

lunch + dinner

Who better to share a meal with than family!

something to start

Garlic Bread*	1/2 7 I full 10
+ 3 Cheese blend	+ 2
Bruschetta*	1/2 10 I full 14
+ Crumbled danish feta	+ 2.5
Mushroom Bruschetta**	19
Pan-fried balsamic field mushroom, toasted crusty bread, garlic hummus, goats cheese, rocket + thyme	
Baked Brie**	19
Honey, pistachio + rosemary baked brie. Char-grilled bread + beetroot onion relish	
Arancini	four 17
Spicy Dipping Sauce	
Beer Battered Chips Wedges Sweet Potato	8 I 8 I 10
Sour Cream Sweet Chilli Tomato	1
Chipotle Mayonnaise Tartare Aioli	1.5
Gravy Blue Cheese Pepper	5
Spicy Cauliflower Popcorn	18
Crispy fried cauliflower popcorn with spring onions, coriander + chipotle mayonnaise	
Chilli Chorizo*	20
Chorizo, caramelised onion + capsicum, danish feta, chilli, toasted sourdough, balsamic reduction + paprika	
Mezze Plate**	24
Toasted home-baked bread, garlic hummus, macadamia dukkah, olive oil, balsamic reduction, danish feta + warm olives	
Seafood Chowder	e 17 I m 23
Creamy chowder + crusty bread	
Natural Oysters*	1/2 20 I full 36
Kilpatrick Oysters	1/2 24 I full 44
Chilli Mussels (Mild/Med/Hot)*	e 23 I m 31
Garlic + chilli napoletana sauce. Crusty bread	
Thai Mussels (Mild/Med/Hot)*	e 24 I m 32
Coconut, ginger + lemongrass broth. Garlic naan bread	
Latino Prawns*	e 24 I m 32
Prawns in sizzling garlic olive oil. Crusty bread	
+ Fresh chilli	2.5
Crumbed Squid	16
Sweet chilli + tartare	
Fish Tacos	two 15 I four 26
Spicy snapper bites, jalapeños + avocado salsa, cheddar, slaw, chipotle mayonnaise + sour cream	

Not all ingredients are listed, within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, dairy products and other allergens.

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. Any changes to menu items may incur a surcharge.

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.

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

from the field

PICCOLO I GRANDE

Cannelloni 22 I -
Spinach + ricotta cannelloni, napoletana sauce, parmesan + fresh rocket	
Giardino* 21 I 24
Broccoli, cherry tomatoes, spinach, olives, artichoke, onion, garlic, fettuccine, olive oil + parmesan	
Primavera* 21 I 24
Mushrooms, capsicum, broccoli, tomato, snow peas, spring onions, penne + parmesan in a creamy sauce	
Gnudis 21 I 24
Pan-fried spinach + ricotta gnudis, pine nuts, onion, parmesan + spaghetti in a browned butter sage sauce	
Puttanesca (Mild/Med/Hot)* 23 I 26
Chorizo, anchovies, olives, capers, spring onions, parmesan, chilli, fettuccine in a napoletana sauce	
Tortellini 23 I 26
Chicken tortellini, bacon, onion, mushrooms + parmesan in a creamy sauce	
Portofino* 23 I 26
Chicken, bacon, onion, mushrooms, snow peas, fettuccine + parmesan in a creamy sauce	
Campania* 23 I 26
Chicken, spinach, sundried tomatoes, fettuccine + creamy basil pesto sauce	
Marinara* 26 I 29
Prawns, squid, fish, mussels, parmesan + spaghetti in a napoletana sauce	
Sardinia* 26 I 29
Smoked salmon, prawns, capers, asparagus, snow peas, parmesan + fettuccine in a creamy sauce	
Granchio (Mild/Med/Hot)* 27 I 30
Crab, prawns, onion, parmesan, olive oil, garlic, lemon, chilli + spaghetti	
Beef Ravioli Bechamel Bake 26 I 29
Beef ravioli + bolognese, baked with a cheesy bechamel sauce	
Lamb Ragù 27 I 30
Slow cooked lamb in a homestyle ragù with parmesan, mushrooms, cherry tomatoes, carrot, spinach + fettuccine	
Calabrese (Mild/Med/Hot)* 21 I 24
Spicy napoletana, olive, spring onion, chilli, mushroom + sundried tomato risotto	
Piemonte* 23 I 26
Creamy pumpkin, pine nut, spinach + goats cheese risotto	
+ Chicken	+4
Otranto* 29 I 32
Creamy duck, mushroom, prosciutto, parmesan + herb risotto	
Paella (Mild/Med/Hot)* 30 I 33
Embers' style paella with chicken, chorizo, squid, prawns, mussels, saffron + mediterranean vegetables	
Vegetable Korma* 28
Vegetables in a homestyle korma with yoghurt, coriander, garlic naan bread + basmati rice	
Gluten free penne pasta + 2.5
We are happy to do smaller portions of most meals, just ask.	
** Can be adjusted to be gluten friendly (may contain small amounts of gluten).	
* Can be adjusted to be coeliac friendly (may contain trace amounts of gluten).	
Public Holiday Surcharge 10%	

from the sea

Fish + Chips 26.5

Beer battered hake, chips, salad + tartare

Fresh Fish* 35

Pan-fried snapper, garlic butter, mashed potato, cherry tomatoes + sautéed greens

