

START OR SHARE			M	V				M	V
BREAD SHARE TOWER V			32	34	CRUMBED COCONUT PRAWNS GF DF I			16	18
A variety of breads to share. Cheese toast, sourdough, garlic bread, savoury twists, focaccia. Served with a selection of dips & spreads.					Golden coconut-crusted prawns, served with a chilli mango dipping sauce.				
HERB & GARLIC BREAD			10	12	ARANCINI BALLS			18	20
Oven-baked bread topped with herb-infused butter & garlic.					Golden risotto balls filled with mushrooms, served on roast garlic aioli, topped with prosciutto, shaved parmesan & microgreens.				
ADD: <i>Diced Bacon</i> \$3 <i>Grated Cheese</i> \$2					FRIED CHICKEN TACOS			18	20
ROAST TOMATO & GOAT’S CHEESE CROSTINI V			18	20	Crispy chicken strips with cos lettuce, avocado salsa, chilli & grated cheese, wrapped in a soft tortilla & finished with ranch dressing & lime wedges.				
Roast tomatoes on toasted crostini with whipped goat’s cheese, basil oil & balsamic glaze.					LOADED NACHOS GF			22	24
CHICKEN SPRING ROLLS DF			14	16	Crispy corn chips loaded with pulled beef, salsa, guacamole, sour cream, cheese sauce, corn ribs & fresh lime wedges.				
Crispy chicken spring rolls, served with sweet chilli dipping sauce.					TRIO OF BAO BUNS DF			24	26
FLASH FRIED SALT & PEPPER CALAMARI TWIST I			16	18	Soft steamed buns with three flavours: Pork Belly, Thai Chicken & Beef Rib.				
Tender calamari tossed in cracked salt & pepper, served with rocket, lemon wedges & aioli.					OYSTERS NATURAL LARGE ½ DOZ GF DF I			28	30
PORK GYOZA DF			15	17	Fresh oysters, served chilled with lemon wedges.				
Pan-seared pork dumplings with ponzu dipping sauce & a hint of chilli.					Add: <i>Kilpatrick</i> GF I \$8				

EMBERS FAVOURITE			M	V	SALADS			M	V
CHICKEN PARMIGIANA			33	38	SALTBUSH STEAK SALAD GF			26	31
300g golden panko-crumbed chicken breast topped with Napoli sauce & melted cheese, served with salad & chips or mashed potato & vegetables.					Sliced saltbush-seasoned steak, served with avocado, cucumber, cherry tomato, rocket, Persian cheese & a creamy vinaigrette.				
CRUMBED STEAK			33	38	GREEK SALAD BOWL WITH PITA BREAD			17	22
350g trimmed & tenderised Black Angus topside coated in crispy breadcrumbs, served with salad & chips or mashed potato & vegetables.					A mix of cherry tomatoes, olives, capsicum, red onion, lettuce & Persian feta, tossed with grilled pita, avocado & finished with creamy tzatziki.				
OCEAN BASKET I			42	47	CAESAR SALAD			21	26
A premium selection of battered prawn cutlets, crumbed calamari rings, crumbed scallops & whiting fillets, served with salad & chips.					Crisp cos lettuce, crispy bacon, medium-poached egg, Grana Padano, crunchy croutons & Caesar dressing.				
FLATHEAD FILLETS I			33	38	ADD EXTRAS				
Flathead fillets served crumbed or battered, served with chips & salad or mashed potato & vegetables.					<i>Sea Salt & Cracked Black Pepper Calamari</i> I \$6				
GARLIC PRAWNS GF I			28	33	<i>Grilled Chicken</i> \$5 <i>Anchovies</i> \$3 I <i>Prawns</i> I \$9				
Succulent prawns in a creamy garlic sauce, served on a bed of jasmine rice.									

PASTA			M	V	GRILL SELECTION			M	V
BACON & MUSHROOM CARBONARA			22	27	300G BAKERS CREEK KING PORK CUTLET GF			35	40
Bacon, mushrooms & onion in a rich garlic cream sauce, tossed through tagliatelle pasta & topped with Grana Padano cheese.					Flame-grilled bone-in pork cutlet, served with salad & chips or mash & vegetables.				
CHICKEN PEPPERONI PASTA			28	33	300G DIAMANTINA MB2 RIB FILLET GF			48	53
Pan-seared chicken, pepperoni & pasta in a rich Italian-style tomato sauce with diced tomatoes, finished with Grana Padano.					Aged grass-fed rib fillet, flame-grilled to your liking, served with salad & chips or mashed potato & vegetables.				
GARLIC BUTTER & WHITE WINE SEAFOOD LINGUINI I			34	39	400G DIAMANTINA MB2 RUMP STEAK GF			42	47
Prawns, calamari & clams sautéed in garlic butter & white wine, tossed with linguini, cherry tomatoes, chilli flakes, onion & fresh dill. Finished with Grana Padano.					Flame-grilled to your liking, served with salad & chips or mash & vegetables.				
					SAUCE & GRAVY \$3				
					Gravy GF Pepper Diane Mushroom				
					Garlic Cream GF Red Wine Jus GF				
					STEAK TOPPERS				
					Seafood Topper GF I \$14				
					Prawns & calamari with white clams in a garlic cream sauce				
					Salt & Cracked Black Pepper Calamari I \$6				
					Avocado & Hollandaise Sauce GF \$6 Beer-Battered Onion Rings \$6				

CHEF SELECTIONS

PORK BELLY GF

Slow-cooked crispy pork belly with Asian spice, served with mashed potato, grilled broccolini & baby carrot, topped with honey glaze sauce.

