



Something to start

Garlic Bread	7
with 3 cheese blend	9
Bruschetta	12
with crumbled Danish fetta	15
Rosemary Chips	9
Hand cut chips seasoned with rosemary and salt. Served with garlic aioli.	
Spicy Wedges	9
Served with sour cream and sweet chilli salsa.	
Seafood Chowder	small 14 / big 19
Served with crusty bread.	
Salmon Bruschetta	20
Brie and pan-fried salmon on toasted sourdough with gherkins, lemon, dill, rocket and fried capers.	
Natural Oysters	½ D 18 / D 32
Kilpatrick Oysters	½ D 21 / D 36
Chilli Mussels (Mild / Med / Hot)	e 18 / m 26
Fresh mussels in a garlic and chilli napolitana sauce, served with crusty bread.	
Thai Mussels (Mild / Med / Hot)	e 20 / m 28
Thai style mussels in a coconut, ginger and lemongrass broth served with garlic naan bread.	
Chilli Chorizo	20
Pan-fried chorizo with caramelised onion, paprika and roasted capsicum. Topped with chilli and Danish fetta and served on toasted sourdough bread.	
Prawn Hot Pot (Mild / Med / Hot)	e 22
Hot pot of prawn korma, topped with yoghurt and coriander. Served with garlic naan bread.	
Latino Prawns	e 20 / m 30
WA prawns in sizzling garlic olive oil, served with crusty bread.	
with fresh chilli	add 1
Zulu Ribs	20
Sticky African marinated pork ribs served with a blend of jasmine and wild rice.	
Squid	16
Crumbed and fried squid served with sweet chilli salsa and tartare sauce.	
Mezze Plate	24
Turkish bread, sundried tomato and roasted capsicum dip, hazelnut dukkah, olive oil, balsamic vinegar reduction, Danish fetta and warm olives.	

Antipasto Plate	34
Crumbed garlic prawns and squid with dipping sauce, sundried tomato and roasted capsicum dip, smoked salmon, chorizo sausage, Turkish bread, Brie cheese, cured meats, Swiss cheese and olives.	

From the garden

Autunno	16
Beetroot, walnuts, mesclun, red onion and goats cheese with balsamic vinaigrette.	
with crispy prosciutto	19
Festa Sana	17
Spicy chickpeas, carrot, Danish fetta, coriander, cherry tomatoes, red onion, spinach and quinoa with a mint and yoghurt dressing.	
with cumin, paprika and fennel seasoned chicken	28
Caesar Salad	16
Pancetta, anchovies, shaved Parmesan, croutons and cos lettuce tossed in a Caesar dressing.	
with pan-fried chicken	27
with crumbed squid	26
with soft boiled egg	add 2
Estiva	16
Blanched asparagus, roasted pine nuts, orange, spinach and mesclun drizzled with a vinaigrette.	
with pan-fried salmon	30
Smoked Salmon and Prawn Salad	30
Pan-fried WA prawns and house smoked salmon served on a garden salad with capers, asparagus and avocado. Drizzled with a vinaigrette.	
Anatra	33
Crispy duck served on an Asian style salad with an orange soy sesame dressing.	
Warm Beef Salad	30
Pan-fried marinated beef served on a salad of mesclun, spinach, bean shoots, roasted capsicum, avocado, roasted cherry tomatoes and cashews. Drizzled with a sweet sesame soy dressing.	
Tagliata	32
Char-grilled spice rubbed beef fillet served sliced on a salad of rocket, red onion, capers, shaved Parmesan, avocado, gourmet potatoes, Roma tomatoes and roasted capsicum. Tossed with chimichurri.	

Gluten-free options of menu items available, just ask.

We will make every effort to accommodate your special dietary and/or food allergy requirements but are unable to guarantee that all products are always allergy free.

