

ENTRÉE**BREADS AND SPREADS 8**

Freshly baked house breads selection,
confit garlic butter and daily spreads

EMPANADAS 12

Prosciutto and manchego filled pastry bites,
wood fired capsicum romesco

TIGER PRAWNS 14

Chilli and lime marinated tiger prawns
chargrilled with chipotle aioli and
smoked tomato chutney

LAMB KOFTA'S 15

Skewered lamb cooked over coals, quick pickled
vegetables, soft shell taco's and chipotle aioli

MAINS**THE GAUCHO 400G 37.5 250G 34.5**

Grain fed Wakanui ribeye, duck fat roasted
potatoes, chorizo, chickpeas, wilted spinach,
smoked tomato chutney and onion rings

VENISON 35.5

200g venison, smoked garlic kumara whip,
fava beans, candied bacon, blueberry and
shiitake mushroom jus

AORAKI SALMON 32.5

200g fillet baked on cedar, polenta fries, pak choy,
almonds, beurre blanc and preserved lemon

CHICKEN 30

Chargrilled chicken supreme, fondant potatoes,
buttered broccolini, wilted greens and woodfired
capsicum romesco

PAELLA 30

Saffron infused rice, chicken, chorizo, prawn,
mussels, blistered cherry tomatoes, baguette
and house salad

CHEF'S CLASSIC CHOWDER 28.5

Saffron infused seafood bounty of tiger prawns,
white fish, salmon, scallops, clams and mussels
sided with house baguette

FOR THE VEGETARIANS 28

Quinoa stuffed roma tomatoes, aubergine puree
and caponata

FROM THE PIT

Beef, pork or lamb cooked over the fire served with
duck fat roasted potatoes, woodfire vegetable medley
and house salad with chimichurri and red wine jus

35.5 per person

SIDES

Hand cut fries 6

Polenta fries 6

Duck fat roasted potatoes 6

Green salad 6

Fondant potatoes 6

Caponata 6

Woodfired vegetable medley 6

Chorizo, chickpea, wilted spinach saute 6

Pint of Speights for the chef 6.5

THE FINALE**EMBERS CLASSIC BRULEE 13**

Dulce de leche crema caramel brulee,
candied orange, vanilla bean ice cream
and chocolate ganache

CHOCOLATE, CHOCOLATE, CHOCOLATE! 13

Chocolate mousse, chocolate soil,
chocolate ice cream, glazed filo nut crunch
and orange jam

CLASSIC CRUMBLE 13

Changes daily, ask our wait staff for our
daily crumble served with vanilla bean ice cream,
chantilly cream and candied pecans

AFFOGATO 13

Our take on the Italian classic, coffee and
vanilla bean ice cream, kahlua shot, espresso
and honey comb

SUNDAYS

EMBERS BREAKFAST AND BRUNCH

9 AM - 3 PM

BREAKFAST AND BRUNCH

CHEERS GRANDAD 18

Twice cooked mince, house smash, rye bread, smoked cheese and a fried egg

TWO MANY BEERS 22

Cumberland sausage, manuka smoked bacon, fried mushrooms, grilled tomato, house smash, fried eggs and toast

FOWL PLAY 18

Eggs benedict – free range eggs, choice of hot smoked salmon or manuka smoked bacon, hollandaise and house smash

TREE HUGGER 18

Sautéed spinach, avocado, mushrooms, cherry tomatoes on honey rye bread
add an egg for 1.5 or bacon for 3

WHEN I WAS YOUNG 19

Classic lambs fry and manuka smoked bacon, onion gravy, house smash and toast

EGGSACTLY WHAT I NEEDED 17.5

3 free range egg spanish omelette with smoked brie, honey cured ham, cherry tomato and green salad

BUBBLE AND SQUEAK 17.5

Potato, corned beef, corn and pea fritters on toast with a fried egg

RAINBOW WARRIOR 18

French toast with candied streaky bacon, maple glazed banana and raspberry compote

GF and DF options available. Please advise if you have any dietary requirements.

ON THE SIDE

Bacon 5

Toast (2) 3

Free range egg 3

Cooked tomato 3

Avocado 4

Mushrooms 4

Hollandaise 2

Hand cut fries 6

STRAIGHT TO THE GOOD STUFF

OBM 12.5

(Our Bloody Mary)

Tomato juice with a kick

MIMOSA 12.5

French bubbles with chilled OJ

SANGRIA (SUMMER) OR MULLED WINE 12.5

Ask about today's special

BOTTOMLESS TEA & FILTER COFFEE 6

Ask our staff about our range of coffee / tea / non-alcoholic drinks