

Mains

Here at embers, family is important to us.
 The famiglie we were born into, the sorelle we grew up with.
 The amicizie we have formed, the persone we work with.
 The clienti we value, the comunità we belong to.
Who better to share a meal with than family!

Something To Start

Garlic Bread*	1/2 5 / full 7.5
+ 3 Cheese blend	1/2 6.5 / full 9.5
Bruschetta*	1/2 9 / full 13
+ Crumbled danish feta	1/2 11 / full 16
Choose Your Chips	8
Beer Battered Chips / Wedges	
Choose Your Sauce	
Sour Cream / Sweet Chilli / Tomato	1
Chipotle Mayonnaise / Tartare / Aioli	1.5
Gravy / Blue Cheese / Pepper	5
Seafood Chowder	e 15 / m 21
Creamy chowder with crusty bread	
Salmon Bruschetta*	20
Toasted ciabatta, dill cream cheese, red onion, capers, smoked salmon, lemon and rocket	
Natural Oysters*	1/2 d 18 / d 32
Kilpatrick Oysters	1/2 d 22 / d 38
Chilli Mussels (Mild/Med/Hot)*	e 19 / m 27
Garlic and chilli napoletana sauce, with crusty bread	
Thai Mussels (Mild/Med/Hot)*	e 21 / m 29
Coconut, ginger and lemongrass broth, with garlic naan bread	
Prawn Korma (Mild/Med/Hot)*	e 23 / m 33
Prawns, homestyle korma, yoghurt, coriander, garlic naan bread and basmati rice	
Latino Prawns*	e 21 / m 31
Prawns in sizzling garlic olive oil, with crusty bread	
+ Fresh chilli	2.5
Crumbed Squid	16
With sweet chilli and tartare	
Fish Tacos	24
Spicy snapper bites, jalapeños and avocado salsa, cheddar, chipotle slaw and sour cream	
Chilli Chorizo*	20
Chorizo, caramelised onion and capsicum, danish feta, chilli, toasted sourdough, balsamic reduction and paprika	
Mezze Plate**	24
Toasted ciabatta, romesco, macadamia dukkah, olive oil, balsamic reduction, danish feta and warm olives	
Ploughmans Platter**	30
Cheeses, crackers, sundried tomatoes, olives, cold meats, chorizo, smoked salmon, romesco and ciabatta	

From The Garden

Verde*	22
Warm broccoli and brussels sprouts, caramelised onion, mesclun, avocado, crunchy buckwheat, croutons, pine nuts, goats cheese, lemon balsamic vinaigrette and paprika cayene seasoning	
Festa Sana*	20
Spicy chickpeas, carrot, danish feta, coriander, cherry tomatoes, red onion, mesclun, quinoa and mint yoghurt dressing	
+ Cumin, paprika and fennel seasoned chicken	29
Mediterranean Salad	20
Pearl couscous, pumpkin, caramelised onion, cherry tomatoes, spicy chickpeas, sunflower and pumpkin seeds, spinach and mint yoghurt dressing	
+ Grilled chicken	29
Caesar Salad**	17
Pancetta, anchovies, shaved parmesan, croutons, cos lettuce and caesar dressing	
+ Grilled chicken	27
+ Crumbed squid	26
+ Soft boiled egg	+2.5
Chilli Squid Salad*	30
Pan-fried squid with chilli jam, noodles, red onion, capsicum, cabbage, carrot, spring onion, bean shoots, mesclun, chilli and coriander lime dressing	
Pesaro*	30
Smoked salmon, prawns, toasted sesame seeds, mesclun, cucumber, cherry tomatoes, red onion, sunflower and pumpkins seeds, capers, avocado, dill cream cheese and vinaigrette	
Soy Sesame Salad	20
Noodles, mesclun, red onion, bean shoots, capsicum, cabbage, carrot, cashews, spring onion, coriander and soy sesame dressing	
+ Soy sesame marinated chicken	30
+ Crispy duck	34
Romesco**	20
Grilled balsamic mushrooms, mesclun, goats cheese, caramelised onion, parsley, croutons, flaked almonds, pine nuts and romesco	
+ Lemon garlic beef	33
Warm Beef Salad	31
Pan-fried marinated beef, mesclun, spinach, bean shoots, red onion, roasted capsicum + cherry tomatoes, avocado, cashews and sesame soy dressing	
Tagliata*	33
Char-grilled spice rubbed beef fillet, mesclun, red onion, capers, parmesan, avocado, gourmet potatoes, roma tomatoes, roasted capsicum and chimichurri	

We are happy to do smaller portions of most meals, just ask.

** Can be adjusted to be **gluten friendly** (will still contain small amounts of gluten).

* Can be adjusted to be **coeliac friendly** (highly unlikely, but may still contain trace amounts of gluten).

Not all ingredients are listed, within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy and dairy products. We do our best to cater for all requests but the decision to consume a meal is the responsibility of the diner. Should you require our chefs to omit an item please consult our friendly wait staff, all changes will be assumed to be due to taste rather than allergy/intolerance unless stated otherwise.

We choose to serve meals in hot dishes, and with sharp knives and pointy forks, so please take care when consuming them.

Public Holiday Surcharge 10%

For the comfort of all our patrons please be mindful of your children, your manners and your behaviour.

Electronic devices are to be kept at a low volume or on silent.

Any excessive mess caused by your visit may incur a surcharge.

