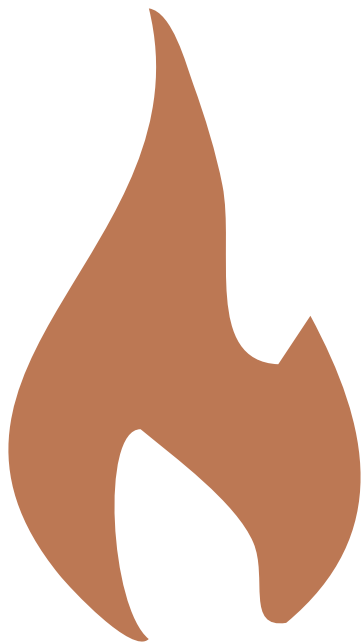




EMBER & ASH

ROOFTOP MENU

House-Made Bread gfo | **4pp**
Whipped Spiced Butter

Beef Fat Hashbrown gf,m | **7ea**
Hand-Cut Tuna Tartare, Chives

Lobster Dagwood Dog gf,m | **8ea**
Sauce Gribiche

Rock Oyster gf,a | **7ea**
Blackberry Mignonette, Tarragon

White Fish Crudo gf,a | **28**
Tomato Garum, Desert Lime, Kohlrabi

Charred & Slow-Roasted Spiced Carrot vegan, gf | **16**
Smoked Ajo Blanco, Bush Salt

Beef Tartare gfo | **32**
Fermented Chilli, Horseradish, Capers, Cured Egg, Crisps

Char-Grilled Wagyu Cheeseburger | **18**
Potato Bun, Burger Sauce

Lobster Toast m | **19**
Shoyu Sesame Seed, Chives, Sriracha Mayo

Truffle Potato Croquette | **16**
Pecorino, Truffle Oil

White Fish Tacos gf,i | **22**
Sauce Gribiche, Cabbage

Steak Taco gf | **24**
Thai Basil & Coriander Chimichurri, Queso Fresco, Fried Potato

Wagyu Sando | **34**
Sweet Bread, Caramelised Onion, Honey & Sake Mayo

Twice-Cooked Potato | **16**
Sherry Gastrique, Smoked Sour Cream

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PLEASE NOTE SUNDAYS INCLUDE A 10% SURCHARGE & PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE
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DRINKS MENU

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

SPRITZ

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 TREE

6 Spritz	120
8 Spritz	152
12 Spritz	216

EMBER & ASH

RED

		G	B	M
Lionel Faury Syrah Les Hautes Ribaudes	Northern Rhone	25	120	
Canalicchio di Sopra Brunello di Montalcino	Montalcino – Italy		290	
Vietti Barolo Castiglione	Piedmont Italy		320	
Penfolds Max’s Shiraz	Multi Vineyard, SA	21	90	
Penfolds Bin 389	Multi Vineyard, SA		300	
Penfolds Grange	Multi Vineyard, SA		1200	

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DRINKS MENU

EMBER & ASH

RED		G	B	M
Red Claw Pinot Noir	Mornington Peninsula – VIC	17	80	
Craggy Range Pinot Noir	Marlborough – NZ		100	
Super Nanny Goat Vineyard Pinot Noir	Central Otago – NZ	40	250	450
Domaine Roux Bourgogne La Moutonniere	Burgundy – France		130	
Giant Steps Applejack Pinot Noir	Yarra Valley – VIC		190	
Poliziano Chianti Colli Senesi DOCG	Tuscany – Italy	19	90	
Le Ragnaie Troncone Sangiovese	Tuscany – Italy		105	
Chateau Carbonneau Pur Jus	Bordeaux – France	17	80	
Chateau Carbonneau Sequoia Rouge	Bordeaux – France		95	
Lopez Cristobal Roble La Linde Ribera del Duero	Rioja – Spain	19	90	
Inama Carmenere Piu Veneto Rosso	Veneto – Italy		130	
Bruno Rocca Dolcetto d’Alba Trifole	Piedmont – Italy		190	
Monte Tondo San Pietro Valpolicella	Veneto – Italy		100	
Monte Tondo Amarone della Valpolicella	Veneto – Italy		210	
Moss Wood Amys Cabernet Blend	Margaret River – WA	19	90	
Alain Jaume Le Miocine Rouge Chateauneuf-du-Pape	Chateauneuf-du-Pape France		210	
Ben Marco Sin Limites Malbec	Mendoza – Argentina		140	
Ramos Pinto Duas Quintas Vinho Tinto	Oporto – Portugal		130	
Kir-Yianni Kali Riza Amyndeon	PDO Amyndeon		130	
Whistler Atypical Shiraz	Barossa Valley – SA	17	80	
Henschke Five Shillings Shiraz Blend	Barossa Valley – SA		100	

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, Mederteranian)	4
Coke / Coke No Sugar	4
Bundaberg Ginger Beer	4
San Pellegrino 1L Sparkling Water	6
Acqua Panna 1L Still Water	6

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DRINKS MENU

EMBER & ASH

SPARKLING

		G	B	M
Dal Zotto Vintage Prosecco	King Valley - VIC	15	80	
Roederer Collection NV 750ml Naked	Champagne - France	34	210	400
Roederer Cristal Brut Unboxed	Champagne - France		790	
Roederer Blanc De Blanc Graphic Gift Box	Champagne - France		340	
Veuve Ambal Vin Mousseux Rose	Burgundy - France	18	85	
Moët & Chandon Imperial Brut	Épernay, France	24	140	280
Dom Perignon	Épernay, France		550	

ROSE

Maison Aix Rose	Provence FR	19	90	170
Shadowfax Minnow Rose	Port Phillip - VIC	17	80	
By.Ott Cotes de Provence Rose	Provence - France		120	
Whispering Angel	Provence, France		105	

DESSERT / FORTIFIED

Chateau Lapinesse Sauternes	France	21	110	
Chambers R'glen Muscat	Rutherglen - VIC	16	60	
Monte Tondo Recioto di Soave	Veneto - Italy	22	120	

NON ALCOHOLIC

NON 1 Salted Raspberry & Chamomile	Multi Regional Australia	16	60	
Zero Hour Prosecco	Multi Regional Australia	11	50	

WHITE

		G	B	M
Tar And Rosé Pinot Grigio	Central Victoria	17	80	
Monte Tondo MITO Soave	Friuli - Italy		80	
Leeuwin Art Riesling	Margaret River - WA	17	80	
Alois Lageder Porer Pinot Grigio	Alto Adige Doc - Italy		130	
Kir-Yianni Assyrtiko Amyndeon PGI	Florina - Greece		95	
Domaine Christian Salmon Sancerre AC	Loire Valley - France		140	
Catalina Sounds Sauvignon Blanc	Marlborough - NZ	17	80	
Shaw & Smith Sauvignon Blanc	Adelaide Hills - SA		90	
Graci Etna Bianco	Sicily - Italy		135	
Domaine Elise Petit Chablis	Chablis France	26	130	
LJadot Chablis 1er Cru Les Fourchaumes	Burgundy - France		270	
Louis Jadot Meursault	Burgundy - France		250	
Faury Condrieu	Rhone Valley FR		190	
Craggy Range Kidnappers Chardonnay	Hawkes Bay	19	90	
Neudorf Tiritiri Chardonnay	Nelson - NZ		90	
Leeuwin Prelude Chardonnay	Margaret River - WA		120	

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