

The Terrace

Emporium Hotel hosted its second annual culinary competition, where team members from all departments came together to showcase their creative passion for food. We are pleased to be able to share this season's winning dish with you.

BOBBY CALINGASAN | Guest Relations Manager

Bobby joined the Emporium concierge team in 2020. He excels at offering a personal touch and was appointed our Guest Relations Manager in 2022. Naturally he brought his unique flair to our culinary competition where he embraced his Filipino background to offer a twist on the classic fish taco.

Fish Tacos (3)

24.0

Grilled whiting, pickled slaw, green salsa, yoghurt, coriander

MONDAY - FRIDAY LUNCH

Celebrate the Terrace Bar, one of Australia's top 50 most Popular Lunch Spots in 2023 Open Table Edition! Enjoy our exquisite lunch experience.

Available from 12PM - 3PM



Moreton Bay Bug Roll

30.0

Served with a side of truffle fries + a glass of Reserve Chardonnay or Our Lager

Lunch Special

MONDAY TO FRIDAY 12PM - 3PM

50.0pp | Choice of entrée + main

ENTRÉE

Hiramasa Kingfish Sashimi

Yuzu kimchi, wasabi ponzu (df, gf)

Korean Fried Chicken

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

Mushroom Tempura

Sweet + sour sauce (gf, v)

MAIN

Miso Marinated Salmon

Yaki soba, grilled asparagus, fennel pickles + dill (df)

Kimchi Fried Rice + Grilled Chicken

Crispy nori, sweet gochujang sauce, micro shoots (df, gf)

Roasted Cauliflower

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

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

GRAZING

½ Dozen Tasmanian Pacific Oysters	30.0
Apple cider mignonette, coriander, finger lime (df, gf)	
Marinated Mount Zero Olives	14.0
Sea salt grissini (df, v, vg)	
Charcuterie + Cheese Board	32.0
With house condiments + crispbreads	
Salt & Pepper Squid	19.0
Gochujang aioli (df)	
Moreton Bay Bug Roll	24.0
Wasabi aioli, tobiko, lemon	
Korean Fried Chicken	19.0
Sweet + spicy sauce, house pickles, peanuts (df, gf, n)	
Persimmon Carpaccio	16.0
Stracciatella, finger lime, sea salt (gf, vg)	
Mushroom Tempura	24.0
Sweet + sour sauce (gf, v)	
Hiramasa Kingfish Sashimi	23.0
Yuzu kimchi, wasabi ponzu (df, gf)	

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Fish Tacos (3) 24.0

Grilled whiting, pickled slaw, green salsa, yoghurt, coriander

Black Angus Beef Aburi 18.0

Teriyaki, shaved shallot, truffle sauce, tobiko (gf, df)

Fries 12.0

Sweet chilli mayonnaise (df, v, vg)

Truffle Fries 20.0

Truffle mayo and grated parmesan (vg)

TERRACE SHELLFISH PLATTER (df, gf) 65.0

Tasmanian Pacific Oysters (4)

Moreton Bay Bug (1)

Wild Caught Mooloolaba Prawns (4)

Hiramasa Kingfish Sashimi

MAINS

Char Grilled 200g Eye Fillet 52.0

Caramelised cauliflower puree, oyster mushrooms,
crispy kale, jus (df, gf)

Miso Marinated Salmon 38.0

Yaki soba, grilled asparagus, fennel pickles + dill (df)

Char Grilled Pork Tomahawk 52.0

Buttered apple puree, grilled Brussels sprouts,
baby leeks, jus (gf)

Slow Cooked Beef Short Rib 45.0

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

Kimchi Fried Rice 32.0

Crispy nori, sweet gochujang sauce, micro shoots (df, gf, v)

Add: Grilled chicken +10.0

Grilled prawn +12.0

Roasted Cauliflower 30.0

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

Spicy Seafood Broth 35.0

Mussels, calamari, prawns, tomato + chilli broth,
grilled ciabatta (df, gfo)

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SIDES

Steamed Greens 12.0

Bok choy, green beans, broccolini, seas salt + garlic oil (gf, df, v)

Mixed Leaf Salad 12.0

Sesame dressing (gf, df, v)

Steamed Rice (df, gf, v) 8.0

DESSERT

Emporium Honey Pecan Tart 18.0

Whipped ganache + vanilla ice cream (n)

Warm Chocolate Brownie 16.0

Salted caramel ice cream (gf, vg)

Terrace Trifle 16.0

Red bean paste, vanilla cream, red berry compote,
dark chocolate, sesame tuille (vg)

Raspberry + Almond Slice 16.0

Raspberry sorbet (gf, n, v)

Children's Menu

Terrace Fried Chicken 18.0

Fries + tomato sauce (df, gf)

Grilled Market Fish 22.0

Steamed greens, lemon dressing (df, gf)

DESSERT

Warm Chocolate Brownie 15.0

Salted caramel ice cream (gf, n)

Vanilla Ice Cream 10.0

Fresh berries (gf)



Emporium
HOTELS

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