



# EMPORIUM

EATERY & BAR

## NIBBLES

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Beer battered fries with tomato sauce	9
add aioli	10
Popcorn shrimp with kimchi mayo	12
Crispy calamari, tamarind & lime dressing	14
Marinated olives, Italian black & green (gf)	9
Confit garlic, cumin & parmesan flat bread with hummus	12

## BRUNCH

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Salmon bene, smoked Pacific salmon, wilted spinach & poached eggs on an English muffin with hollandaise	18
Cheesy scrambled eggs & bacon on toasted multi grain bread with tomato & soft herb salsa	18
Soft poached eggs & Champagne ham with potato & cheese croquettes & spinach	18
Hawke's Bay Spring Salad, please ask for today's inspiration	21
Harissa rubbed lamb shoulder sliders, iceberg & hummus	19
Fresh made Chinese dumplings with chicken master stock	
Pork, ginger & cabbage	15
Prawn & lemongrass	15
Shepherd's pie croquettes, smoked tomato sauce & mint yoghurt	19
Beef Rendang, toasted coconut, pressed steamed rice & crispy shallots (gf)	19
Coconut chicken salad, cucumber, pickled ginger & candied peanuts (gf)	26
Fish & chips, local fresh fish, beer battered with tartare, lemon & green salad	29
Sharing pizzas	
Caramelised onion, smoked feta & rocket	19
Mozzarella, salami & confit cherry tomatoes	19
Slow braised pulled pork, roasted Spanish onion & chipotle mayo	19

## DESSERTS

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Deep fried ice cream sundae, meringue & whipped cream with a choice of:	15
Chilli chocolate sauce	
Whisky caramel	
Arataki blue borage honey	
Sticky date pudding, macadamia ice cream & caramel sauce	16
White chocolate & raspberry cheesecake, jelly, chocolate crumble	16
Dark chocolate tiramisu, rum truffles, blackberry & port pearls	16
Fresh Spring fruits, orange & rosewater ice cream, meringue (gf)	16

Please specify any dietary requirements as most dishes can be modified to suit individual needs