

The Terrace

Sunseeker Package

SUNDAY TO THURSDAY 2PM - 6PM
Maximum 4 people

175.0

Bottle of
NV Mumm Grand Cordon
or
NV Mumm Grand Cordon Rosé
+
Shellfish Platter
or
Charcuterie & Cheese Board + Truffle Fries

Lunch Special

MONDAY TO FRIDAY 12PM - 4PM

75.0pp | Minimum 2 people

Glass of sparkling on arrival

followed by

Hiramasa Kingfish Sashimi

Yuzu kimchi, wasabi ponzu (df, gf)

Korean Fried Chicken

Sweet + spicy sauce, house pickles, peanuts (df, gf, n)

Truffle Fries

Truffle mayo + grated parmesan (vg)

Burrata + Rocket Salad

Crispy sweet potato, pine nuts,
mandarin + soy dressing (gf, vg, n)

followed by

Mando Spritz

Mandarin, Italian Bitter Aperitif,
Yuzu, Prosecco + Mandarin Soda

df - dairy free | gf - gluten free
n - contains nut | v - vegan | vg - vegetarian

Menu

GRAZING

½ Dozen Tasmanian Pacific Oysters	30.0
Apple cider mignonette, coriander, finger lime <i>(df, gf)</i>	
Marinated Mount Zero Olives	14.0
Sea salt grissini <i>(df, v, vg)</i>	
Charcuterie + Cheese Board	32.0
With condiments + crackers	
Hiramasa Kingfish Sashimi	24.0
Yuzu kimchi, wasabi ponzu <i>(df, gf)</i>	
Burrata + Rocket Salad	22.0
Crispy sweet potato, pine nuts, mandarin + soy dressing <i>(gf, vg, n)</i>	
Korean Fried Chicken	20.0
Sweet + spicy sauce, house pickles, peanuts <i>(df, gf, n)</i>	
Moreton Bay Bug Roll	24.0
Wasabi aioli, tobiko, lemon	
Mushroom Tempura	24.0
Sweet + sour sauce <i>(gf, v)</i>	

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Salt & Pepper Squid 20.0
Gochujang aioli (df)

Black Angus Beef Aburi 20.0
Teriyaki, shaved shallot, truffle sauce, tobiko (gf, df)

Fries 12.0
Sweet chilli mayonnaise (df, v, vg)

Truffle Fries 20.0
Truffle mayo + grated parmesan (vg)

TERRACE SHELLFISH PLATTER (df, gf) **68.0**

Tasmanian Pacific Oysters (4)

Moreton Bay Bug (1)

Wild Caught Mooloolaba Prawns (4)

Hiramasa Kingfish Sashimi

MAINS

Char Grilled 200g Eye Fillet	52.0
Caramelised cauliflower puree, oyster mushrooms, crispy kale, jus (<i>df, gf</i>)	
Miso Marinated Salmon	38.0
Yaki soba, grilled asparagus, fennel pickles + dill (<i>df</i>)	
Korean Marinated Pork Tomahawk	52.0
Fresh kimchi salad, char grilled leeks, rice puree (<i>df, gf</i>)	
Slow Cooked Beef Short Rib	52.0
Char grilled pumpkin, shiitake mushroom, soy glaze (<i>df, gf</i>)	
Kimchi Fried Rice	32.0
Crispy nori, sweet gochujang sauce, micro shoots (<i>df, gf, v</i>)	
Add: Grilled chicken +10.0	
Grilled prawn +12.0	
Roasted Cauliflower	30.0
Coconut pumpkin puree, green sauce, vegan cheese, dukkah (<i>gf, n, v</i>)	

SIDES

Steamed Greens	12.0
Bok choy, green beans, broccolini, sea salt + garlic oil (gf, df, v)	
Mixed Leaf Salad	12.0
Sesame dressing (gf, df, v)	
Steamed Rice (df, gf, v)	8.0

DESSERT

Emporium Honey Pecan Tart	18.0
Whipped ganache + vanilla ice cream (n)	
Warm Chocolate Brownie	16.0
Salted caramel ice cream (gf, vg)	
Terrace Trifle	16.0
Red bean paste, vanilla cream, red berry compote, dark chocolate	
Raspberry + Almond Slice	16.0
Raspberry sorbet (gf, n, v)	

Children's Menu

Terrace Fried Chicken 18.0

Fries + tomato sauce (df, gf)

Grilled Market Fish 22.0

Steamed greens, lemon dressing (df, gf)

DESSERT

Warm Chocolate Brownie 15.0

Salted caramel ice cream (gf, n)

Vanilla Ice Cream 10.0

Fresh berries (gf)



Emporium
HOTELS

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