon waffles, caramelised banana, vanilla cream, maple syrup	15
add grilled streaky bacon	4.5
Toasted banana bread, with maple butter	7.5
Fresh pastry, baked in house daily	4.5

EXTRAS

4.5

Real potato hash
Roasted portobello mushrooms
Grilled streaky bacon
Esk Valley sausages
Toasted sour dough

BREAKFAST BUFFET SELECTION

available until 10am

Boutique buffet, a continental buffet including juices, croissants, pastries, assorted breads & cereal, seasonal fruit, yoghurt, preserves & tea / coffee	19
Grand breakfast, enjoy the boutique buffet plus your choice of any one of the dishes from the above menu	30

Please specify any dietary requirements as most of our dishes can be modified to suit individual needs



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NIBBLES

Marinated olives, <i>Italian black and green</i>	9
Prawn toast, <i>fried with ginger & sesame</i>	13
Crispy fried noodles, <i>with parmesan & ranch dressing</i>	6
Fries, <i>beer battered with aioli</i>	8.5
Pizza bread, <i>confit garlic, rosemary & parmesan</i>	11
Fresh ciabatta, <i>Manuka smoked butter & olive oil</i>	10
Salt & pepper calamari, <i>fried with aioli</i>	9

LUNCH

Crispy fried fish, <i>tomato, feta aioli, snow pea tendrils, avocado oil</i>	18
Tempura mushrooms, <i>cauli & feta cream, eggplant kasundi</i>	17
Pork fillet schnitzel, <i>cabbage, whipped potato with horseradish gravy</i>	19
Ricotta gnocchi, <i>roast tomato salsa, Kalamata olives, artichoke & goat cheese</i>	19
Fried squid, <i>pickled cucumber, chunky peanut relish</i>	18
Fresh prawn ravioli, <i>crème fraiche potato, tom yum broth</i>	17
Roast pumpkin & cumin soup, <i>fried haloumi, dukkah spice</i>	15
Slow braised beef brisket croquettes, <i>baba ganoush, ranch dressing</i>	18
Coconut chicken salad, <i>cucumber, pickled ginger, candied peanuts</i>	24
Aged beef scotch fillet, <i>truffle mash, smoked tomato relish & jus</i>	36
Fish & chips, <i>local fresh fish, beer battered, tartare, fries & salad</i>	27

PIZZAS

GF 4 extra

Italian salami, <i>fresh mozzarella, rocket, parmesan, baby tomatoes</i>	25
Roast chicken & Spanish chorizo, <i>mozzarella, red onion, feta, aioli</i>	25
Classic, <i>fresh flavours, tomatoes, basil, mozzarella</i>	25

DESSERTS

Fried apple pie, <i>custard mousse, crème fraiche ice cream, rum syrup</i>	16
White chocolate and raspberry cheesecake, <i>coconut marshmallow, chocolate crumble</i>	16
Sticky date pudding, <i>with macadamia ice cream & caramel sauce</i>	16
Belgium chocolate mousse, <i>caramelised espresso brûléé, hazelnut biscotti</i>	16

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ENTREES

Fresh prawn ravioli <i>Crème fraiche potato, tom yum broth</i>	17
Crispy fried fish <i>Tomato, feta aioli, snow pea tendrils, avocado oil</i>	18
Tempura mushrooms <i>Cauli & feta cream, eggplant kasundi</i>	17
Fried squid <i>Pickled cucumber, chunky peanut relish</i>	18
Roast pumpkin & cumin soup <i>Fried haloumi, dukkah spice</i>	15
Slow braised beef brisket croquettes <i>Baba ganoush, ranch dressing</i>	18

MAINS

"12 hour" braised lamb <i>Smoked potato, peas, roast garlic & horseradish butter</i>	34
Fresh Bay fish <i>Soft polenta, braised fennel, smoked mussel butter</i>	32
Coconut chicken salad <i>Cucumber, pickled ginger, candied peanuts</i>	24
Aged beef scotch fillet <i>Truffle mash, smoked tomato relish & jus</i>	36
Ricotta gnocchi <i>Roast tomato salsa, Kalamata olives, artichoke & goat cheese</i>	28
Fish & chips <i>Local fresh fish, beer battered, tartare, fries & salad</i>	27
Crispy pressed pork <i>Pickled carrot salad, bread & butter pudding, jus</i>	30

SIDES

Seasonal green salad <i>with honey & rosemary dressing</i>	9
Vietnamese carrot & cucumber salad <i>with peanut dressing</i>	9
Broccolini, <i>smoked garlic oil, feta & dukkah spice</i>	11
Fresh steamed vegetables <i>with olive oil & herb salt</i>	9
Cauliflower mac n cheese, <i>grilled with panko crumb</i>	9
Roast pumpkin and kumara tagine, <i>yoghurt, mint & sumac</i>	9



DESSERTS

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White chocolate and raspberry cheesecake <i>Coconut marshmallow, chocolate crumble</i>	16
Sticky date pudding <i>With macadamia ice cream & caramel sauce</i>	16
Belgium chocolate mousse <i>Caramelised espresso brûléé, hazelnut biscotti</i>	16
Johnnie Walker flight <i>We have selected three exceptional whiskies from Johnnie Walker and have paired them perfectly with chocolates from Chocolatier Mirams. This is a must try for chocolate and whisky lovers alike</i>	25

CHEESE

<i>Sgl</i>	<i>Dbl</i>	<i>Tpl</i>
18	25	32

Grinning Gecko Brie <i>Whangarei – Multiple award-winning brie</i>
Whitestone Windsor Blue <i>Otago – Creamy blue with a buttery texture</i>
The Candy Goddess <i>Kaikoura – Semi hard goat cheese washed in sauvignon blanc syrup</i>

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