



## All Day Menu

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<b>Seasonal Soup of the Day</b>	<b>\$9.50</b>
The freshest local produce is used to inspire the daily preparation of this soup.	
<b>South Seas Chowder</b>	<b>\$12.50</b>
Tender morsels of seafood bound in a thick creamy soup. Served with bread.	
<b>Our Very Own Breads &amp; Spreads</b>	<b>\$13.00</b>
With assorted condiments. Vegetarian option available.	
<b>Emberz Anti Pasta Plate (for two)</b>	<b>\$29.50</b>
Assorted meats, cheese, breads and more. Vegetarian option available.	
<b>Tempura Fish Fillet (Seasonal Catch of the Day)</b>	<b>\$24.00</b>
Pan fried or battered fish fillet. Served with fries & tartare sauce.	
<b>Traditional Caesar Salad</b>	<b>\$21.00</b>
Cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing.	
Roast herb crusted salmon	<b>\$26.00</b>
House smoked chicken.	<b>\$24.00</b>
<b>Marinated Seared Lamb Loin (GF)</b>	<b>\$27.50</b>
Salad of courgette, pea, spinach, Vermouth cream and fresh Mozzarella.	
<b>Baked Chicken Breast on Baguette</b>	<b>\$23.00</b>
Baked chicken breast with smoky bacon, avocado and aioli resting on baguette. Served with fries and salad.	
<b>Trio of German Sausages</b>	<b>\$24.50</b>
Salad of root vegetables, mustards and sauerkraut.	
<b>Butternut Pumpkin &amp; Ricotta Cheese Pasta (V)</b>	<b>\$22.50</b>
Butternut pumpkin & ricotta cheese envelopes of pasta tossed with sundried tomato, artichokes, pinenuts, parmesan and lemon.	
<b>Fried Blue Cod and Lemon Arancini</b>	<b>\$19.00</b>
Citrus sauce, tomato salada, classic Italian fried risotto balls.	
<b>Wedges</b>	<b>\$8.50</b>
Accompanied with sour cream and sweet chilli sauce.	
<b>French Fries</b>	<b>\$6.50</b>
Served with tomato sauce.	
<b>Side Salad</b>	<b>\$6.50</b>
With a choice of dressing, french, vinaigrette or mayonnaise.	
<b>Toasted Sandwich</b>	<b>\$4.90</b>
With your choice of 2 fillings: Ham, Pineapple, Tomato, Chicken, Cheese, Onion.	
Additional fillings	<b>\$.60</b>
<b>Pizza</b>	<b>\$9.50</b>
Combination, Hawaiian or Vegetarian	

## Desserts

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**Milk Chocolate Torte made with European Couverture Chocolate** \$15.50  
Dark chocolate mousse, tuile. Grand Marnier jelly and raspberry couli.

**Vanilla Bean Creme Caramel** \$12.50  
With petit macadamia nut profiteroles.

**Fresh Fruit Salad** \$9.50  
Seasonal fresh fruit served with vanilla bean ice cream and wafer.

**Local Cheeseboard Selection** \$16.50  
Selection of fruit and handmade crackers.

**Sorbet Selection** \$11.50  
Indulge in todays trio of sorbets

## Coffee

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**Short Black** \$3.50  
Potent, strong black coffee served in a small demitasse cup.

**Long Black** \$3.90  
Double shot coffee served in a regular size cup.

**Hot Chocolate** \$4.00  
Intense rich chocolate with hot creamy milk and milk foam.

**Flat White** Reg \$4.10 Large \$4.60  
Double shot of coffee mixed with a small amount of hot creamy milk.

**Cappuccino** Reg \$4.10 Large \$4.60  
One or more shots of coffee with fluffy steamed milk.

**Latte** Reg \$4.10 Large \$4.60  
One or more shots of coffee with a mixture of hot creamy milk and milk foam

**Mochaccino** Reg \$4.10 Large \$4.60  
One or more shots of coffee with rich chocolate and hot creamy milk.

*Liqueur Coffee-we have an excellent range of liqueur coffee.*

*Coffee syrups have hit the scene so why not try adding caramel, hazelnut or Irish crème to your favourite coffee.  
For Coffee syrups, extra shot or Soya milk an extra 60 cents will apply.*

*An extensive selection of tea is also available.*