

The Terrace

Sunseeker Package

SUNDAY TO THURSDAY 2PM - 6PM
Maximum 4 people

175.0

Bottle of
NV Mumm Grand Cordon
or
NV Mumm Grand Cordon Rosé
+
Shellfish Platter
or
Charcuterie & Cheese Board + Truffle Fries

Lunch Special

MONDAY TO FRIDAY 12PM - 4PM

75.0pp | Minimum 2 people

Glass of sparkling on arrival

followed by

Hiramasa Kingfish Sashimi

Yuzu kimchi, wasabi ponzu (df)

Korean Fried Chicken

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

Truffle Fries

Truffle mayo + grated parmesan (vg)

Burrata, Pomegranate + Rocket Salad

Grapes, pine nuts, tomato,
pomegranate dressing (gf, n, vg)

followed by

Mando Spritz

Mandarin, Italian Bitter Aperitif,
Yuzu, Prosecco + Mandarin Soda

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

Menu

GRAZING

½ Dozen Tasmanian Pacific Oysters	30.0
Apple cider mignonette, coriander, finger lime <i>(df, gf)</i>	
Marinated Mount Zero Olives	14.0
Sea salt grissini <i>(df, v)</i>	
Charcuterie + Cheese Board	32.0
Condiments + crackers	
Hiramasa Kingfish Sashimi	24.0
Yuzu kimchi, wasabi ponzu <i>(df)</i>	
Burrata, Pomegranate + Rocket Salad	22.0
Grapes, pine nuts, tomato, pomegranate dressing <i>(gf, n, vg)</i>	
Korean Fried Chicken	20.0
Sweet + spicy sauce, house pickles, cashews <i>(df, gf, n)</i>	
Mooloolaba Prawns on Brioche	24.0
Wasabi aioli, tobiko, lemon	
Mushroom Tempura	24.0
Sweet + sour sauce <i>(gf, v)</i>	

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Salt & Pepper Squid 20.0
Gochujang aioli (df)

Fries 12.0
Sweet chilli mayonnaise (df, vg)

Truffle Fries 20.0
Truffle mayo + grated parmesan (vg)

TERRACE SHELLFISH PLATTER (df, gf) **68.0**

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 <i>(df, gf)</i>	
Honey Miso Salmon	38.0
Stir-fried choy sum, mango + jalapeno salsa <i>(gf, df)</i>	
Korean Marinated Pork Tomahawk	52.0
Pickled apple, gem lettuce, char-grilled baby leeks <i>(gf, df)</i>	
Slow Cooked Beef Short Rib	52.0
Char-grilled pumpkin, shiitake mushroom, soy glaze <i>(df, gf)</i>	
Kimchi Fried Rice	32.0
Crispy nori, sweet gochujang sauce, micro shoots <i>(df, gf, v)</i>	
Add: Grilled chicken +10.0	
Grilled prawn +12.0	
Roasted Cauliflower	30.0
Coconut pumpkin puree, green sauce, vegan cheese, dukkah <i>(gf, n, v)</i>	

SIDES

Steamed Greens	12.0
Choi sum, green beans, broccolini, sea salt + garlic oil (<i>gf, df, v</i>)	
Mixed Leaf Salad	12.0
Oriental dressing (<i>df, gf, v</i>)	
Steamed Rice (<i>df, gf, v</i>)	8.0

DESSERT

Emporium Honey Pecan Tart	18.0
Whipped ganache + vanilla ice cream (<i>n</i>)	
Warm Chocolate Brownie	16.0
Salted caramel ice cream (<i>gf</i>)	
Terrace Trifle	16.0
Red bean paste, vanilla cream, red berry compote, dark chocolate	
Raspberry + Almond Slice	16.0
Raspberry sorbet (<i>gf, n, v</i>)	

Children's Menu

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

Market Fish 22.0
Steamed greens (df, gf)

DESSERT

Warm Chocolate Brownie 15.0
Salted caramel ice cream (gf)

Vanilla Ice Cream 10.0
Fresh berries (gf)



Emporium
HOTELS

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