



Please note a surcharge of 15% applies to all items on public holidays.

TO SHARE

Charcoal grilled lamb skewer - smoked labna, sumac gf	22.5
Sweet potato fritter - tomato kasundi, chilli, coriander df, gf, vg	20
Salmon gravlax - karkalla, burnt orange and caviar dressing df, gf	26
Hibachi Fremantle octopus hands - chimichurri, white bean puree, sorrel, lemon df, gf	32
Angus Reserve beef tartare - egg yolk jam, salt & vinegar crisps, caviar df, gf	25
Oysters Natural - mignonette, lemon sold per piece, minimum of 3 df, gf	5
Oysters Kilpatrick - Bacon, Worcestershire, bourbon, eschalot, parsley sold per piece, minimum of 3 df	6.5
Hibachi kohlrabi & chokoes - mojo verde, black rice gf, vg	22

ON ITS OWN

Grilled Tasmanian lamb cutlets - hummus, sweet paprika, spring peas df, gf	2 pt rack 32 4 pt rack 58
BBQ Yamba prawns - curry butter, chilli, sea succulents gf	2 pcs 32 4 pcs 60
Pork cutlet 250g - eggplant and Szechuan pepper apple chutney, red wine jus df, gf	42
Angus Reserve beef tenderloin 200g - potato dauphinoise, asparagus, jus gf	65
Market fish from Fish and Fowl Katoomba - bacon, garlic, chilli, petite pois, iceberg gf	MP
Globe artichokes - whipped stracciatella, peas, beetroot, pistachio pesto gf, dfm, vgm	29.5

SIMPLY GRILLED TO SHARE

recommended to serve 2

1 - 1.5kg Angus Reserve bone in ribeye df, gf	120 per kg
300g Angus Reserve porterhouse df, gf	75
400g Angus Reserve scotch fillet df, gf	92
500g beef flank steak - served medium rare only df, gf	72
1.2kg butterflied peri-peri chicken df, gf	65
300 - 350g grilled half snapper (head on) - wakame, citrus butter, chimichurri gf	MP
Roasted sumac pumpkin - garlic yoghurt, pepitas, lemon oil gf, dfm, vgm	48

* All served with grilled broccolini, Embers Grill salad and your choice of sauce

Choice of sauce: red wine jus, mushroom jus, pepper sauce, chimichurri, Two Doctors Whiskey hot sauce

Additional 5 dollars to change sides

SIDES

Iceberg and blue cheese ranch salad gf, vgm	12
Old Bay spiced corn ribs - lime, coriander, parmesan gf, vgm	14
Charred broccolini df, gf, vg	14
Brussel sprouts - confit garlic, chilli, bacon, honey gf	15
Fries - tomato salt df	14
Embers Grill salad - house dressing df, gf, vg	14
Patatas bravas - chorizo, Spanish onion, capsicum, paprika, coriander gf	15