

EMBER & ASH

DINING MENU

SNACKS

House-Made Bread, Whipped Spiced Butter gfo	4pp
Beef Fat Hashbrown, Hand-Cut Tuna Tartare, Chives gfm	7ea
Lobster Dagwood Dog, Sauce Gribiche gfm	8ea
Rock Oyster, Blackberry Mignonette, Tarragon gfa	7ea
Torched scallop, Fennel, Onion Soubise, Burnt orange, Desert Lime gfm	10

SMALL PLATES

White Fish Crudo, Tomato Garum, Desert Lime, Kohlrabi gfa	28
Charred & Slow-Roasted Spiced Carrot, Smoked Ajo Blanco, Bush Salt vegan, gf	16
Beef Tartare, Fermented Chilli, Horseradish, Capers, Cured Egg, Crisps gfo	32
Blistered Shishito Peppers, Charred Shallot, Smoked Date vegan, gf	16
Coal-Roasted Fish Collars, Black Garlic, Brown Butter gfa	17

LARGE PLATES

Crab & Prawn Ravioli, Leek Cream, Native Myrtle i	36
Patagonian Toothfish, Charred Allium Dashi, Daikon i	62
Slow-Roasted Pork Neck, Sweet Potato, Apricot, Jus de Porc gf	38
Char-Grilled Duck Breast, Smoked Cherry & Bone Marrow Jus, Pickled Cherries gf	49
Fire Roasted Pumpkin, Koji Glaze, Fermented Chili vegan, gf	28

STEAKS

All steaks served with your choice of:
Au Poivre Sauce, Café de Paris, Smoked Marrow Jus, Red Wine Jus or Porcini Cream

Sir Harry, Elbow Valley, QLD Fullblood x F4, Grain Fed & Orange Pulp Fed	
7+ Wagyu Striploin 250g	88
9+ Wagyu Rump Cap 250g	82
7+ Rib Fillet 300g	99
Icon XB Wagyu, Northern NSW Australian F1 Wagyu, 365 Day Grain Fed	
5+ Tomahawk \$20 per 100g See waiter for today's weights	

Yardstick, Darling Downs, QLD British Cross, 100 Day Grain Fed	
2+ Eye Fillet 200g	59

WAGYU TASTING EXPERIENCE

Served carved with a complimentary side & sauce of your choice

Yardstick, Darling Downs, QLD British Cross, 100 Day Grain Fed	
2+ Eye Fillet 200g	225

Sir Harry, Elbow Valley, QLD Fullblood x F4, Grain Fed & Orange Pulp Fed	
7+ Wagyu Striploin 250g	
9+ Wagyu Rump Cap 250g	

SIDES

Truffled Potato Mash gf	18
Tomatoes, Black Olive, Shiso, Chinkiang Vinegar vegan, gf	15
Wood Fired Peas, Celery, Smoked Buttermilk, Tarragon, Ricotta gf	17
Mixed Leaf Salad, Shallot Vinaigrette vegan, gf	14
Twice-Cooked Potato, Sherry Gastrique, Smoked Sour Cream	16

DESSERTS

Strawberries & Cream Burnt Vanilla Crémeux, Meringue, Sablé, Confit Strawberry	16
White Chocolate & Koji Koji Caramel, Lemon Myrtle Crémeux, Vanilla Ice Cream, Caramelised White Chocolate	17
Roasted Pineapple vegan Black Miso Caramel, Lime Leaf, Peanut Praline	14

CHEF'S MENU

House-Made Bread, Whipped Spiced Butter gfo	
Rock Oyster, Blackberry Mignonette, Tarragon gfa	99pp
Beef Tartare, Fermented Chilli, Horseradish, Capers, Cured Egg, Crisps gf	
Blistered Shishito Peppers, Charred Shallot, Smoked Date vg,gf	
Crab & Prawn Ravioli, Leek Cream, Native Myrtle i	
Slow-Roasted Pork Neck, Sweet Potato, Apricot, Jus de Porc gf	

