EMBER

House focaccia $7

Poaka farms charcuterie $23

Tomato butter (V) $4

Miso butter (V) $4

Mushroom parfait (V) $18

House olives, cirtus (VE, GF) $6

Salt & vinegar hashbrown, yolk jam (V, GF) $17

Scampi toast, pineapple hot sauce $20

Burnt leeks, verjuice, macadamia cream (VE, GF) $20

Crudo fish, avocado, seaweed cracker, citrus, onion (GF) $27

Courgette fritti, sauce vierge (V) $16

Barbecued prawn, tabasco butter (GF) $30

Korobuta pork neck, prune mustard, wild onion (GF) $28

Ricotta & spinach gnudi, goats cheese, tomato (V) $20

Cavatelli, spring greens, lemon, chili, pecorino (V) $26

Korobuta pork sirlion, apple ketchup, watercress (V, GF) $52

Market fish, vindaloo, curry leaves (GF, DF) $MP

Bavette Steak, green peppercorn, persillade (GF) $48

Shoulder of lamb, burnt honey glaze, garden peas (GF) $43

Fries, Old Bay $12

Seasonal vegetables $MP

Salad of market greens, hazelnuts, apple, shallot vinaigrette (VE) $20

Salad of summer vegetables, miso vinaigrette, seeds (VE) $20

(MP) Market Price (V) Vegetarian, (VE) Vegan, (GF) Gluten free, (DF) Dairy free