

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

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

Openers

Rosemary focaccia, smoked butter	18
Burrata, lightly pickled tomato, basil, evo	25
Joselito Ibérico Jamón	23
Lamb rib, glaze, spring onion	8
Wagyu brisket lamington	9
Roasted Bone Marrow, onion jam	25

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 (A)	31
Skull Island prawn, Mary Rose, grilled lemon (A)	32
Steak tartare, yolk, toast, black garlic	31
Kingfish tataki, ginger soy mirin, fried shallot, radish (A)	30
Lobster roll, miso mayo, slaw (I)	18
Cold seafood tasting for two	120

Hot Seafood

Half-shell scallop, café de Paris, lemon (A)	11
Split prawns, chorizo, pickled lemon (A)	33
Fried local calamari, Osaka dressing, spring onion (A)	31
Charred octopus, saffron rouille, Chimichurri	32
Green curry mussels, eggplant, Thai basil (A)	30
Hot seafood tasting for two	120

Mains

Spaghetti marinara, split tomato, prawn, scallop, fish, mussels, garlic, parsley, evoo (A)	52
Chicken breast, mushroom ragu, salt bush	48
Seasonal mushroom risotto, Grana	36
Spanner crab casarecce, green pea, garlic cream (A)	50

Turn over the page to discover more

Seafood Origin - (A) Australian (I) Imported (M) Mixed origin



EMBER

Josper Grill

Served with house slaw & your choice of sauce or butter

GRASS FED

300g Union Station Striploin MB3+	47
200g Southern Ranges Tenderloin MB4+	72
300g Southern Ranges cube roll SR4	57

GRAIN FED

300g Mackas Striploin MB3+	49
300g Southern Grain rump cap MB4+	47
350g Jack's Creek cube roll MB2+	74
500g Southern Grain Rib eye MB4+	98

DRY AGED

850g 36" South Australians Tomahawk MB5+ 40 days	215
1kg Black Angus T-bone MB5+30 days	275

WAGYU

300g Margaret River Flank MB9+	68
300g Stone Axe Cube roll MB9+	146
300g Stone Axe Striploin MB8+	139
200g Stone Axe Tenderloin MB9+	99
250g Stone Axe Rostbiff MB9+	57
A5 Kumamoto Striploin MB12	MP
A5 Kumamoto Tenderloin MB12	MP

SEAFOOD

Baby Barramundi (A)	45
Baby Pink Snapper (I)	68
Rainbow Trout (A)	52
ORA King Salmon (I)	48
John Dory (A)	62

Shared

All served with Chef's sides & sauces

1.2kg Shimo Tomahawk MB9	355
500g Shimo Rib eye MB7+	144
1.2kg Stone Axe T-bone MB9+	450

Sides

All sides 16 / Chef's selection 25

Garlic-roasted new potatoes, herb butter
Iceberg wedge, pepperberry ranch, hazelnut
Wood roasted carrots, goat's cheese, salsa verde
Queensland grey pumpkin, dukka, sweet paprika yoghurt
Shoestring fries, aioli
Brussels sprouts, smoked pancetta
Paris mash
Braised cabbage, miso, tahini cream

Accoutrements

BUTTERS

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

SAUCES

Red wine jus, peppercorn, mushroom, bearnaise, chimichurri, horseradish

POMMERY MUSTARDS

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

Seafood Origin - (A) Australian (I) Imported (M) Mixed origin

