

## Light Bites

Oven baked mini garlic french stick \$5.50

Mixed heritage beetroot with whipped goat's cheese and quinoa crisps v, GF \$14.50

Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with ciabatta bread  
(GF on request) \$9.80

South seas chowder with tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread \$14.50

Chunky wedges with sour cream and sweet chilli sauce \$8.50

Bowl of fries GF \$6.50

## Burger Bar

100% Hereford beef mince burger with crispy bacon, pinot onions, sliced cheese, tomato and lettuce on a toasted bun served with fries, aioli and barbeque sauce \$18.00

Butchers burger, 100% Hereford beef mince with crispy house cured bacon, chorizo sausage, jalapeno onions, sliced cheese, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce \$20.00

Chicken parma burger with crumbed fried chicken fillet, sliced ham, melted cheese and marinara sauce, tomato, lettuce, parmesan cheese on a toasted bun served with fries, aioli and barbeque sauce \$19.50

Fare Game 100% venison mince burger with crispy house cured bacon, blue cheese, beer battered onion rings, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce \$20.00

## Light Meals

Tempura battered **or** pan fried blue cod fillets, served with fries, garden salad and tartare sauce \$21.00

Extra piece of blue cod \$8.00

Hereford prime scotch fillet 250g, grilled to your liking with two fried eggs, fries and rich brown gravy \$29.00

Emberz shared charcuterie plate - duck liver pâté with bresaola, pickled seasonal vegetables and toasted ciabatta  
(GF on request) Suitable for two \$24.00

Caesar salad with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy caesar dressing \$17.00

Caesar salad and grilled chicken  
(GF on request) \$21.50

Spaghetti carbonara Italian pasta dish from Rome based on eggs, cheese, pancetta and black pepper \$18.00

Roast of the day accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings GF \$25.50

Club house sandwich, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries \$18.00

Sizzling garlic prawn pot, cooked in butter and olive oil with a touch of garlic, served with grilled ciabatta bread GF \$17.50

Triple decker, house cured corned beef, mozzarella and tomato sandwich with fries \$12.50

Butter poached chicken breast, charred leek, sweet pumpkin velouté, vadouvan granola and orange poached carrot ribbons \$23.50

