



#### Available 6am – 11 am

Croissant   Pain au Chocolat   Almond Croissant	(vg)	10.0ea
Bacon + Egg Roll Tomato relish, spinach		14.0
Granola Greek yoghurt, fruit compote, oat + maple granola (vg) Option available: Gluten free granola + coconut yoghurt	t (df, gf, v)	16.0
Seasonal Fresh Fruit Selection Greek yoghurt, honey + macadamia (gf, vg)		18.0
Three Cheese Omelette Cherry tomato relish, sourdough (gfo, vg)		22.0
Poached Eggs + Avocado Persian feta, crisp rice cracker, sumac, sourdough (gfo, v	g)	26.0
Smoked Salmon Rosti Free range poached eggs, salsa verde, lemon myrtle		28.0
Eggs Benedict Poached free range eggs, toasted English muffin, wilted s Choice of: Smoked salmon   Smoked ham   Grilled back		28.0
<b>Big Breakfast</b> Free range eggs – fried, poached or scrambled, grilled be hash brown, cherry tomato relish, sourdough	pacon, chipolata sausage, herb roasted mushroom,	32.0
Sides Toast – sourdough or gluten free pumpkin bread Two free range eggs – fried, poached or scrambled Grilled bacon Wilted spinach	Avocado Hash brown Mushrooms Chipolata sausage	7.0 ea
Cereal Sultana Bran   Coco Pops   Corn Flakes   Weetbix Choice of milk		7.0
Hand-Crafted Juices Rise + Pine - carrot, pineapple, apple + ginger Ruby Melon - watermelon, rhubarb, pink lady apple, per Green Detox - kale, spinach, celery, lemon, cucumber, g Just Beet It - beetroot, cucumber, green apple + ginger		9.0

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

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



### Available 11 am - 10.30pm

Light Bites	
Soup of the Day House baked bread, butter (vg)	16.0
Caesar Salad Baby cos, pancetta, white anchovy, ciabatta croutons, boiled egg, parmesan	22.0
Add: Chicken  Mooloolaba King prawns	+8.0 +10.0
Smoked Salmon Avocado, sour cream, capers, mixed leaves, toasted baguette	22.0
Mushroom Pate Grilled pumpkin bread, olives, red cabbage kraut (gf, v)	24.0
Cheese Peach chutney, crackers, cornichon	12.0 ea
Choice of: Mafra cheddar   Adelaide Hills brie   Gorgonzola dolce All 3 Cheeses	34.0
Charcuterie	12.0 ea
Olives, pear + fig relish, crackers Choice of: Jamon Serrano   Pork + pepperberry salami   Wagyu bresaola All 3 Charcuterie	34.0
Poke Bowl	22.0
Pearl cous cous, avocado, carrot, cucumber, edamame, wakame, pickled ginger, chilli mayo + yuzu soy dressing Choice of: Poached chicken Smoked salmon	+6.0 +6.0
Fries	12.0
Our seasoning, aioli (vg)	
Truffle Fries Truffle mayo + grated parmesan (vg)	20.0
Sandwiches All served with fries	
Wagyu Beef Burger Tomato relish, cheddar, fried egg, candied jalapeno, truffle mayo on brioche bun	29.0
Club Sandwich Grilled chicken breast, maple bacon jam, cheddar, fried egg, lettuce, tomato on sourdough	28.0
Steak Sandwich Grain fed Angus sirloin, beetroot relish, gruyere, aioli, rocket on sourdough	32.0

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#### Pizza Vegetarian 24.0 Grilled pumpkin, artichoke, olives, bocconcini (vg) 26.0 Serrano Jamon Serrano, chilli, fior di latte, rocket Sicilian 26.0 Salami cotto, pulled pork, sundried tomato, mozzarella, basil Main Meals Warm Salad of Grilled Haloumi 24.0 Roast zucchini, tomato, pine nuts + salsa verde (gf, vg) **Pappardelle** 28.0 Beef + pork ragu, red wine, tomato, pangrattato, parmesan Crispy Skin Barramundi 36.0 Cauliflower mash, tomato, caper, dill gremolata (gf) Thai Red Curry 26.0 Green beans, capsicum, bok choy, jasmine rice (df, gf) Choice of: Tofu Chicken +2.0 Barramundi +2.0 **Peking Duck Breast** 42.0 Mushroom fried rice, bok choy, chilli, garlic + plum sauce (gf) **Braised Lamb Shoulder** 40.0 Polenta, roast Brussels sprouts, lamb jus (gf) 200g Eye Fillet 44.0 Mash potato, broccolini, red wine jus

