

ENTRÉES

HOUSE-MADE FOCACCIA \$8

V

MUSHROOM CROQUETTE \$12

aioli, truffle snow.

V GF

LAMB KEFTEDES \$15

labneh, rocket, chimichurri.

FRENCH ONION SOUP \$15

gruyere crouton.

V

SEAFOOD CHOWDER \$19

tender cooked seafood, popped capers, focaccia.

(GF on request)

MARGHERITA FLATBREAD \$14

heirloom tomatoes, fresh mozzarella.

V

PETITE CHICKEN KIEV \$16

shaved pear, rocket, yuzu dressing.

MAINS

ROAST OF THE DAY \$35

roast root and seasonal vegetables, pan juice gravy.

GF DF

FOVEAUX STRAIT BLUE COD \$44

crisp tempura or pan fried, agria fries, seasonal salad.

DF (GF on request)

SLOW COOKED PORK CHEEK \$35

potato puree, fennel remoulade, toffee apple jus,
seasonal vegetables, blackcurrant gel.

GF

BEEF SHORTRIB \$43

smoked shallot puree, mustard mash, seasonal vegetables, chimichurri.

GF

LAMB SHOULDER \$42

romesco, harissa, aubergine purée, seasonal vegetables, cashews.

GF DF

AKAROA KING SALMON \$45

pea purée, orzo, fennel velouté, seasonal vegetables.

AGRIA & AUBERGINE GÜVEÇ \$34

flat bread, seasonal vegetables, coconut cacik.

Traditional Turkish vegetable casserole, served with flatbread and coconut cacik,
a Turkish-style cucumber, garlic and herb yogurt.

VEGAN DF

EMBERZ SIGNATURE STEAK \$59

Special Reserve Scotch Fillet 250gm,
port wine jus, your choice of one side dish.

GF (DF on request)

SIDES

BEER BATTERED ONION RINGS \$12
aioli.
V

AGRIA FRIES \$12
truffle salt, parmesan.
GF V (DF on request)

ROAST ROOT VEGETABLES \$12
chimichurri.
V GF DF

POMME PUREE \$12
pan juice gravy.
GF

HOUSE SALAD \$12
citrus dressing.
V GF DF

BROCCOLI \$12
toasted almond, cacik.
V GF

DESSERTS

POTTED CHEESECAKE \$15
berry sorbet, almond crumb, berry textures.
GF

GINGERBREAD PUDDING \$15
butterscotch, vanilla bean ice cream, chantilly crème.

VANILLA BEAN CRÈME BRULÉE \$15
lemon shortbread, soft cream.
GF

70% DARK CHOCOLATE AMARETTO MARQUISE \$15
mascarpone cream, mandarin, savoiardi crush.

BAKLAVA CUSTARD TART \$15
Turkish delight, coconut yoghurt, maple.
VEGAN

DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN

Nutritional, allergen, and dietary details are provided for guidance.
Our kitchen handles gluten, dairy, nuts, soy, eggs, shellfish, and other
allergens, and cross-contamination may occur.

If you have allergies or dietary needs, please inform our staff.
We take care in preparation, but we cannot guarantee an
allergen-free environment.