🍷 Best paired with a glass of Pinot Noir

THAI BBQ CHICKEN (GAI YANG) – HALF

Chargrilled marinated Thai BBQ chicken, served with jasmine rice, Thai green papaya salad (Som Tum) & Nam Jim sauce.

*Som Tum (Thai salad) contains chilli. Please request removal if preferred.

🍷 Best paired with a glass of Sauvignon Blanc

CRISPY SKIN SALMON I

Pan-fried salmon with crispy skin, served with coconut lime rice, house-made dill cream sauce, toasted Turkish bread & fresh rocket salad.

🍷 Best paired with a glass of Pinot Grigio

SATAY CHICKEN (HAINANESE RICE)

Tender satay chicken on a bed of Hainanese chicken rice, served with a small side of pickled cucumber salad.

🍷 Best paired with a glass of Tempranillo

M V

35 40

30 36

34 39

24 29

DIETARY FRIENDLY

M V

ROAST VEGETABLE & QUINOA POWER BOWL

VE V GF DF

Roast seasonal vegetables, quinoa, chickpeas, baby spinach, cucumber, cherry tomato & toasted seeds, finished with lemon tahini dressing.

MUSHROOM & TRUFFLE RISOTTO V GF DF

Creamy mushroom risotto made with vegetable stock, finished with truffle oil & fresh herbs.

PAN-SEARED SALMON WITH LEMON & DILL

GF DF I

Pan-seared salmon fillet, served with steamed greens & roasted chat potatoes, finished with lemon & dill.

ROAST VEGETABLE LASAGNE V

Layers of oven roasted seasonal vegetables, rich tomato basil sauce & creamy béchamel, baked until golden, served with a garden salad.

COCONUT LIME FISH CURRY GF DF I

Australian Blue Grenadier (Hoki) Loin in coconut milk, lime & lemongrass curry with Thai mini salad, served with jasmine rice.

PLANT-BASED CHICKEN PARMI V VE

Crispy plant-based schnitzel topped with Napoli sauce & melted cheese, served with Greek salad. Vegan cheese available on request.

18 23

20 25

30 35

26 31

32 37

28 33

TASTING TOWERS

M V

MEXICAN SHARE TOWER

Build your own nachos & tacos: bowl of corn chips, soft & hard taco shells, beef mince, pulled pork & shredded BBQ chicken strips. Includes corn salsa salad, shredded lettuce, grated Mexican cheese, cheese sauce, guacamole, salsa, sour cream, corn ribs & fresh lime wedges.

ASIAN FUSION SHARE TOWER

Spring rolls, ½ BBQ chicken, trio of bao buns, teriyaki beef skewers, yakitori, gyozas, dumplings, jasmine rice, trio of sauces (Nam Jim, peanut & ponzu) & Asian salad.

BBQ SHARE TOWER

Crispy pork belly, beef short rib, beef sausages, onion rings, corn ribs, chicken wings, pork crackle, coleslaw, mac & cheese, pickled cucumber & red onion. Served with honey soy sauce, burger sauce & aioli.

SEAFOOD TOWER M

Selection of natural & Kilpatrick oysters, grilled & cooked fresh prawns, butter scallops, golden crumbed seafood mix, salt & pepper calamari, steamed white clams, balsamic pearls, sesame seaweed & lemon wedges. Served with seafood sauce & tartare sauce.

70 90

90 105

100 120

130 145

SENIORS SERVE

M V

FISH & CHIPS I

Golden battered or crumbed flathead fillets, served with chips, lemon wedges & tartare sauce.

SPAGHETTI BOLOGNESE

Spaghetti with beef bolognese, topped with parmesan.

BANGERS & MASH

Two sausages with creamy mash, peas, & onion gravy.

ROAST OF THE DAY

Traditional roast with vegetables & gravy. *Please see staff for today's option.*

CHEF SPECIAL

Ask our team about today's chef-inspired creation.

16 18

16 18

16 18

16 18

16 18

FOR LITTLE ONES

BEEF MINCE NACHOS GF

Mini nachos topped with seasoned beef mince, & cheese

HAM & CHEESE PIZZA

Classic ham & cheese pizza made on a soft base, baked to golden perfection.

SPAGHETTI BOLOGNESE

Spaghetti with beef bolognese, topped with grated cheese.

CRUMBED CHICKEN NUGGETS & FRIES

Golden crumbed chicken nuggets, served with crispy fries & tomato sauce.

GRILLED CHICKEN TENDERLOIN & FRIES GF DF

Tender grilled chicken strips, served with golden fries or mashed potato & vegetables & tomato sauce.

12

12

12

12

14

Have a dietary requirement or allergy?

See our friendly staff, as dishes can be altered to suit your needs.

GF

Gluten Free

DF

Dairy Free

V

Vegetarian

VE

Vegan

Seafood Origin:

A

Australian

I

Imported

M

Mixed

5% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

DAILY SPECIALS

ONLY AVAILABLE FOR LUNCH

11:30 TO 2PM

MV

SEAFOOD BASKET ⓘ

A selection of golden-crumbed seafood served with chips & tartare sauce.

2022

CRUMBED STEAK

Golden crumbed MB2+ Black Angus steak with chips, salad & gravy.

2022

CHICKEN SCHNITZEL

Crispy panko-crumbed chicken schnitzel served with chips, salad & gravy.

2022

ROAST OF THE DAY

Traditional roast with vegetables & gravy. Please see staff for today's option.

2022

CHEF'S LUNCH SPECIAL

Ask our team about today's chef-inspired creation.

2022

Have a dietary requirement or allergy?
See our friendly staff, as dishes can be altered to suit your needs.

GF Gluten Free DF Dairy Free V Vegetarian VE Vegan

Seafood Origin: A Australian ⓘ Imported M Mixed

5% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS