

# ember

## Steakhouse

Open everyday 5pm till late. Friday & Saturday 12 noon till late.

### Starters

**Garlic bread 9**  
loaded with garlic butter & baked till crisp (v)

**Crispy local ciabatta 9**  
inhouse herb butter, olive oil, balsamic (v)

**Olives inhouse confit 9**  
slow confit, fresh herbs garlic (ve, gf)

**Wagyu fillet cured bresaola 22**  
thinly sliced, rocket, parmesan & olive oil (gf)

**Oysters (4, 6 or 12) 22, 32, 64**  
fresh from the best oyster regions in Australia  
natural - gin & rose mignonette, fresh lemon (df, gf)  
kilpatrick - bacon, worcestershire sauce (df, gf)  
minimum 4 of each flavour

### Mains

**Vegetarian lasagne 36**  
herb napolitana, smooth white sauce, vegetables, cheese (v)

**Wagyu burger charcoal seared medium 34**  
lettuce, cheese, gherkin, mayonnaise, tomato relish, chips

**250g Duck breast crispy skin 46**  
chefs preference medium rare (gf, df)

**Arancini - mozzarella, cheddar, parmesan (3) 16**  
sweet roasted red pepper sauce (v, gf)

**Szechuan tomato crumbed cauliflower 18**  
harissa aioli, cashew nut cream (v, df, gf)

**Wagyu 9+ rare Japanese beef 24**  
onions, cucumber, shallots, oyster ginger sauce (df, gf)

**Carpaccio fresh market fish 28**  
sesame, soy, finger lime (df, gf)

**Scallops confit garlic (4) 34**  
celeriac puree, salmon pearls, vincotto (gf)

**Grilled Australian king prawns (3 or 4) 32**  
chimichurri, lime (df, gf)

**Market fresh fish fillet (see specials)**

**240g Pork belly crackling 38**  
reduced braising liquid, caramelised apple (df, gf)

**18 Hour slow braised lamb shank 42**  
rich tomato rosemary garlic sauce (df, gf)

**Full rack sticky bbq pork ribs 48**  
sweet smoky glaze, fresh lime (df, gf)

### Sides We recommend 1 to 2 sides per person

**Rocket, roast pear & goats cheese salad 14**  
pickled eschalots, balsamic olive oil (v, gf)

**Inhouse pickled roasted beetroot, spinach 14**  
walnuts, seeded mustard vinaigrette (ve, gf)

**Spice roasted pumpkin, grilled asparagus 14**  
toasted coconut, tahini coconut hummus (ve, gf)

**Seasonal greens 14**  
parsley, olive oil (ve, gf)

**Confit garlic mushrooms (ve, gf) 12**

**Honey glazed roasted carrots 10**  
fresh rosemary (v, gf)

**Truffle shallot potato gratin (v, gf) 14**

**Creamy mash potato (v, gf) 10**

**Skin on chips, rosemary salt 12**  
garlic aioli (v, df, gf)

**EM**  
**BOOK A TABLE**



### Josper Grill

From farm to flame...

Our extensive selection of quality meats are all dairy-free, gluten-free & sustainably produced.  
All meats are seared over charcoal in our Josper Grill and cooked to your preference  
If you're looking to share with the table ask your waiter about our options.

### Meat Selection

**Portuguese chicken breast 36**  
Marinated, flame grilled to juicy, crispy skin.

**New York cut porterhouse 300g steak 38**  
Pasture fed finished on grain 100 days.  
A light eating steak with a good top covering of fat.  
Recommendation (rare to medium)

**Scotch fillet 280g steak 46**  
Pasture-fed finished on grain for 100 days.  
The internal fat in this cut perfectly renders in the Josper Grill sealing in the flavour.  
Recommendation (medium-rare to medium-well)

**Eye fillet 200g steak 48**  
Grass-fed is sweeter.  
Lean, tender & extremely healthy.  
Recommendation (blue to medium)

**42-day dry aged Tomohawke 100g - 16**  
Grain-fed 100 days from 5 Founders Qld.  
A different eating experience. Ageing increases the flavour of the meat & the fat takes on a nutty popcorn aroma when char grilled especially on the bone.  
Considered one of the tastiest steaks, good to share.  
Carbon neutral & sustainably produced.  
Recommendation (rare to medium)

### Sauces

one choice per dish, all sauces are gluten-free

**Mustard** - hot english, dijon or seeded (df)  
**Condiment** - horseradish relish, chimichurri (df)  
**Butter** - herb butter, garlic butter

**Jus base** - beef (df) mushroom (df) creamy pepper  
**Other** - creamy garlic (v) roasted red pepper (ve)  
**Extra sauce** - 2 each

### Desserts 18 each

**Vanilla bean crème brûlée (v, gf)**

**Chocolate fondant**  
vanilla ice cream, strawberries (v, gf)

**Mango sorbet** passionfruit sauce (ve, gf)

**Pecan macadamia nut pie**  
burnt caramel sauce, vanilla bean ice cream (v)

**Maccagato**  
vanilla ice cream, brookies mac liqueur, double espresso, macadamia praline (v, gf)

### Kids Menu - 12 years & under only. Salad or vegetables on request

**Tomato penne pasta cheese (v, gf) 12**

**Bolognese penne pasta cheese (gf) 16**

**Free-range chicken tenders** french fries (gf) 16

**Grass-fed beef cheeseburger** french fries 16

**Pasture-fed scotch** french fries (df, gf) 24

**Vanilla Ice cream** - 1 scoop or 3 scoops chocolate sauce (gf) 4 / 10

## WHAT'S ON?

### LOCALS STEAK SPECIAL - \$30

Juicy rump steak with chips & salad or mash & veg.  
Every night - Order before 6pm.

