

TAKE A LITTLE TIME FOR *You*

There's no need to leave
your room to discover
something new.

Please note a \$5.00 delivery charge applies for all
in room deliveries, including cutlery and ice.

Complimentary tray charge for orders over \$80.00.

Emporium
Stay Curious

BREAKFAST IN-ROOM MENU Available 6am - 11am

CROISSANT PAIN AU CHOCOLAT ALMOND CROISSANT (n)	10.0 each
Fresh, buttery + flaky (Available until sold out)	
BACON + EGG ROLL	14.5
Crispy bacon, fried egg, tomato relish, spinach, brioche roll	
VANILLA RICE PUDDING	20.0
Winter rhubarb, toasted pistachio crumble (gf, n, vg)	
SEASONAL FRESH FRUIT SELECTION	18.0
A colourful mix of seasonal fruit, Greek yoghurt, honey + toasted macadamia (gf, n)	
SMASHED AVOCADO + SMOKED RICOTTA	26.0
Two free range poached eggs, toasted sourdough, charred lemon oil, beurre noisette crumbs	
EGGS BENEDICT	26.0
Poached free range eggs, toasted English muffin, wilted spinach, hollandaise (vg) Choice of: Smoked Atlantic salmon (l) Wood smoked Queensland leg ham Grilled Pendle hickory smoked bacon Halloumi cheese	
EMPORIUM BREAKFAST	32.0
Free-range eggs, cooked to your liking — fried, poached, or scrambled — served with crispy grilled bacon, chipolata sausage, herb-roasted mushrooms, hash brown, cherry tomato relish, + toasted sourdough	
CRISPY POTATO + GRUYERE ROSTI	27.0
Smoked salmon (l), two free range poached eggs, citrus hollandaise + brown butter (gf)	
FRENCH VANILLA CREPES	20.0
Emporium honey salted butter, honeycomb, chantilly + thyme (gf)	
VEGAN TARTIFLETTE	24.0
King Brown mushrooms, kipfler potato + cashew rebloch (gf, n, v)	
ADD-ONS	7.0 each
Toast - sourdough or gluten free pumpkin bread	Avocado
Two free range eggs - fried, poached or scrambled	Mushrooms
Hash brown	Wilted spinach
Grilled bacon	Chipolata sausage
YOUR CHOICE OF CEREAL	7.0
Sultana Bran Coco Pops Corn Flakes Weetbix	
Choice of milk: Full Cream	Oat
Skim	Macadamia
Lactose Free	Almond
Soy	

ALL DAY DINING IN-ROOM MENU Available 11am - 10.30pm

LIGHT BITES

SOUP OF THE DAY 16.0
House baked bread, butter (vg)

CHEESE 14.0 each
Peach chutney, dried fruit, beetroot + caraway crispbreads
Choice of: Adelaide Hills brie | Fourme d'Ambert | Maffra cloth-ashed cheddar
All three cheeses 36.0

CHARCUTERIE 14.0 each
Marinated olives, cornichons, rosemary + sea salt grissini
Choice of: Wagyu pastrami | Salami cotto | Prosciutto di Parma
All three charcuterie 36.0

CLASSIC PRAWN COCKTAIL (A) 26.0
Mooloolaba king prawns (4), crisp lettuce, avocado + classic cocktail sauce (df, gf)

OUR CLASSIC CAESAR SALAD 24.0
Crisp cos lettuce, shaved parmesan, white anchovies (1), smoked bacon, egg,
sourdough croutons (gfo, vgo)
Add: Grilled haloumi +7.0
Grilled chicken breast +10.0
Grilled prawns (3)(A) +12.0

SOBA NOODLE SALAD 22.0
Buckwheat Soba, tomato, cucumber, crispy shallots, nori, creamy sesame dressing (vg)
Add: Grilled chicken breast +10.0
Grilled prawns (3)(A) +12.0

SANDWICHES All served with fries

WAGYU BEEF BURGER 30.0
King River Wagyu, Boursin cheese, caramelised onion, lettuce, tomato, aioli

STEAK SANDWICH 33.0
Char grilled sirloin steak, sliced provolone, rocket, tomato + aioli on Turkish bread

