

EMBER

This is a sample menu designed to give you a feel for the way we cook and the flavours we love.

Our menu is shaped by what is fresh and in season, with our chef sourcing the best produce from land and sea. Because of this, dishes may change regularly depending on availability and what is at its best on the day.

Think of this menu as a guide rather than a promise. Some items may change, rotate, or be replaced as the seasons move and new ingredients arrive.

Menu items are subject to change.



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, wakami, caviar	10

CAVIAR BUMPS & TINS

With puffed beed tendon

Bump Osietra	29
Beluga 30g	327
Osietra 30g	270
Sharza Osietra 50g	345
Schrenkii x Dauricus 50g	315

Openers

Thyme focaccia, smoked butter	18
Burrata, confit tomato, basil, evo	25
Joselito Iberico Jamon	23
Lamb rib, glazy, radish	8
Wagyu brisket lamington	9

Chef's Table

Please note, we kindly request participation of the entire table

A bespoke 4-course tasting menu	120pp
With matching wines	MP

Raw Bar & Cold Seafood

Pickled mussels, flat bread, labneh	27
Tuna, pickled beetroot, wasabi, avocado, squid ink, sesame, shisho	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 share plate, for two	MP

Hot Seafood

Half shell scallop, café de paris, lemon	11
Split prawns, chorizo, pickled lemon	33
Grilled local calamari, Osaka dressing, grilled spring onion	31
Charred Octopus, saffron rouille, dill oil	32

Mains

Fennel, oyster mushroom risotto	35
Spaghetti marinara, prawn, scallop, calamari, fish, mussels, garlic, parsley, evo	51
12-hour Wagyu short rib, thyme dauphinoise, wild mushroom, jus	47
Spatchcock, gremolata, lemon	Half 28 / Whole 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

DRY AGED

700g O'Connors Rib eye MB5+ 40 days	205
300g Benbullen Speckle Park Grass fed striploin 35 days	75
750g Riverine Tomahawk MB4+ 30 days	135

WAGYU

300g Margaret River Flank MB9+	68
300g Stone Axe Striploin MB8+	139
200g Stone Axe Tenderloin MB9+	99
250g Stone Axe Rostbiff MB9+	55
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+	122
1kg O'Connors T-bone MB5+	378
1.2kg O'Connors Rib eye MB5+	375
1.2kg Stone Axe T-bone 9+	509

Sides

All sides 16 / Chef's selection 21

Garlic-roasted new potatoes, dill, butter
Iceberg wedge, pepperberry ranch, hazelnut
Wood roasted carrots, goats cheese, salsa verde
Queensland grey pumpkin, dukka, spiced yoghurt
House cut chips, aioli
Chilli-tossed green beans, seeds
Paris mash
Thyme & truffle dauphinoise, truffle butter
Grilled zucchini, saffron oil, ricotta

Accoutrements

All accoutrements 5

BUTTERS

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

SAUCES

Red wine jus, peppercorn, mushroom, bearnaise, chimichurri, horseradish, saffron rouille
--

POMMERY MUSTARDS

Cognac seeded, seeded, dijon, firemans hot, green peppercorn
--

