EMBER

Snacks & Small Plates

Charcoal Focaccia 6
Olive Oil, Balsamic + Cultured Butter

Pacific Oyster Natural 6
Champagne Mignonette

Pacific Oyster Rockefeller 7
Creamed Spinach + Pangrattato

Open Face Tartine 8
Wagyu Flank Chimichurri + Pickle

Lamb Ribs 26
Fire Baby BBQ Sauce + Chives

Crispy Chicken Ribs 22
Buttermilk Ranch + Chives

Ocean Trout Sashimi 26
Tamarind, Shallot + Mango

Prawns 29
Bisque, Celery + Coconut

Calamari 24
Pickle, Chilli + Shallot

Burrata 24
Pear, Pistachio + House Bread

Tomato Medley 22
Stracciatella, Caperberries + Lemon Myrtle

Mains

Conchiglie Pasta 38
Truffle, Verjus + Mushroom

Rigatoni Arrabiatta 38
Basil, Olive + Stracciatella

BBQ Pork Cutlet 46
Hot Honey + Pickles

Duck Two Ways 49
Pomegranate, Pink Pepper + Parsnip

Crispy Half Chicken 42
Smoked Sauce, Charred Onion + Labneh

Charred Murray Cod 52
Spring Onion + Dill

EMBER

Beef Cuts

All steaks served with our house made chimichurri

Little Joes TBone MB 4+ 500g	72
Little Joes MB 4+ Striploin 300g	66
Tajima Wagyu MB 4-5+ Denver cut 300g	68
Icon XB Wagyu Flank MB 6-7+ 300g	67
O'Connors Superior MB 5+ Rump Cap 300g	62
Cape Grim MB 2+ Cross Cut Smoked BBQ Short Rib 500g	57
Blackboard Sharing Specials	MP

Waiter to advise

Sauces

Chimichurri	6
Fire Baby BBQ	6
Fermented Chilli	6

Sides

Duck Fat Potatoes 12
Smoked Salt

Mushrooms 12
Onions + Garlic

Country Fries 12
Rosemary Salt + Parsley

Seasonal Greens 12
Garlic Butter

Seasonal Leaf Salad 12
Ember Lemon Myrtle Dressing + Fetta

Desserts

Vanilla Creme Brulee 16
Valrhona 66 Ice Cream

Apple Strawberry Crumble 16
Crème Anglaise

Ice Cream 6
Vanilla Bean, Pistachio, Valrhona 66 — per scoop

Sorbets 6
Pandan, Mango — per scoop

EMBER

SHARED SET MENU

Ember Stone
100pp

To Begin

Pacific Oysters + Champagne Mignonette
Ocean Trout Sashimi, Tamarind + Shallot

Middle

Crispy Half Chicken Smoked Sauce,
Charred Onion + Labneh
Seasonal Leaf Salad + Ember Lemon Mrytle Dressing

Mains

O'Connors Superior MB 5+ Rump Cap
House Mustards + Horseradish + Chimichurri
Country Fries, Rosemary Salt + Parsley

Dessert

Vanilla Crème Brulee + Valrhona 66 Chocolate

Please note that menus are subject to change without notice based on seasonal availability.

EMBER

SHARED SET MENU

Ember Experience
130pp

To Begin

Pacific Oysters + Champagne Mignonette
Ocean Trout Sashimi, Tamarind + Shallot
Prawns, Bisque, Celery + Coconut

Middle

Charred Murray Cod, Spring Onion + Dill
Seasonal Leaf Salad + Ember Lemon Mrytle Dressing

Mains

Tajima Wagyu MB 4-5 Denver Cut
House mustards + Horseradish + Chimichurri
Duck Fat Potatoes + Smoked Salt

Dessert

Vanilla Crème Brulee + Valrhona 66 Chocolate

Please note that menus are subject to change without notice based on seasonal availability.