



SAMPLE MENU

SHARED STYLE

SPUNTINI

Gnocco Fritto

Mortadella, gorgonzola dolce, pistachio

Fiori di Zucca

Fried zucchini flower, buffalo ricotta, anchovy (gf)

Capesante e Cozze Gratinée

Scallop + mussel gratin, candied lemon + dill (gf)

ANTIPASTI

Vitella in Salsa

Carpaccio of veal, caper emulsion, mandarin oil, crostini (df, gf)

Tonno in Crosta

Seared tuna, mint + basil pesto, sesame, lemon mayo (df, gf)

PRIMI

Tagliolini

Fraser Island spanner crab, lemon butter, salmon caviar

Mezze Maniche

Slow-Braised White Pyrenees Lamb, San Marzano tomatoes, Valserena Parmigiano Reggiano (gf)

SECONDI

Porchetta

Roast Gooralie pork, pancetta, chestnuts, rosemary + apricot (df, gf, n)

Asparagus, ricotta salata, lemon oil (gf, vg)

Endive, orange + fennel salad (df, gf, v)

Roast chat potato, truffle honey (gf, vg)

DOLCI

Strudel di Mele

Northern Italian apple strudel, pine nuts, cinnamon, milk ice cream (n)



BEVERAGES

Perrier-Jouët Blanc De Blancs Magnum NV

Agricola Brandini Alta Langa Docg Brut 2019

Poderi La Capella Vermentino 'Oriana' 2020

Poderi La Capella Chianti Classico Riserva 'Querciolo' 2019

AA Cerbaia Brunello Di Montalcino 2015

Agricola Brandini Cerretta Barolo Docg 2019

Bellini Carafe

CELEBRATE AND RESTORE: YOUR TICKET HELPS PLANT A TREE!

In keeping with Emporium Hotels' dedication to protecting the environment, we've partnered with Reforest to make a meaningful impact on climate action. Every attendee will help restore a critically endangered subtropical rainforest in the Sunshine Coast hinterland.

Scan to track the progress.

