



3 Emus Restaurant

Entrée

Savoury Panna Cotta	24
<i>Chef's secret sweet pea panna cotta topped with Lancelin crayfish and lemon dill creme</i>	
Zucchini Carpaccio	14
<i>Thinly sliced zucchini marinated in lemon juice & olive oil topped with shaved parmesan</i>	
Twice Cooked Pork Belly	24
<i>Served with squash puree, fennel and pears finished with pomegranate jus</i>	
LSH Pate	22
<i>Chicken pate served with crisp fried bread and hand pickled vegetables</i>	
Seafood Chowder	29.5
<i>Selection of fresh seafood served in the classic and creamy style accompanied with toasted sourdough</i>	
Soup Of The Day	23
<i>Served with toasted sourdough</i>	

Please consult our wait staff if you have any allergen concerns

| Public holidays will incur a 15% surcharge



3 Emus Restaurant

Main

Braised Shank	32
<i>12-hour slow cooked lamb shank, braised in red wine stock resting on a mustard creamy potato base accompanied with salsa verde and broccolini</i>	
Seared Salmon	38
<i>Salmon fillet served on buttered asparagus, vine ripened cherry tomatoes, creamy lemon and dill sauce</i>	
Eye Fillet	42.5
<i>250g Eye fillet set on a bed of local crayfish mousse drizzled with a lemon sauce</i>	
Duck Breast	38
<i>Honey roasted duck breast accompanied with braised red cabbage, potato bake finished with a mixed berry and port jus</i>	
Goat Curry	35
<i>Slow cooked goat infused with chef's special spices accompanied with fluffy Jasmine rice and naan bread</i>	
Coat Of Arms	42
<i>Emu and Kangaroo roulade served on a roasted beetroot puree, finished with a pomegranate jus</i>	
Fettuccine Alfredo	26
<i>Green peppercorns and parsley pan tossed with a cream and parmesan cheese base</i>	
Sweet Potato Stack	27
<i>Baked and sliced sweet potato accompanied with chickpeas, avocado, and red cabbage topped with broccoli pesto and pine nuts</i>	
Wild Mushroom Risotto	28.5
<i>Creamy parmesan risotto with wild mushrooms and basil oil</i>	