EMPORIUM CLUB SANDWICH 28.0
Grilled chicken breast, fried egg, lettuce, tomato, maple bacon jam,
mayonnaise + red cheddar on toasted white bread

ALL DAY DINING IN-ROOM MENU Available 11am - 10.30pm

PIZZA

PROSCIUTTO DI PARMA 28.0
Napoli sauce, mozzarella, prosciutto, fresh rocket, shaved parmesan, EVOO (gfo)

CALABRESE 28.0
Napoli sauce, mozzarella, spicy calabrese salami, harissa, rosemary, EVOO (gfo)

VEGETARIANA 26.0
Napoli sauce, fior di latte, roasted red peppers, olives, garlic, parmesan (gfo, vg, vo)

MAIN MEALS

200G GRILLED EYE FILLET 48.0
Duchess potato, grilled broccolini, blistered cherry tomatoes, red wine jus (gf)

12HR BRAISED WARILBA ORGANIC LAMB 40.0
Moroccan spiced cous cous, capsicum, currants, pomegranate, green beans + lamb jus (df)

PAN FRIED HUMPTY DOO BARRAMUNDI (A) 40.0
Cauliflower puree, tomato + corn salsa, charred lime (gf)

VEGAN PENANG CURRY 30.0
Tofu + vegetable curry, fresh pineapple + kaffir lime (gf, v)
Add: Chicken +10.0

HOUSE MADE PAPPARDELLE 30.0
Braised beef ragu, red wine, tomato, ricotta, basil

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SIDES

FRIES 14.0

Our seasoning, aioli (df, vg)

TRUFFLE FRIES 16.0

Parmesan, sea salt, aioli (vg)

SWEET POTATO FRIES 14.0

Sea salt, aioli (df, vg)

STEAMED GREENS 14.0

Hummus, garlic oil, almonds (gf, n, v)

SWEETS

ROASTED COFFEE + MILK CHOCOLATE MOUSSE 18.0

Muscovado crumble, milk chocolate Namelaka, soft caramel whip (n)

KEY LIME TART 18.0

Lime madeleine sponge, white chocolate whipped chantilly (gf,n)

STRAWBERRY VANILLA CHEESECAKE 18.0

Vanilla crèmeux, strawberry compote, cream cheese whipped ganache (gf)

CHILDREN'S IN-ROOM MENU Available 11am - 10.30pm

BREAKFAST Available 6am - 11am

FRENCH VANILLA CREPES 14.5
Chantilly cream + Emporium honey

SMASHED AVOCADO 14.5
Toasted muffin

MINI BREAKFAST 14.5
Toasted muffin, bacon, hash brown, egg your way
Choice of: Scrambled egg
Fried egg
Poached egg

MAINS Available 11am - 10:30pm

TEMPURA CHICKEN NUGGETS 18.5
Fries, tomato sauce

HOUSE MADE SPAGHETTI 20.5
Choice of: Napolitana sauce, garlic bread, grated parmesan (vg)
Beef bolognese, garlic bread, grated parmesan

MARGHERITA PIZZA 20.5
Pizza sauce, mozzarella, cherry tomatoes + basil (gfo)

SWEETS

REDBERRY JELLY 14.0
Fresh berries, ruby cream (gf)

CHOCOLATE SENSATION 14.0
Brownie biscuit, Hukambi chocolate crémeux, caramel chocolate whipped ganache (gf)

CHOCO RASPBERRY 14.0
Almond + cocoa crumb, dark chocolate crémeux, raspberry gelee (n)

LATE NIGHT DINING IN-ROOM MENU Available 10.30pm - 6am

SALT + PEPPER SQUID (I) Fries, aioli + lemon (df)	26.0
CROQUE MONSIEUR Toasted sourdough, wood smoked Queensland ham, gruyere cheese + mustard <i>Served with seasoned fries</i>	25.0
FRIED CORN TORTILLA CHIPS Blue corn tortilla, Baba ghanoush (gf, vg)	18.0
MACCARONCINI Deep fried mac + cheese, aioli (vg)	18.0
FRIES Our seasoning, aioli (df, vg)	14.0
SWEET POTATO FRIES Sea salt, aioli (df, vg)	14.0

