



EMPORIUM

EATERY & BAR

ENTREES

Fresh prawn ravioli <i>Crème fraiche potato, tom yum broth</i>	17
Smoked snapper <i>Sweet potato, horseradish crème</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>	34
Bostok chicken <i>Cabbage, leek & potato with horseradish gravy</i>	33
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 with honey & rosemary dressing	9
Vietnamese carrot & cucumber salad with peanut dressing	9
Broccolini, smoked garlic oil, feta & dukkah spice	11
Fresh rocket, pear & parmesan salad with white balsamic	10
Cauliflower mac n cheese, grilled with panko crumb	9
Roast pumpkin and kumara tagine, yoghurt, mint & sumac	9



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
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>

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