Asian Style Snapper 35

Ginger + garlic pan-fried snapper, soy sesame stir-fried vegetables + basmati rice

Crispy Skin Salmon* 35

Crispy skin salmon (cooked medium well) with spicy red coconut sauce, sautéed greens + basmati rice

Salmon Vodka* 38

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

Creamy Garlic Prawns* 33

Prawns, tomato, lemon + onion in a creamy garlic sauce. With basmati rice.

Prawn Korma* 34

Prawns in a homestyle korma with yoghurt, coriander, garlic naan bread + basmati rice

from the garden

Verde* 24

Warm broccoli + brussels sprouts, caramelised onion, mesclun, avocado, goats cheese, buckwheat, pine nuts, croutons, lemon balsamic vinaigrette + paprika cayene seasoning

Festa Sana* 20

Crispy chickpeas, carrot, danish feta, coriander, cherry tomatoes, red onion, quinoa, mesclun + mint yoghurt dressing

Cumin, paprika + fennel seasoned chicken 29

Mediterranean Salad 20

Pearl couscous, pumpkin, caramelised onion, cherry tomatoes, crispy chickpeas, sunflower + pumpkin seeds, spinach + mint yoghurt dressing

+ Grilled chicken 29

Caesar Salad** 19

Bacon, anchovies, shaved parmesan, croutons, cos lettuce + caesar dressing

+ Grilled chicken 28

+ Crumbed squid 27

+ Soft boiled egg +2.5

Soy Sesame Salad 20

Crispy + vermicelli noodles, mesclun, red onion, bean shoots, capsicum, cabbage, carrot, cashews, spring onion, coriander + soy sesame dressing

+ Soy sesame marinated chicken 30

+ Crispy duck 36

Chilli Squid Salad* 30

Pan-fried squid, chilli jam, noodles, red onion, capsicum, cabbage, carrot, spring onion, bean shoots, mesclun, chilli + coriander lime dressing

Pesaro* 32

Smoked salmon, prawns, toasted sesame seeds, mesclun, cucumber, cherry tomatoes, red onion, sunflower + pumpkins seeds, capers, avocado, dill cream cheese + vinaigrette

Snapper Nicoise* 35

Pan-fried snapper, garlic butter, mesclun, boiled egg, green beans, roast potatoes, olives, red onion, capers, anchovies, cherry tomatoes + vinaigrette

Romesco** 21

Grilled balsamic mushrooms, mesclun, goats cheese, caramelised onion, parsley, croutons, flaked almonds, pine nuts + romesco

+ Lemon garlic beef 34

Warm Beef Salad 33

Pan-fried marinated beef, mesclun, spinach, bean shoots, red onion, roasted capsicum + cherry tomatoes, avocado, cashews + sesame soy dressing

Tagliata* 34

Char-grilled spice rubbed beef fillet, mesclun, red onion, capers, parmesan, avocado, gourmet potatoes, tomatoes, roasted capsicum + chimichurri

from the farm

Chicken Parmigiana 29

Crumbed chicken breast, topped with napoletana sauce + cheese blend
With chips + salad, or creamy napoletana pasta

Cordon Bleu 33

Crumbed chicken breast, cheddar + smoked ham parcel
With blue cheese sauce
With a choice of chips + salad or potatoes + vegetables
(If blue cheese isn't your jam we can do a cheddar sauce instead!)

Duck à l'Orange* 37

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

Beef Parmigiana 30

Crumbed beef fillet, topped with napoletana sauce + cheese blend
With a choice of chips + salad, or creamy napoletana pasta

BBQ Ribs 35

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

+ Slaw + 3.5

Scaloppini Mushroom* 33

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

Saltimbocca* 34

Pan-fried beef fillet medallions with prosciutto in a lemon, marsala, parsley, cream, white wine + butter sauce
With mashed potato + sautéed greens

Beef Cheeks 36

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

Lemongrass Beef Cheek Curry** 36

Slow cooked beef cheeks, thai coconut sauce, broccoli, capsicum, lime + coriander. With basmati rice

Sirloin Steak* 38

Char-grilled sirloin
With a choice of chips + salad or potatoes + vegetables
With a choice of creamy pepper, blue cheese, chimichurri, béarnaise, onion gravy or creamy mushroom sauce

Or with creamy garlic prawns (as sauce option) + 8

Embers Mignon* 42

Char-grilled (butterflied) beef fillet + bacon
With mashed potato + sautéed greens
With a choice of creamy pepper, blue cheese, chimichurri, béarnaise, onion gravy or creamy mushroom sauce

Or with creamy garlic prawns (as sauce option) + 8

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