

The Terrace

Sunseeker Package

SUNDAY TO THURSDAY 2PM - 6PM
Maximum 4 people

175.0

Bottle of
NV Mumm Grand Cordon
or
NV Mumm Grand Cordon Rosé
+
Terrace Sashimi
or
Charcuterie & Cheese Board + Truffle Fries

Lunch Special

MONDAY TO FRIDAY 12PM - 4PM

30.0pp

Choice of

Black Onyx Beef Flank

Grilled broccolini, pumpkin puree, soy glaze (df, gf)

Honey Miso Salmon

Stir-fried choy sum, mango + jalapeno salsa (df, gf)

Roast Pumpkin

Light rice crust, cashew cream cheese, pomegranate, cranberry soy glaze (gf, n, v)

Served with a choice of

Fries

Sweet chilli mayo (df, vg)

Steamed Greens

Choy sum, green beans, broccolini, sea salt + garlic oil (gf, df, v)

Mixed Leaf Salad

Oriental dressing (df, gf, v)

df - dairy free | gf - gluten free
n - contains nut | v - vegan | vg - vegetarian

Menu

GRAZING

½ Dozen Tasmanian Pacific Oysters	30.0
Apple cider mignonette, coriander, finger lime <i>(df, gf)</i>	
Marinated Mount Zero Olives	14.0
Sea salt grissini <i>(df, v)</i>	
Charcuterie + Cheese Board	32.0
Condiments + crackers	
Korean Fried Chicken	24.0
Sweet + spicy sauce, house pickles, cashews <i>(df, gf, n)</i>	
Shaved Pear + Whipped Goats Cheese	22.0
Rocket, pine nuts + black vinegar dressing <i>(gf, n, vg)</i>	
Char-Grilled Marinated Lamb Ribs	26.0
Chilli pesto <i>(gf, n)</i>	
Terrace Sashimi	46.0
Tuna, kingfish, salmon, scallops, wakame, ponzu, tobico + wasabi <i>(df, gf)</i>	

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Panko Crumbed Squid	22.0
Yuzu mayo	
Truffle Fries	20.0
Truffle mayo + grated parmesan (vg)	
Mushroom Tempura	24.0
Sweet + sour sauce (gf, v)	

MAINS

Char-Grilled 200g Eye Fillet	52.0
Caramelised cauliflower puree, oyster mushrooms, crispy kale, jus <i>(df, gf)</i>	
Honey Miso Salmon	38.0
Stir-fried choy sum, mango + jalapeno salsa <i>(df, gf)</i>	
Korean Marinated Pork Tomahawk	52.0
Pickled apple, gem lettuce, char-grilled baby leeks <i>(df, gf)</i>	
Black Onyx Beef Flank	46.0
Grilled broccolini, pumpkin puree, soy glaze <i>(df, gf)</i>	
Kimchi Fried Rice	32.0
Crispy nori, sweet gochujang sauce, micro shoots <i>(df, gf, v)</i>	
Add: Grilled chicken +10.0	
Grilled prawn +12.0	
Roast Pumpkin	30.0
Light rice crust, cashew cream cheese, pomegranate, cranberry soy glaze <i>(gf, n, v)</i>	

SIDES

Steamed Greens	12.0
Choi sum, green beans, broccolini, sea salt + garlic oil <i>(df, gf, v)</i>	
Mixed Leaf Salad	12.0
Oriental dressing <i>(df, gf, v)</i>	
Fries	12.0
Sweet chilli mayo <i>(df, vg)</i>	
Steamed Rice <i>(df, gf, v)</i>	8.0

DESSERT

Emporium Honey Pecan Tart	18.0
Whipped ganache + vanilla ice cream <i>(n)</i>	
Warm Chocolate Brownie	16.0
Salted caramel ice cream <i>(gf)</i>	
Matcha Cheesecake	16.0
Oreo crumb + chocolate ice cream	
Raspberry + Almond Slice	16.0
Raspberry sorbet <i>(gf, n, v)</i>	

Children's Menu

Terrace Fried Chicken 18.0
Fries + tomato sauce (df, gf)

Market Fish 22.0
Steamed greens (df, gf)

DESSERT

Warm Chocolate Brownie 15.0
Salted caramel ice cream (gf)

Vanilla Ice Cream 10.0
Fresh berries (gf)



Emporium
HOTELS

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