

The background of the image features a light, airy aesthetic with soft, out-of-focus shadows of palm fronds. The shadows are cast in a way that creates a sense of depth and movement, with some fronds appearing more prominent than others. The overall color palette is a mix of pale greens and off-whites, contributing to a clean, modern, and tropical feel.

The Terrace

IZAKAYA GRAZING

½ Dozen Tasmanian Pacific Oysters <i>Nuoc cham dressing (df, gf, nf)</i>	30.0
Marinated Mount Zero Olives <i>Sea salt grissini (df, nf, v, vg)</i>	14.0
Charcuterie + Cheese Board <i>With house condiments + crispbreads</i>	32.0
Mooloolaba King Prawn Salad <i>Toasted cashew, honey soy dressing (df, gf)</i>	24.0
Salt & Pepper Squid <i>Gochujang aioli, pickled kohlrabi (nf)</i>	18.0
Moreton Bay Bug Roll <i>Wasabi aioli, tobiko, lemon (nf)</i>	18.0
Korean Fried Chicken <i>Sweet + spicy sauce, house pickles, peanuts (df, gf)</i>	18.0
Steamed Tofu + Kimchi Dumplings <i>Shallot chilli pickles (nf, v)</i>	18.0

Mushroom Tempura 22.0

Sweet + sour sauce (gf, nf, v)

Hiramasa Kingfish Sashimi 23.0

Yuzu kimchi, wasabi ponzu, micro shiso (df, gf, nf)

Beef Tartare 22.0

Nashi pear, soy marinated egg yolk, puffed rice (df, gf, nf)

Fries 12.0

Sweet chilli mayonnaise (df, v, vg)

Mary's Truffle Fries 20.0

Truffle mayo and grated parmesan (nf, vg)

TERRACE SHELLFISH PLATTER *(df, gf, nf)* 65.0

Tasmanian Pacific Oysters (4)

Moreton Bay Bug (1)

Wild Caught Mooloolaba Prawns (4)

Hiramasa Kingfish Sashimi

MAINS

Char Grilled 200g Eye Fillet	48.0
<i>Caramelised cauliflower puree, oyster mushrooms, garlic chips, jus (df, gf, nf)</i>	
White Miso Marinated Market Fish	38.0
<i>Char grilled broccolini, kohlrabi, mango + coriander sauce (df, gf, nf)</i>	
Crispy Borrowdale Pork Belly	40.0
<i>Pickled apple salad, charred spring onion, jus (df, gf, nf)</i>	
Slow Cooked Beef Short Rib	42.0
<i>Char grilled pumpkin, shiitake mushroom, soy glaze (df, gf, nf)</i>	
Kimchi Fried Rice	32.0
<i>Crispy nori, sweet gochujang sauce, micro radish shoots (df, gf, nf, v)</i>	
<i>Add: Grilled chicken +10.0</i>	
<i>Grilled Prawn +12.0</i>	
Roasted Cauliflower	30.0
<i>Coconut pumpkin puree, green sauce, vegan cheese, dukkah (gf, v)</i>	

SIDES

Asian Greens <i>Garlic oil (df, gf, nf, v)</i>	12.0
Mixed Leaf Salad <i>House vinaigrette (df, gf, nf, v)</i>	12.0
Steamed Jasmine Rice (<i>df, gf, nf, v</i>)	8.0

DESSERT

Emporium Honey Pecan Tart <i>Whipped ganache + vanilla ice cream</i>	18.0
Matcha Green Tea Tiramisu <i>Shaved white chocolate (nf, vg)</i>	16.0
Warm Chocolate Brownie <i>Salted caramel ice cream (gf, vg)</i>	16.0

Children's Menu

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

Grilled Market Fish 22.0
Steamed greens, lemon dressing (df, gf, nf)

DESSERT

Warm Chocolate Brownie 15.0
Salted caramel ice cream (gf)

Vanilla Ice Cream 10.0
Fresh berries (gf, nf)

Lunch

MONDAY TO FRIDAY 12PM - 3PM

50.0pp | Choice of entrée + main

ENTRÉE

Hiramasa Kingfish Sashimi

Yuzu kimchi, wasabi ponzu, micro shiso (df, gf, nf)

Korean Fried Chicken

Sweet + spicy sauce, house pickles, peanuts (df, gf)

Steamed Tofu + Kimchi Dumplings

Shallot chilli pickles (nf, v)

MAIN

White Miso Marinated Market Fish

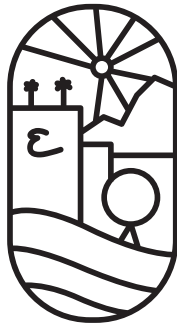
*Char grilled broccolini, kohlrabi,
mango + coriander sauce (df, gf, nf)*

Slow Cooked Beef Short Rib

*Char grilled pumpkin, shiitake mushroom,
soy glaze (df, gf, nf)*

Roasted Cauliflower

*Coconut pumpkin puree, green sauce,
vegan cheese, dukkah (gf, v)*



Emporium
HOTELS

EmporiumHotels.com.au | [@emporiumhotels](https://www.instagram.com/emporiumhotels) | [#SIMPLYexquisite](https://www.facebook.com/emporiumhotels)