



EMPORIUM

EATERY & BAR

BREAKFAST

Granola, honey roasted oats, nuts, seeds, fruit, homemade yoghurt	12
Emporium breakfast, two eggs as you like, creamy mushrooms, potato croquette, white bean cassoulet, streaky bacon, Esk Valley sausages, toasted ciabatta	22
Salmon bene, smoked Pacific salmon, wilted spinach, poached eggs, English muffin, hollandaise	18
Cheesy scrambled eggs & bacon, toasted multi grain bread, tomato & soft herb salsa	17
Poached eggs & ham, champagne ham, potato & cheese croquettes, spinach, soft poached eggs	18
Breakfast burrito, scrambled egg, sour cream, bacon with avocado & chipotle	18
Smoked mushroom & cheese omelette, with rocket & parmesan	17
Eggs on toast, two eggs cooked to your liking, served on ciabatta or multigrain	10
Creamy mushrooms, grain toast, feta, Moroccan dukkah	17
Buttermilk & lemon waffles, caramelised banana, vanilla cream, maple syrup	16
Smashed avocado, toasted ciabatta, roasted feta, pine nuts & olive oil	16
Fresh pastry, baked in house daily	4.5

EXTRAS

Cheesy potato croquettes	6
Creamy mushrooms	6
Grilled streaky bacon	6
Esk Valley sausages	6
Toasted ciabatta	4

BREAKFAST BUFFET SELECTION

available until 10am

Cold Continental buffet, a buffet including juices, croissants, cold meats, cheeses, pastries, boiled eggs, cereal, seasonal fruit, yoghurt, assorted breads with preserves and tea & coffee	19
Grand breakfast, enjoy the boutique buffet plus your choice of any one of the hot dishes from the above menu	30

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



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NIBBLES

Marinated olives, <i>Italian black & green (gf)</i>	9
Beer battered fries, <i>with aioli</i>	9
<i>or, with truffle & parmesan aioli</i>	10
Prawn toast, <i>fried with ginger & sesame</i>	14
Pizza bread, <i>a choice of garlic & herb or basil pesto</i>	12
Crispy fried onion rings, <i>paprika & chipotle mayo</i>	10

BRUNCH

Salmon bene, <i>smoked Pacific salmon, wilted spinach, poached eggs, English muffin, hollandaise</i>	18
Cheesy scrambled eggs & bacon, <i>toasted multi grain bread, tomato & soft herb salsa</i>	17
Poached eggs & ham, <i>champagne ham, potato & cheese croquettes, spinach, soft poached eggs</i>	18
Smashed avocado, <i>toasted ciabatta, roasted feta, pine nuts & olive oil</i>	16
Grilled beef and Swiss cheese sliders, <i>iceberg, chipotle mayo</i>	18
Singapore fried pork ribs, <i>tamarind & chilli with coriander (gf)</i>	23
Shepherd's pie croquettes, <i>smoked tomato sauce & minted yoghurt</i>	19
Fried polenta, <i>cauliflower puree, tomato salsa & fresh grated parmesan (gf)</i>	18
Coconut chicken salad, <i>cucumber, pickled ginger & candied peanuts (gf)</i>	26
Fish & chips, <i>local fresh fish beer battered with tartare, lemon & green salad</i>	29

SIDES

Potato, bacon, caper & gherkin salad <i>with dill cream dressing (gf)</i>	9
Roast baby beetroot salad <i>with spinach, crumbled feta & white balsamic (gf)</i>	13
Seasonal green salad <i>with honey & rosemary dressing (gf)</i>	9

DESSERTS

Deep fried ice cream sundae <i>with meringue & whipped cream and a choice of chilli chocolate sauce, whisky caramel sauce or Arataki blue borage honey</i>	14
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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Pizza bread, <i>a choice of garlic & herb or basil pesto</i>	12
Crispy fried onion rings, <i>paprika & chipotle mayo</i>	10

SHARING PLATES

Shepherd's pie croquettes, <i>smoked tomato sauce & minted yoghurt</i>	19
Fried polenta, <i>cauliflower puree, tomato salsa & fresh grated parmesan (gf)</i>	18
Coconut chicken salad, <i>cucumber, pickled ginger & candied peanuts (gf)</i>	26
Pumpkin falafel, <i>fried haloumi, horseradish sour cream & pickled beets (gf)</i>	18
Manuka smoked salmon, <i>Nicoise salad, soft egg, lemon gribiche (gf)</i>	23
Grilled beef and Swiss cheese sliders, <i>iceberg, chipotle mayo</i>	18
Singapore fried pork ribs, <i>tamarind & chilli with coriander (gf)</i>	23
(EFC) Emporium fried chicken, <i>cucumber, mint and yoghurt dressing (gf)</i>	22
Greek pork and lemon meatballs, <i>hummus, beets and crumbled feta (gf)</i>	21

MAINS

Grilled fresh Bay fish, <i>avocado, chorizo, salsa & fried potato (gf)</i>	34
Fish & chips, <i>local fresh fish beer battered with tartare, lemon & green salad</i>	29
Grilled beef rib eye steak <i>with truffle mash, smoked tomato relish & jus (gf)</i>	36
Crispy pressed pork & fried schnitzel, <i>whipped potato, braised cabbage & apple</i>	34
"12 hour" braised lamb shoulder, <i>smoked potato, peas, roast garlic & horseradish butter</i>	35
Ricotta gnocchi, <i>roast tomato salsa, Kalamata olives, artichoke & goat cheese</i>	29

SIDES

Broccolini, <i>fried with garlic, feta & dukkah (gf)</i>	12
Potato, <i>bacon, caper & gherkin salad with dill cream dressing (gf)</i>	9
Roast baby beetroot salad <i>with spinach, crumbled feta & white balsamic (gf)</i>	13
Seasonal green salad <i>with honey & rosemary dressing (gf)</i>	9
Fresh steamed vegetables <i>with olive oil & herb salt (gf)</i>	10



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CHEESE

	<i>Sgl</i>	<i>Dbl</i>	<i>Tpl</i>
Grinning Gecko Brie <i>Whangarei – Multiple award-winning brie</i>	18	25	32
Whitestone Windsor Blue <i>Otago – Creamy blue with a buttery texture</i>			
Te Morehu <i>Kaikoura – Semi hard washed rind cows cheese (3 months old)</i>			

BEVERAGES

The Ned Noble Sauvignon Blanc <i>Marlborough</i>	10	60
After 8 Cocktail <i>Smirnoff Red vodka, chocolate liqueur, mint liqueur</i>		12
Tiramisu Cocktail <i>De Valcourt brandy, chocolate liqueur, Kahlua, mascarpone</i>		15
Raspberry Espresso Martini <i>Smirnoff Raspberry vodka, Kahlua, a shot of espresso and a spoon of sugar</i>		17

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