



the Terrace



MENU

STREET FOOD

- BBQ Pork Steamed Buns
 - Coconut Crumbed Prawns
 - Shiitake Dumplings
 - Shrimp + Crab Rice Nets
 - Karaage Chicken, Togarashi Salt
 - Pork + Chive Dumplings
 - Sticky Korean Chicken Wings
 - Lotus Root Chips, Nori Salt, Fried Garlic
- Dipping sauces, condiment and prawn crackers*

GRAZING BOARDS

Premium Charcuterie | Cheese | Accompaniments

CANAPÉS

- Tasmanian Pacific Oysters, Champagne Vinegar Mignonette
- Half Shell Scallop Ceviche, XO Sauce, Lime
- Mini Taco, Pico di Gallo, Avocado
- Blue Cheese Choux Bun, Quince + Pickled Fig
- Jamon Croquettes, Green Olive Aioli
- Duck Pate, Crostini, Cherry Glaze + Pistachio

SUBSTANTIALS

- Shrimp Cocktail
Dill Pickles, Old Bay Mayo
- Crispy Pork Belly Slider
Fennel + Apple Slaw
- Cured Salmon Poke Bowl
Brown Rice, Soybeans, Pickles, Chilli
- Tofu Satay Skewer
Cucumber, Peanut + Coriander Salad

DESSERT BOARDS

- Snickers Pop | Tropical Rice Pudding

*Enjoy the best view of
South Bank on the most
electrifying night of the year*

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#RiverfireAtTheTerrace*

DRINKS

MARGARITA BAR

Altos Margarita

Olmeca Altos Blanco, Cointreau, Lime, Orange Blossom, Agave

Coconut Margarita

*Olmeca Altos Blanco, Pandan Washed Coconut Liqueur,
Coconut Water, Agave, Lime*

Paloma

*Olmeca Altos Blanco, Cointreau, Agave, Grapefruit Juice,
Salted Grapefruit Soda*

CHAMPAGNE

NV Mumm Grand Cordon

AUSTRALIAN WINES

- Reserve Chardonnay
- Otro Vino Pinot Grigio
- Stella Bella Rosé
- Chalk Hill Shiraz
- Louis Latour Valmoissine Pinot Noir

SPIRITS

BEERS

- Emporium + Boiling Pot Brewing Co. "Our Lager"
- Heineken | Little Creatures Pale Ale
- Kirin Ichiban | Eumundi Ginger