Public Holiday Surcharge 10%

From the field

Cannelloni	20
Filled with baby spinach and ricotta, topped with napolitana sauce and Parmesan. Served with a mesclun, shaved Parmesan and pine nut salad.	
Giardino	22
Broccoli, cherry tomatoes, spinach, olives, artichoke, onion and garlic tossed through fettuccine pasta with olive oil and Parmesan.	
Penne Primavera	22
Mushroom, capsicum, broccoli, tomato, snow peas, onion and penne pasta in a creamy white wine sauce.	
Gnudis	24
Pan-fried spinach and ricotta gnudis tossed in a browned butter, sage and pine nut sauce served on bed of Parmesan linguine.	
Puttanesca (Mild / Med / Hot)	25
Fettuccine tossed with chorizo sausage, anchovies, olives, capers, spring onions, Parmesan, fresh chilli and napolitana sauce.	
Tortellini Carbonara	25
Chicken and almond tortellini in a creamy sauce with bacon, mushrooms and Parmesan.	
Portofino	25
Pan-fried chicken, bacon, mushrooms, snow peas and fettuccine pasta in a creamy sauce.	
Marinara	29
Prawns, squid, fish, mussels, Parmesan and spaghetti tossed in a napolitana sauce.	
Granchio (Mild / Med / Hot)	30
Crab and prawns tossed through linguini with olive oil, garlic, lemon, chilli and Parmesan.	
Piemonte	26
Creamy pumpkin, pine nut and spinach risotto topped with crumbled goat cheese.	
Paella (Mild / Med / Hot)	32
Embers' style paella with chicken, chorizo, squid, prawns, mussels and Mediterranean vegetables seasoned with saffron.	
Veneto	32
Beetroot and shredded duck confit risotto topped with Swiss cheese and rocket.	
Gluten-free penne pasta	add 2

From the sea

Salmon Vodka	34
Pan-fried salmon (cooked medium well) topped with WA prawns reduced in a vodka cream sauce. Served with creamy mashed potato, sautéed greens and roasted cherry tomatoes.	
Crispy Skinned Salmon	34
Crispy skinned salmon fillet (cooked medium well) with a spicy red coconut sauce and wilted greens. Served with a blend of wild and jasmine rice.	

Prawn Hot Pot (Mild / Med / Hot)	m 32
Hot pot of prawn korma, topped with yoghurt and coriander. Served with a garlic naan bread and a blend of wild and jasmine rice.	
Fish and Chips	26
Beer battered hake, served with chips, salad and tartare sauce.	
Snapper Nicoise	34
Pan-fried WA snapper topped with garlic parsley butter and served on a nicoise salad of mesclun, soft boiled egg, green string beans, Kalamata olives, red onion, gourmet potatoes, capers, anchovies and cherry tomatoes. Dressed with a vinaigrette.	
Asian Style Snapper	34
WA snapper pan-fried in ginger and garlic. Served with soy and sesame stir-fried vegetables.	

From the farm

Chicken Parmigiana	28
Crumbed chicken breast topped with napolitana sauce and cheese. Served with creamy napolitana pasta or chips and salad.	
Cordon Bleu	30
Chicken breast, smoked ham and matured cheddar, lightly crumbed and topped with a blue cheese sauce. Served with gourmet potatoes and seasonal vegetables or chips and salad.	
Duck à l'orange	35
Slow roasted duck served with an orange sauce, mashed potato and wilted greens.	
Beef Parmigiana	29
Crumbed beef fillet topped with napolitana sauce and cheese. Served with creamy napolitana pasta or chips and salad.	
Scaloppini Mushroom	30
Medallions of tender beef fillet cooked in a sweet masala, white wine and creamy mushroom sauce. Served with gourmet potatoes and seasonal vegetables or chips and salad.	
Beef Cheeks	34
Braised beef cheeks served with mashed potato, sautéed broccolini and spinach, with a red wine glaze.	
Sirloin Steak	33
Char-grilled and served with gourmet potatoes and seasonal vegetables or chips and salad. Topped with a choice of pepper, Embers' style Diane, blue cheese, chimmichurri or creamy mushroom sauce.	
with creamy garlic prawn sauce	40
Embers Mignon	38
Tender beef fillet wrapped in bacon and served with hand cut chips and salad or gourmet potatoes and seasonal vegetables. Topped with a choice of pepper, Embers' style Diane, blue cheese, chimmichurri or creamy mushroom sauce.	
with creamy garlic prawn sauce	45
Carpet Bagger	42
Fillet steak filled with fresh oysters or prawns and pan-fried in a mushroom, cracked black pepper and napolitana sauce. Served with gourmet potatoes and seasonal vegetables or chips and salad.	

Gluten-free options of menu items available, just ask.

We will make every effort to accommodate your special dietary and/or food allergy requirements but are unable to guarantee that all products are always allergy free.

Public Holiday Surcharge 10%