

# EMBER

At Ember, everything begins with fire. Our cooking is anchored by the Jospier Grill, combining charcoal flame and precise heat to deliver deep flavour, gentle smoke and perfect caramelisation. Every cut of meat is carefully selected or aged in-house to enhance tenderness and depth, allowing time and fire to do the work. The result is honest, expressive cooking where quality speaks for itself.

## Oysters & Caviar

### OYSTERS

Natural, grilled lemon, kampot pepper	8
Wood-fired, salsa verde, Wagyu fat	9
Champagne poached, wakame, caviar	10
Bacon jam kilpatrick	10
Oyster tasting selection (4)	34

### CAVIAR BUMP OR TIN

*With puffed beef tendon*

Bump Osietra	29
Osietra 30g	270

## Openers

Thyme focaccia, smoked butter	18
Burrata, confit tomato, basil, evo	25
Joselito Ibérico Jamón	23
Lamb rib, glaze, radish	8
Wagyu brisket lamington	9

## Chef's Table

*Please note, we kindly request participation of the entire table*

A bespoke tasting menu	120pp
With matching wines	MP

## Raw Bar & Cold Seafood

Tuna, pickled beetroot, wasabi, avocado, squid ink, sesame, shiso	31
Skull Island prawn, Mary Rose, grilled lemon	32
Steak tartare, yolk, toast, black garlic	31
Kingfish tataki, ginger soy mirin, fried shallot, pickled radish	30
Lobster roll, avocado mayo, cress	17
Cold seafood tasting for two	120

## Hot Seafood

Half-shell scallop, café de Paris, lemon	11
Split prawns, chorizo, pickled lemon	33
Fried local calamari, Osaka dressing, grilled spring onion	31
Charred octopus, saffron rouille, dill oil	32
Green curry mussels	30
Hot seafood tasting for two	120

## Mains

Spaghetti marinara, prawn, scallop, calamari, fish, mussels, garlic, parsley, evo	51
Spatchcock, gremolata, lemon, slaw	48
Pumpkin gnocchi, seeds, feta, fried sage	41

*Turn over the page to discover more*



# EMBER

## Josper Grill

*Served with house slaw & your choice of sauce or butter*

### GRASS FED

300g Union Station Striploin MB3+	46
200g Southern Ranges Tenderloin MB4+	72
300g Southern Ranges cube roll SR4	54
200g O'Connor's Tenderloin	76

### GRAIN FED

300g Mackas Striploin MB3+	49
300g Southern Grain rump cap MB4+	46
350g Jack's Creek cube roll MB2+	74
500g Southern Grain Rib eye MB4+	98

### DRY AGED

750g O'Connor's bone-in rib-eye MB5+ 40 days	205
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### WAGYU

300g Margaret River Flank MB9+	68
300g Stone Axe Striploin MB8+	139
200g Stone Axe Tenderloin MB9+	99
250g Stone Axe Rostbiff MB9+	57
500g Stone Axe Cube roll MB9+	144
A5 Kumamoto Striploin MB12	MP
A5 Kumamoto Tenderloin MB12	MP

### SEAFOOD

Baby Barramundi AUS	45
Flounder NZ	72
Rainbow Trout NSW	52
ORA King Salmon NZ	48
John Dory VIC	62

## Shared

*All served with Chef's sides & sauces*

1.2kg Shimo Tomahawk MB9	355
500g Shimo Rib eye MB7+	144
1.2kg O'Connor's Rib eye MB5+	375
1.2kg Stone Axe T-bone MB9+	450

## Sides

*All sides 16 / Chef's selection 21*

Garlic-roasted new potatoes, dill, butter	
Iceberg wedge, pepperberry ranch, hazelnut	
Wood roasted carrots, goat's cheese, salsa verde	
Queensland grey pumpkin, dukka, spiced yoghurt	
Shoe string fries, aioli	
Green beans, seeds	
Paris mash	
Grilled zucchini, saffron oil, ricotta	
Cabbage	

## Accoutrements

### BUTTERS

Truffle, garlic & parsley, thyme & bone marrow, café de Paris	
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### SAUCES

Red wine jus, peppercorn, mushroom, bearnaise, chimichurri, horseradish, saffron rouille	
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### POMMERY MUSTARDS

Cognac seeded, seeded, dijon, fireman's hot, green peppercorn	
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