

# EMPORIUM

EATERY & BAR

## NIBBLES

Beer battered fries with aioli	9
Popcorn shrimp with kimchi mayo	12
Prawn toast, fried with ginger & sesame	14
Marinated olives, Italian black & green (gf)	9
Toasted ciabatta with manuka smoked butter	12

## SHARING PLATES & STARTERS

Indian tomato & lentil soup, flat bread & yoghurt	16
Grilled beef & Swiss cheese sliders, iceberg & chipotle mayo	19
Fresh made Chinese dumplings with chicken master stock	
Pork, ginger & cabbage	15
Prawn & lemongrass	15
Crispy fried ratatouille arancini with truffle sour cream	15
Vietnamese pork & noodle salad, crunchy peanuts & chilli lime dressing (gf)	18
Baked French goat cheese, tomato chilli relish, caramelised onions & crispy toasts	21
Shepherd's pie croquettes, smoked tomato sauce & mint yoghurt	19
Beef rendang, toasted coconut, pressed steamed rice & crispy shallots (gf)	19
Coconut chicken salad, cucumber, pickled ginger & candied peanuts (gf)	26
Sharing pizzas	
Caramelised onion, smoked feta & rocket	17
Mozzarella, salami & confit cherry tomatoes	19
Slow braised pulled pork, roasted Spanish onion & chipotle mayo	19

## SIDES

Fried bok choy, soy & mushroom xo with toasted sesame (gf)	11
Slow braised pumpkin & kumara tagine, yoghurt & sumac (gf)	10
Roasted baby beetroot salad, spinach, crumbled feta & white balsamic (gf)	13
Fresh steamed vegetables, olive oil & herb salt (gf)	10
Seasonal green salad, honey & rosemary dressing (gf)	9

## MAINS

Leek, potato & soft herb risotto, spiced goat cheese & tempura shiitake mushrooms	29
Chinese braised pork, soft parmesan polenta, braising stock & crackling (gf)	30
Grilled beef ribeye steak, truffle cauli mac n cheese, spinach, jus & bearnaise butter	37
12 hour roasted lamb shoulder, lamb tortellini, smoked potato, pea & horseradish cream	36
Grilled fresh Bay fish, fried polenta, sweet corn purée, cherry tomato salsa & prawn butter ravioli	34
Fish & chips, local fresh fish, beer battered with tartare, lemon & green salad	29

## DESSERTS

Deep fried ice cream sundae, meringue & whipped cream with a choice of:	15
Chilli chocolate sauce	
Whisky caramel	
Arataki blue borage honey	
Sticky date pudding, macadamia ice cream & caramel sauce	16
White chocolate & raspberry cheesecake, jelly & chocolate crumble	16
Dark chocolate tiramisu, rum truffles, blackberry & port pearls	16
Caramelised lemon mousse with cherry compote, meringue & whipped cream	16

## CHEESE

	<i>Sgl</i>	<i>Dbf</i>	<i>Tpl</i>
Grinning Gecko Brie, Whangarei, a multiple award-winning brie	19	26	32
Whitestone Windsor Blue, Otago, a creamy blue with a buttery texture			
Basque Ossau Iraty, Pyrenees, France, a fantastic, complex sheeps milk cheese			