



ENTRÉE

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
Charcoal grilled lamb skewer - smoked labna, sumac gf	22.5
Sweet potato fritter - tomato kasundi, chilli, coriander df, gf, vg, nf	20
Salmon gravlax - karkalla, burnt orange and caviar dressing df, gf	26
Hibachi Fremantle octopus - red wine chimichurri, white bean puree, sorrel, lemon df, gf	32
Angus Reserve beef tartare - egg yolk jam, salt & vinegar crisps, caviar df, gf	25
Gnocchi - butternut pumpkin, sage beurre noisette, parmesan gf	22

ON IT'S OWN

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

v –vegetarian | vg –vegan | gf –gluten free | df–dairy free | m –modified
 Please note a surcharge of 15% applies to all items on public holidays.

SIMPLY GRILLED TO SHARE

recommended to serve 2

1kg - 1.5kg Angus Reserve bone in ribeye df, gf	Per kg 120
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
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 | vg, Two Doctors Whiskey Hot Sauce | vg

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, nf	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

DESSERT

S'more tart - orange blossom marshmallow, chocolate ganache, popcorn ice cream	18
Strawberries & cream - mousse, cinnamon crumble, praline gf	18
Apple & rhubarb pocket pie - fig ice cream, salted caramel	18
Grilled pineapple - Coconut panna cotta, coconut snow, passionfruit gf, vg	18

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