



# EMPORIUM

EATERY & BAR

## ENTREES

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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 &amp; 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

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"12 hour" braised lamb <i>Smoked potato, peas, roast garlic &amp; 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 &amp; jus</i>	36
Ricotta gnocchi <i>Roast tomato salsa, Kalamata olives, artichoke &amp; goat cheese</i>	28
Fish & chips <i>Local fresh fish, beer battered, tartare, fries &amp; salad</i>	27
Crispy pressed pork <i>Pickled carrot salad, bread &amp; butter pudding, jus</i>	30

## SIDES

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



## DESSERTS

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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 &amp; 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

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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>

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