



EMPORIUM

EATERY & BAR

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

Goat cheese soufflé, <i>white balsamic, rocket & pear salad</i>	17
Tempura mushrooms, <i>cauli & feta cream, eggplant kasundi</i>	17
Pork fillet schnitzel, <i>cabbage, leek & 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>	34
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

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