+8.0

Add: Mooloolaba prawns + bearnaise sauce

Sides

Fries
Our seasoning, aioli (vg)

Garden Salad
Mixed leaves, tomato, cucumber, radish + chardonnay vinaigrette (gf, vg)

Steamed Greens
Hummus, lemon oil, almonds (gf, n, v)

Sweets

18.0 ea

Signature Honey Pecan Tart

Emporium honey whipped ganache, bourbon vanilla ice cream (n)

Tropical Cheesecake

Mango + passionfruit jelly (gf)

Apple + Vanilla Tart

Caramelised apple, white chocolate, cinnamon ice cream (gf, n)

#### Available 11 am - 10.30pm

Crumbed Chicken Tenders Fries + ketchup	16.0
Margherita Pizza Tomato, mozzarella, basil	16.0
Spaghetti (gf pasta available) Parmesan, toasted garlic ciabatta Choice of: Bolognese   Napolitana (vg)	16.0
Redberry Jelly Fresh berries, ruby cream (gf)	12.0
Triple Chocolate Brownie  Jivarah chocolate cream, caramelised white chocolate, vanilla ice cream (gf)	12.0
Rocky Road  Milk chocolate mini marshmallows cookie crumbs (af. n)	12.0

#### Available 10.30pm – 6am

Baked Beef Lasagne Garlic bread, mixed leaf salad	26.0
Croque Monsieur + Fries Toasted sourdough, smoked ham, gruyere, mustard	24.0
Serrano Pizza Jamon Serrano, chilli, fior di latte, rocket	24.0
Vegetable Spring Rolls Szechuan soy sauce (vg)	12.0
Fries Our seasoning, aioli (vg)	12.0

#### Available 24 hours

Non Alcoholic Beverages	
Chilled Juice Orange   Apple   Pineapple   Cranberry   Tomato	5.0
Soft Drink Coca Cola   Diet Coke   Coke No Sugar   Sprite   Ginger Ale   Lemon Lime + Bitters   Tonic   Soda	5.0
Still + Sparkling Mineral Water	6.0
Glass of Milk Full cream   Skim Lactose free   Soy   Almond   Coconut   Macadamia   Oat	4.0 +0.7
Vittoria Coffee Blend Long Black   Espresso   Short or Long Macchiato   Piccolo Cappuccino   Flat White   Latte   Mocha Decaf	4.5 5.0 +0.7
Brewed Coffee Pot	6.0
LMDT Tea Blends English Breakfast   Green   Peppermint   Earl Grey   Chamomile	5.0
Emporium Blend Tea Australian Daintree, lemon myrtle, assam, goji berry	6.0
Hot Chocolate	5.0
Chai Latte	5.0
Milkshakes Caramel   Chocolate   Coffee   Salted Caramel   Strawberry   Vanilla	8.0
Iced Chocolate   Mocha   Coffee Served with ice-cream + whipped cream	10.0
Iced Latte Espresso over ice, topped with cold milk	5.0

# Alcoholic Beverages

Sparkling Wine + Champagne	Glass	Bottle
Mumm Marlborough Brut Prestige Marlborough, NZ	16.0	80.0
Bandini Prosecco Veneto, IT	14.0	65.0
Mumm Grand Cru Reims, FR		150.0
White Wine		
Grayling Sauvignon Blanc Marlborough, NZ	13.0	65.0
Le Pezze Pinot Grigio 2022 Veneto, IT	13.0	65.0
Reserve Chardonnay Wrattonbully, SA	15.0	70.0
Henschke Peggy's Hill Riesling Eden Valley, SA	15.0	70.0
Rosé		
Penfolds Max's Rosé Adelaide Hills, SA	15.0	70.0
Red Wine		
Turkey Flat Butchers Block GSM Barossa Valley, SA	13.0	60.0
Penny Hill Edward Rd Cabernet Sauvignon McLaren Vale, SA	14.0	65.0
Podere La Cappella Chianti Classico 2021 Tuscany, IT	15.0	75.0
Langmeil Prime Cut Shiraz Barossa Valley, SA	15.0	70.0
Louis Latour Les Valmoissine Pinot Noir Burgundy, FR	15.0	70.0
Beer + Cider		
James Boag's Premium Light		10.0
Peroni Leggera		11.0
Corona		11.0
Peroni Nastro Azzurro		12.0
Asahi Super Dry		12.0
Monteith's Apple Cider		11.0
Emporium "Our Lager"		12.0
Stone & Wood Pacific Ale		12.0
Balter XPA		13.0

## Alcoholic Beverages

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