

# EMBERS

2 COURSE \$65<sup>PP</sup>

3 COURSE \$80<sup>PP</sup>

## SHARED ENTREE

Wood fired lamb skewers, tomato, labneh, sumac (gf)

Baked camembert, nine tales amber ale, onion & grape chutney, assorted breads (v)

Salt & pepper calamari, harissa mayo, lime, shallot (df)

Mushroom & truffle arancini, porcini puree, parmesan, basil oil (v)

Hummus, dukkah, turkish bread (vg)

## MAINS

YOUR CHOICE OF

Peri peri charcoal chicken, warm bean, tomato and olive salad, preserved lemon yoghurt (gf)

Wood fired rump, honey roasted parsnips, black garlic, red wine jus (df, gf)

Wood roasted lamb, potatoes, peppers, pebre salsa (df, gf)

Handmade gnocchi, local mushrooms, truffle, stracciatella, sage butter (v)

Humpty doo barramundi, white bean purée, chimichurri, peas (gf)

## DESSERTS

Textures of chocolate mousse, macaron, soil, sorbet, sauce

Banoffee pie, banana, coeur a la creme, honeycomb, caramel (gf)

Selection of sorbets, freeze dried fruits

• Available for groups 10 and more • Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • All our food may contain nuts & shellfish. • One bill per table • Surcharges apply to all card payments  
• A 10% surcharge applies on Sundays and 15% surcharge applies on public holiday

# EMBERS

PREMIUM 2 COURSE \$70<sup>PP</sup>

PREMIUM 3 COURSE \$85<sup>PP</sup>

## PLATED ENTREE

Local stracciatella, fig, pistachio, rocket, olive oil, balsamic (gf, v)

Moreton Bay squid, wood roasted, fermented chilli, orange & fennel vinaigrette (gf)

Hot smoked salmon, salsa romesco, pickled shallots, corn, coriander, lime (df, gf)

Baby beetroots, labneh, puffed grain, mandarin, sumac, pickled shallot (gf, v)

## MAINS

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