

# EMBER

## Snacks & Small Plates

<b>Charcoal Focaccia</b>	6
Cold Pressed Olive Oil, White Balsamic + Cultured Butter	
<b>Pacific Oyster</b>	7
Champagne Mignonette	
<b>Lamb Ribs</b>	30
Fire Baby BBQ Sauce + Chives	
<b>Kingfish Sashimi</b>	28
Soy + Wasabi	
<b>Fried Calamari</b>	26
Pickle, Chilli + Shallot	
<b>BBQ Octopus</b>	30
Romesco + Charred Lemon	
<b>Burrata</b>	28
Pear, Pistachio + Charcoal Focaccia	
<b>Split Prawns</b>	36
Garlic & Chilli Butter	

## Pasta

<b>Rigatoni</b>	42	<b>Mafaldine</b>	44
Pesto Alla Genovese		Beef Ragu	
<b>Casarecce</b>	44	<b>Conchiglie</b>	44
Confit Duck Leg + Beurre Monte		Pork & Fennel Arrabiata	

## Mains

<b>Snapper</b>	50	<b>BBQ Chicken</b>	48
Lemon Beurre Monte + Capers		Smoke Chicken Sauce + Pickle	
<b>Bone In Smoked Lamb Shoulder 1.4kg</b>	120	<b>Aromatic Yellow Seafood Curry</b>	50
Sheeps Yogurt + Chimichurri		Barramundi, Oyster & Prawn w. Bánh Tiêu	

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## Beef Cuts

All steaks served with our house made chimichurri

Phoenix Wagyu T-Bone MB 6-7+ 500g	78
Phoenix Wagyu Striploin on Bone MB 6-7+ 600g	84
Little Joes Angus Striploin MB 4+ 300g	66
S Kidman Wagyu Scotch Fillet MB 2-3+ 300g	70
S Kidman Wagyu Denver Cut MB 4-5+ 300g	72
Sir Harry Wagyu Rump Cap MB 4-5+ 300g	68
Blackboard Sharing Specials	MP
Waiter to advise	

## Sauces

Chimichurri, Fire Baby BBQ, Fermented Chilli	6 ea
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## Sides

Duck Fat Potatoes	12	Seasonal Greens	12
Smoked Salt		Garlic Butter + Crispy Garlic	
Rocket Salad	12	Charred Carrots	12
Lemon Myrtle + Persian Feta		Honey, Butter + Parsley	
Caprese Salad	12	Country Fries	12
Buffalo Mozzarella + Cold Pressed Olive Oil		Rosemary Salt + Parsley	