Truffled Potato Mash gf	
Wood Fired Peas, Celery, Smoked Buttermilk, Tarragon, Ricotta gf	
White Chocolate & Koji gfo Koji Caramel, Lemon Myrtle Cremeux, Vanilla Ice Cream, Caramelised White Chocolate	

EMBER & ASH

ROOFTOP FOOD & DRINKS MENU

FOOD

House-Made Bread gfo Whipped Spiced Butter	4pp
Beef Fat Hashbrown gf,m Hand-Cut Tuna Tartare, Chives	7ea
Lobster Dagwood Dog gf,m Sauce Gribiche	8ea
Rock Oyster gf,a Blackberry Mignonette, Tarragon	7ea
White Fish Crudo gf,a Tomato Garum, Desert Lime, Kohlrabi	28
Charred & Slow-Roasted Spiced Carrot vegan, gf Smoked Ajo Blanco, Bush Salt	16
Beef Tartare gfo Fermented Chilli, Horseradish, Capers, Cured Egg, Crisps	32
Char-Grilled Wagyu Cheeseburger Potato Bun, Burger Sauce	18
Lobster Toast m Shoyu Sesame Seed, Chives, Sriracha Mayo	19
Truffle Potato Croquette Pecorino, Truffle Oil	16
White Fish Tacos gf,i Sauce Gribiche, Cabbage	22
Steak Taco gf Thai Basil & Coriander Chimichurri, Queso Fresco, Fried Potato	24
Wagyu Sando Sweet Bread, Caramelised Onion, Honey & Sake Mayo	34
Twice-Cooked Potato Sherry Gastrique, Smoked Sour Cream	16

COCKTAILS

Sunfire Margarita Birds Eye Tequila, Chinola Passionfruit, Mango Puree, Lime Black Salt & Tajin Rim, Mezcal Spray	23
Ember Melon Smash Vodka, Giffard Watermelon Syrup, Pavan Liqueur, Muddled Lime Wedges, Strawberry Puree, Dill	23
Charred Pineapple Daiquiri Lula Coconut Rum, Pineapple, Crawley's Falernum, Pineapple Juice, Lime, Coco Rim	23
Smoke & Oak Banana Old Fashion Jack Daniels, Sheepdog Peanut Butter Whiskey, Giffard Banana Liqueur, Aromatic Bitters, Angostura Orange Bitters, Maple Smoke	23
Pink Ember Paloma 1800 Coconut Tequila, Lychee, Guava, Soda Water, Campari, Lime	23
Luna Berry Bramble Gin, Crème de mûre, Mixed Berry Syrup, Lime, Egg White, Rhubi	23
Late Night Lychees Vodka, JC Lychee Liqueur, Raspberry Hibiscus Syrup, Lychee Puree, Lime	23
Alfred Garden Spritz St Germain, Lime, Prosecco, Soda, Gin, Sugar Syrup, JC Pomme Verte	23
Golden Ember Spritz South Ave Mango, Amaro Montenegro, Lemon	22
Lazy Days Spritz South Ave Blue Raspberry, Lula Coconut Rum, Lemon, Fee Bros Grenadine	22

SPRITZ

SPRITZ TREE

6 Spritz	120
8 Spritz	152
12 Spritz	216

ON TAP (PINTS)

Ember & Ash Lager (Aus Ale)	13
Stone and Wood Pacific Ale	14
Peroni	13
Great Northern Super Crisp Mid Strength	12
James Squire Ginger Beer	13
South Ave Blue Raspberry	17
South Ave Mango	17

BOTTLED BEVERAGES

Corona Extra	13
James Squire – Apple Cider	12
Balter XPA	11
Perentie Komodo Black Lager	11
Balter IPA	11
South Ave Watermelon	14
South Ave Grape	14
South Ave Pineapple	14

NON ALCOHOLIC

Redbull (Original, Sugar Free, Watermelon, Tropical)	6
Fever Tree (Indian, Mediterranean)	4
Coke / Coke No Sugar	4
Bundaberg Ginger Beer	4
San Pellegrino 1L Sparkling Water	6
Acqua Panna 1L Still Water	6