



EMBERS

CHARCOAL KITCHEN

PECKISH

	M	V
GARLIC BREAD TO SHARE V	6	7
FRIED JALAPEÑO POPPERS V	5	5.5
HOUSE MADE PICKLES GF V	2	2.2
SPICY FRIED CHICKEN WINGS with ranch mayo	12	13
BURNT ENDS GF caramelised tips from our barbecued brisket, served with barbecue sauce and chimichurri	14	15
GRILLED VEGETABLE SKEWERS (3) GF V	10	11
PULLED CHICKEN TACOS (2) GF corn, cucumber, avocado salsa and sour cream	10	11
WEDGE SALAD GF V iceberg lettuce, ranch, bacon, egg and chives	13	14.4
CHOPPED GARDEN SALAD	13	14.4

TO SHARE

PITMASTER chicken, pork belly, ribs, burnt ends, slaw, corn and pickles	40	44
LOUISIANA half lobster, fish taco, chicken, burnt ends, ribs, corn, pickles, and vegetable skewers	50	55

SIDES

SLAW GF	6	7
BAKED CAULIFLOWER STEAK GF V parmesan, chives and aioli	6	7
STEAK FRIES	6	7
SWEET POTATO WEDGES GF V	6	7
ONION RINGS V	4	5
CHARRED CORN EARS GF V	6	7

KIDS MEAL BOX

All our kids meals include an ice cream with your choice of toppings from the Sweet Tooth Dessert Bar

Fish and chips	9.9	11
Cheeseburger and chips	9.9	11
Nuggets and chips	9.9	11

BARBECUE

All our meats and seafood are cooked daily over charcoal in the **Josper Oven** and served with chips, slaw and our house made barbecue sauce and chimichurri

	M	V
MARINATED BONELESS HALF CHICKEN GF	18	20
WAGYU BEEF BRISKET GF	20	22
AMERICAN RIBS GF	HALF RACK	30
	FULL RACK	40
PORK BELLY GF	20	22
BLACKENED MARINATED PERCH FILLETS GF grilled with lemon	17	19
LOBSTER TAIL GF drawn butter and garlic	HALF	25
	FULL	40
FISH TACOS (3) GF flaked fish, coriander, salsa and smoked aioli	17	19

BURGERS & SANDWICHES

All our burgers and sandwiches are served with steak fries

- swap to sweet potato fries for an extra \$2
- change to a gluten free roll \$1 or go naked with no bun

EMBERS WAGYU CHEESE BURGER hand made patty, cheese, pickles, smoked aioli	16	18
PRIME BEEF double bacon, cheese, iceberg lettuce, tomato, caramelised onion, pickles and ranch dressing	17	19
ADD BACON	2	2.2
ADD PATTY	5	5.5
CRISP FRIED CHICKEN BREAST BURGER slaw, cheese, Sriracha mayo	17	19
SHRIMP BURGER iceberg lettuce, seafood sauce, avocado	17	19
GREEN PEA FRITTER V grilled haloumi, hommus, smoked aioli and iceberg lettuce	16	18
EMBERS REUBEN MK2 smoked brisket, grain mustard, sauerkraut, iceberg lettuce and pickles	17	19
PORK BELLY SANDWICH slow cooked belly, slaw, smoked aioli, iceberg lettuce	17	19

DESSERT

PEACH MELBA ICE CREAM SANDWICH V peach, caramel and raspberry gelato sandwiched between honey wafers	8	9
CHOCOLATE ICE CREAM BURGER V chocolate gelato in a warm cinnamon brioche bun with chocolate sauce and whipped cream	8	9
KNICKERBOCKER GLORY GF V layered ice cream sundae with salted caramel, strawberries, cream and vanilla gelato	8	9



HACCP Accredited | In simple terms this means that quality processes have been implemented to ensure your meal has been transported, stored, cooked and served to you in the safest way possible. You can rest assured that our food safety practices are maintained at the highest standards.

GF - GLUTEN FREE
V - VEGETARIAN