



EMPORIUM

EATERY & BAR

SET MENU #1

\$45

MAINS

Medium rare roasted beef scotch fillet, *with truffle mash, smoked tomato relish & jus*

or

Ricotta gnocchi, *fresh handmade gnocchi, smoked tomato salsa, kalamata olives, artichokes and goats cheese*

DESSERT

Sticky date pudding, *served with macadamia ice cream & caramel sauce*

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



EMPORIUM

EATERY & BAR

SET MENU #2

\$55

TO START

Fresh ciabatta, *with manuka smoked butter & olive oil*

MAINS

Medium rare roasted beef scotch fillet, *with truffle mash, smoked tomato relish & jus*

or

Fresh Bay fish, *polenta, braised fennel, smoked mussel butter*

or

Ricotta gnocchi, *fresh handmade gnocchi, smoked tomato salsa, kalamata olives, artichokes and goats cheese*

DESSERT

Sticky date pudding, *served with macadamia ice cream & caramel sauce*

or

Fried apple pie, *crème fraiche ice cream, custard mousse & rum syrup*

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



EMPORIUM

EATERY & BAR

SET MENU #3

\$70

TO START

Fresh ciabatta, *with manuka smoked butter & olive oil*

ENTREES

Prawn ravioli, *made fresh with crème fraiche potato & tom yum*

or

Beef brisket croquettes, *served with baba ganoush & ranch dressing*

MAINS

Medium rare roasted beef scotch fillet, *with truffle mash, smoked tomato relish & jus*

or

Fresh Bay fish, *polenta, braised fennel, smoked mussel butter*

or

Ricotta gnocchi, *fresh handmade gnocchi, smoked tomato salsa, kalamata olives, artichokes and goats cheese*

DESSERT

Sticky date pudding, *served with macadamia ice cream & caramel sauce*

or

Fried apple pie, *crème fraiche ice cream, custard mousse & rum syrup*

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