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

A Australian | I Imported | M Mixed
SEAFOOD ORIGIN

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BEVERAGES IN-ROOM MENU Available 24 hours

NON ALCOHOLIC BEVERAGES

CHILLED JUICE	5.0
Orange Apple Pineapple Cranberry Tomato	
HAND-CRAFTED JUICES	9.0
Rise + Pine — carrot, pineapple, apple + ginger	
Ruby Melon — watermelon, rhubarb, pink lady apple, pear + lime	
Green Detox — kale, spinach, celery, lemon, cucumber, ginger + spirulina	
Just Beet It — beetroot, cucumber, green apple + ginger	
SOFT DRINK	5.0
Coca Cola Diet Coke Coke No Sugar Sprite Ginger Ale Lemon Lime + Bitters Tonic Soda	
STILL + SPARKLING MINERAL WATER	6.0
GLASS OF MILK	4.0
Full cream Skim	
Lactose free Soy Almond Coconut Macadamia Oat	+0.7
VITTORIA COFFEE BLEND	
Long Black Espresso Short or Long Macchiato Piccolo	5.0
Cappuccino Flat White Latte Mocha	5.5
Decaf	+0.7
BREWED COFFEE POT	6.0
LMDT TEA BLENDS	5.0
English Breakfast Green Peppermint Earl Grey Chamomile	
EMPORIUM BLEND TEA	6.0
Australian Daintree, lemon myrtle, assam, goji berry	
HOT CHOCOLATE	5.5
CHAI LATTE	5.5
MILKSHAKES	8.0
Caramel Chocolate Coffee Salted Caramel Strawberry Vanilla	
ICED CHOCOLATE MOCHA COFFEE	10.0
Served with ice-cream + whipped cream	
ICED LATTE	6.0
Espresso over ice, topped with cold milk	

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BEVERAGES IN-ROOM MENU Available 24 hours

ALCOHOLIC BEVERAGES

SPARKLING WINE + CHAMPAGNE

	Glass	Bottle
Mumm Grand Cru - Reims, FR		150.0
NV Bandini Prosecco Doc - Veneto, IT	15.0	70.0
NV Mumm Napa Prestige Cuvée - California, USA	16.0	80.0

WHITE WINE

Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	14.0	75.0
Henschke Peggy's Hill Riesling - Eden Valley, SA	15.0	70.0
DiGiorgio Coonawarra Chardonnay - Coonawarra, SA	15.0	70.0
Le Pezze Pinot Grigio - Veneto, IT	14.0	65.0

ROSÉ

Penfolds Max's Rosé - Adelaide Hills, SA	15.0	70.0
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RED WINE

Turkey Flat Butchers Block GSM - Barossa Valley, SA	14.0	65.0
Penny Hill Edward Rd Cabernet Sauvignon - McLaren Vale, SA	14.0	65.0
River Estate Reserve Shiraz - Wrattenbully, SA	15.0	70.0
Louis Latour Les Valmoissine Pinot Noir - Burgundy, FR	15.0	70.0
Podere La Cappella Chianti Classico - Tuscany, IT	17.0	85.0

BEER + CIDER

Monteith's Apple Cider		11.0
James Boag's Premium Light		10.0
Corona		11.0
Peroni Nastro 3.5%		11.0
Peroni Nastro Azzurro 5.1%		12.0
Asahi Super Dry		12.0
Stone & Wood Pacific Ale		12.0
Balter XPA		13.0

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ALCOHOLIC BEVERAGES

SPIRITS

Absolut Vodka	13.0
Havana Club Anejo Especial	13.0
Havana Club Anejo 3 Anos	13.0
Beefeater Gin	13.0
Chivas Regal 12yo Whiskey	13.0
Altos Plata Tequila	13.0
Makers Mark Bourbon	13.0

COCKTAILS

Mojito	24.0
Havana Club 3YO Rum, lime, simple syrup, soda + mint leaves	
Caprioska	24.0
Absolut Vodka, lime + sugar	
Espresso Martini	24.0
Absolut Vodka, Mr Black, Mozart Dark, caramel syrup + espresso	
Cosmopolitan	24.0
Absolut Vodka, Cointreau, cranberry juice + lime juice	

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