From The Sea

Fish and Chips

Beer battered hake, chips, salad and tartare

Fresh Fish*

Snapper pan-fried or battered, chips, salad and tartare

Snapper Nicoise**

Pan-fried snapper with garlic parsley butter, mesclun, soft boiled egg, green string beans, kalamata olives, red onion, gourmet potatoes, capers, anchovies, cherry tomatoes and vinaigrette

Asian Style Snapper

Snapper pan-fried in ginger and garlic, soy sesame stir-fried vegetables and basmati rice

Crispy Skinned Salmon*

Crispy skinned salmon (cooked medium well), spicy red coconut sauce, sautéed greens and basmati rice

Salmon Vodka*

Pan-fried salmon (cooked medium well) and prawns in a vodka cream sauce with mashed potato, sautéed greens and roasted cherry tomatoes

Creamy Garlic Prawns*

Prawns in a creamy garlic sauce with basmati rice

From The Field

Gluten free penne pasta

Vegetable Korma*

Vegetables, homestyle korma, yoghurt, coriander, garlic naan bread and basmati rice

Cannelloni

Spinach and ricotta cannelloni, napoletana sauce and parmesan
With a mesclun, pumpkin, pine nut and red onion salad

Giardino*

Broccoli, cherry tomatoes, spinach, olives, artichoke, onion, garlic, fettuccine, olive oil and parmesan

Primavera*

Mushrooms, capsicum, broccoli, tomato, snow peas, spring onions, penne and parmesan in a creamy sauce

Gnudis

Pan-fried spinach and ricotta gnudis, pine nuts, onion, parmesan and spaghetti in a browned butter sage sauce

Puttanesca (Mild/Med/Hot)*

Chorizo, anchovies, olives, capers, spring onions, parmesan, chilli, fettuccine and napoletana sauce

Tortellini

Chicken and almond tortellini, bacon, onion, mushrooms and parmesan in a creamy sauce

Portofino*

Chicken, bacon, onion, mushrooms, snow peas, fettuccine and parmesan in a creamy sauce

Marinara*

Prawns, squid, fish, mussels, parmesan, spaghetti and napoletana sauce

Granchio (Mild/Med/Hot)*

Crab, prawns, onion, parmesan, olive oil, garlic, lemon, chilli and spaghetti

Vongole (Mild/Med/Hot)*

Clams, onion, lemon, parsley, chilli, garlic butter and spaghetti with a choice of olive oil or a creamy sauce

Beef Ravioli Bechamel Bake

Beef ravioli and bolognese, baked with a parmesan bechamel sauce

Lamb Ragù

Slow cooked lamb and mushroom ragù with parmesan and fettuccine

Calabrese (Mild/Med/Hot)*

Spicy napoletana, olive, spring onion, chilli, mushroom and sundried tomato risotto

Piemonte*

Creamy pumpkin, pine nut, spinach and goats cheese risotto
+ Chicken

Otranto*

Creamy duck, mushroom, prosciutto, parmesan and herb risotto

Paella (Mild/Med/Hot)*

Embers' style paella with chicken, chorizo, squid, prawns, mussels, saffron and mediterranean vegetables

From The Farm

Chicken Parmigiana

Crumbed chicken breast, napoletana sauce and cheese
With chips and salad, or creamy napoletana pasta

Cordon Bleu

Crumbed chicken breast parcel, smoked ham, cheddar and blue cheese sauce
With chips and salad or potatoes and vegetables
(If blue cheese isn't your favourite we can do a cheddar sauce)

Duck à l'Orange*

Slow cooked duck, orange sauce, mashed potato and sautéed greens

Beef Parmigiana

Crumbed beef fillet, napoletana sauce and cheese
With chips and salad, or creamy napoletana pasta

Spare Ribs

Sticky marinated pork ribs with basmati rice

Piccolo/Grande BBQ Ribs

Pork ribs marinated in a homestyle BBQ sauce topped with dukkah, coriander and spring onions. With spicy chips
+ Slaw

Scaloppini Mushroom*

Pan-fried beef fillet medallions in a sweet marsala mushroom sauce
With chips and salad or potatoes and vegetables

Saltimbocca*

Pan-fried beef medallions with prosciutto in a lemon, parsley, cream, white wine and butter sauce, with mashed potato

Beef Cheeks

Slow cooked beef cheeks, red wine glaze, mashed potato and sautéed greens

Lemongrass Beef Cheek Curry**

Slow cooked beef cheeks, thai coconut sauce, broccoli, capsicum, coriander and lime, with basmati rice

Sirloin Steak*

Char-grilled sirloin with chips and salad or potatoes and vegetables
With a choice of creamy pepper, diane, blue cheese, chimichurri, onion gravy or creamy mushroom sauce
Or with creamy garlic prawns

Embers Mignon*

Char-grilled beef fillet wrapped in bacon, with chips and salad or potatoes and vegetables

With a choice of creamy pepper, diane, blue cheese, chimichurri, onion gravy or creamy mushroom sauce

Or with creamy garlic prawns

26.5

33

35

35

35

35

32

+2

28

20

19/23

19/23

20/24

21/25

21/25

21/25

25/29

26/30

25/29

25/29

25/29

20/24

22/26

+4

28/32

28/32

28

32

35

30

31

32

+3.5

32

32

35

35

35

41.5

39.5

46.5