

EMERSONS

CAFE & RESTAURANT



BREAKFAST

8AM - 11AM

BARRY BROTHERS THICK CUT BACON, MUSHROOMS, SPINACH, POACHED EGGS & SOURDOUGH	18
HOUSE COOKED MIX BEAN RAGOUT, CHORIZO SAUSAGE, FRIED EGG & TOASTED BREAD	15
ESTATE GROWN VEGETABLE FRITTATA WITH BINNORIE LABNA CHEESE	17
CORN CAKES WITH SMOKED SALMON & CHIVE CRÈME FRAICHE	18
5 EGG OMELETTE WITH SMOKED HAM, CHEESE AND TOMATO	15
FRENCH TOAST WITH HOUSE MAKE CUSTARD, FRESH STRAWBERRIES & CHANTILLY CREAM	17
EMERSON'S FLUFFY PANCAKES TOPPED WITH BANANAS, HONEYCOMB BUTTER & MAPLE	15
ADDITIONAL HOUSE MADE VANILLA BEAN ICE CREAM	5
HOUSE MADE MUESLI WITH BERRY COMPOTE & FRESH YOGHURT	15
HAM, CHEESE, AND TOMATO TOASTED SANDWICH	14

WOULD YOU LIKE EXTRAS?

BACON 3 • SAUSAGE 2.50 • EGG 2 • TOMATO 1.50 • MUSHROOM 3
• ROSTI 2.50 • TOASTED BREAD 1.50

**\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express*

LUNCH

SOMETHING SMALL TO START OR SHARE

Baguette And Assorted Dips	\$7
Emerson's Caesar Salad	\$15
Duck Pate With Toasted Ciabatta	\$16
Zucchini Fritters With Cumin Yoghurt	\$14
Crisp Peppered Squid With Lemon Aioli	\$17
House Cut Chips With Seeded Mustard Aioli	\$9
Chicken Wings With Emerson's House Made Smokey Bbq Sauce	\$14
Ham Hock And Pork Terrine With Piccalilli Vegetables And Sourdough Bread	\$22
Salad Of Salt Roasted Baby Beets & Binnorie Labna With A Honey Truffle Dressing	\$18

DISHES CAN BE SERVED INDIVIDUALLY OR TO SHARE

Roast Pork Loin, Savoy Cabbage, Caramelised Apples & Crackling	Small - \$28 / Large - \$35
Fresh Seafood Spaghettini Tossed With Fresh Chilli & Garlic	Small - \$24 / Large - \$36
Slow Cooked Lamb Shoulder, Pan Roasted Garden Vegetables & Lamb Jus	Small - \$22 / Large - \$32
House Made Gnocchi, Tomato Base, Fresh Basil, Parmesan & Truffle Oil	Small - \$21 / Large - \$28
Oven Baked Free Range Chicken Supreme, Potato Cream With Cep Mushroom Sauce	Large - \$32
Pan-Fried Snapper, Peas, Pickling Onions, Lardons & Almond Beurre Noisette	Small - \$24 / Large - \$32
Black Angus Sirloin, Café De Paris Butter With House Cut Chips & Fresh Salad	Small - \$24 / Large - \$35
Duck And Gourmet Mushroom Risotto	Small - \$21 / Large - \$29

LET EMERSON COOK A 5 COURSE BANQUET MENU FOR YOU \$65 PER PERSON OR \$85 PER PERSON WITH A BOTTLE OF ADINA WINE



*\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express

DINNER

ENTRÉE 23

Assiette of Baby Vegetables, Crumbled Binnorie Goats Cheese with Honey Truffle Dressing

Seared Scallops, White Anchovies and Crisp Barley
Shave Foie Gras with Muscat Gel

Terrine of Quail, Pickled Nulkaba Quail Eggs, Polenta
Crouton and Grape Salad

Shaved Hiramasa Kingfish, Enoki Mushrooms, Tanaka Seaweed
with Dashi Broth

Sous Vide of Duck Supreme, Duck Rillettes, Parsnip Cream
Puffed Rice and Pine Nuts with Date Puree

MAIN 39

Pan Seared Snapper, Sweet Corn Veloute, Baby Fennel,
Pickling Onions and Basil Juice

Chicken Ballotine, Potato Gnocchi, Fricassee of Mushrooms,
Split Peas and Cep Sauce

Baked Ash Coated Pork Fillet & Slow Roasted Pork Belly,
Prunes, Cavolo Nero Cream and Sautéed Potatoes

Roasted Grass Fed Nolan Sirloin, Croustillant of Oxtail
Salt Roasted Beetroot and Asparagus
(\$10 Supplement for Foie Gras)

Pumpkin Fritters with Honey Baked Jerusalem Artichokes
House Made Ricotta and Pumpkin Seed Crumbs

SIDES 9

Garlic Roasted Chat Potatoes with Rosemary Sea Salt
Mesclun Salad Olive oil & Lemon Dressing



**\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express*

8 COURSE DEGUSTATION MENU

Amuse Bouche

Seared Scallop, White Anchovies and Crisp Barley
Shave Foie Gras with Muscat Gel

Terrine of Quail, Pickled Nulkaba Quail Eggs, Polenta
Crouton and Grape Salad

Slow Roasted Pork Belly, Crackling, Prunes,
Apple Puree and Cavolo Nero Cream

Palate Cleanser

Pan Seared Snapper, Sweet Corn Veloute, Baby Fennel,
Pickling Onions and Basil Juice

Roasted Grass Fed Nolan Sirloin, Croustillant of Oxtail
Salt Roasted Beetroot and Asparagus
(\$10 Supplement for Foie Gras)

Chocolate Delice, Doughnut, Crumble and
Chocolate Ice Cream

\$95pp Food only
\$135pp Match Wines



**\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express*

TO FINISH

DESSERTS ALL \$16

Chocolate Delice, Doughnut, Crumble And House
Made Chocolate Ice Cream

Feuillantine Of Blood Plumbs With House Churned Red Skin Ice Cream

Strawberry Crème With Strawberry Textures

Churros With Chocolate Dipping Sauce *(Lunch Only)*

Cheese Selection

Selection Of Hunter Valley Cheeses With House Baked Lavosh



*\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express

DRINKS

Juices \$4

Orange, Cloudy Apple, Pineapple, Cranberry

Soft Drinks \$4

Lemonade, Coke, Diet Coke, Squash, Fanta, Lemon Lime And Bitters

Loose Leaf Teas \$4

English Breakfast, Peppermint, Earl Grey, Mumbai Chai

Ask About Our Wide Selection Of Herbal And Green Tea

Coffee \$4

We Offer Premium Espresso Coffee Any Way You Like

Full Cream, Skim Or Soy Milk And Also Decaf Coffee Available

Hot Chocolate \$5

Milkshakes \$7

Chocolate, Caramel, Vanilla, Strawberry, Banana

Iced Coffee And Iced Chocolate \$7

Fruit Frappe \$8

Please Ask Staff For Our Flavours Of The Day

Check Out Our Drinks Menu For Wine, Beer, Spirits & Cocktails



**\$2.50 Per Person surcharge on public holidays. 2% credit card surcharge on American Express*