



EMPORIUM

EATERY & BAR

SET MENU #1

\$45

MAINS

Grilled beef ribeye steak, *truffle cauli mac n cheese, spinach, jus & bearnaise butter served medium rare*

or

Leek, potato & soft herb risotto, *spiced goat cheese & tempura shiitake mushrooms*

DESSERT

Sticky date pudding, *macadamia ice cream & caramel sauce*

Please specify any dietary requirements in advance as most dishes can be modified to suit individual needs



EMPORIUM

EATERY & BAR

SET MENU #2

\$55

TO START

Fresh ciabatta, *with manuka smoked butter & olive oil*

MAINS

Grilled beef ribeye steak, *truffle cauli mac n cheese, spinach, jus & bearnaise butter served medium rare*

or

Grilled fresh Bay fish, *fried polenta, sweet corn purée, cherry tomato salsa & prawn butter ravioli*

or

Leek, potato & soft herb risotto, *spiced goat cheese & tempura shiitake mushrooms*

DESSERT

Sticky date pudding, *macadamia ice cream & caramel sauce*

or

White chocolate & raspberry cheesecake, *jelly & chocolate crumble*

Please specify any dietary requirements in advance as most dishes can be modified to suit individual needs



EMPORIUM

EATERY & BAR

SET MENU #3

\$70

TO START

Fresh ciabatta, *with manuka smoked butter & olive oil*

ENTREES

Shepherd's pie croquettes, *smoked tomato sauce & mint yoghurt*
or

Beef rendang, *toasted coconut, pressed steamed rice & crispy shallots (gf)*

or

Coconut chicken salad, *cucumber, pickled ginger & candied peanuts (gf)*

MAINS

Grilled beef ribeye steak, *truffle cauli mac n cheese, spinach, jus & bearnaise butter served medium rare*

or

Grilled fresh Bay fish, *fried polenta, sweet corn purée, cherry tomato salsa & prawn butter ravioli*

or

Leek, potato & soft herb risotto, *spiced goat cheese & tempura shiitake mushrooms*

DESSERT

Sticky date pudding, *macadamia ice cream & caramel sauce*

or

White chocolate & raspberry cheesecake, *jelly & chocolate crumble*

Please specify any dietary requirements in advance as most dishes can be modified to suit individual needs