

# BOTTOMLESS BRUNCH

2 HOUR SITTING

\$79 PER PERSON

## SHARED STARTERS

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### TUNA CEVICHE

Spiced tuna ceviche with caviar, served with house-made tortillas (GF, DF)

### GUACAMOLE

w. salsa and house-made tortilla chips (GF, V)

### CORN RIBS

rubbed in house-made spices served with salsa & lime (GF, V)

## TACOS — SELECT ONE

INCLUDES 2 TACOS PER SERVE

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### BAJA SHRIMP TACO

Coriander slaw, chipotle crema & cotija cheese (DF)

### KING OYSTER MUSHROOM TACO

Cabbage slaw, chipotle mayo & pickled chilli (GF Option, V)

### BUTTERMILK FRIED CHICKEN TACO

Iceberg lettuce, pico de gallo & jalapeño mayo

### CHIPOTLE PULLED PORK TACO

Purple cabbage slaw, char-grilled corn, fresh red capsicum and pickled red onion (GF Option, DF)

### CARNE ASADA TACO

Steak with house rub, lettuce, tomato, chimichurri and pickled red onion (GF Option, DF)

### BEEF BIRRIA TACOS

Slow roasted beef, cheese, brown onion and coriander served with a side of dipping sauce (GF Option)

## DRINKS

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### PINK GIN SPRITZ

Pink gin, sparkling prosecco, and a hint of citrus

### ELDERFLOWER SPRITZ

Elderflower liqueur with sparkling prosecco and soda

### SAUVIGNON BLANC

Jip Jip Rocks

### PROSSECCO

Tatachilla

### PINOT GRIGIO

Squealing Pig

### ROSÉ

Minuty

### HEINEKEN

On Tap

### STONE & WOOD

On Tap

# THE Emerson

## Rooftop

### TO SHARE

- Guacamole** 15  
w. salsa and house-made tortilla chips
- House Fries** 8  
w. Tajin and Chipotle Mayo
- Corn Ribs** 15  
Rubbed in house-made spices served with salsa & lime
- Nachos** 18  
Chipotle pulled pork, fresh jalapeño, pico de gallo and sour cream on house-made tortilla chips
- Mussels** 22  
w. Chorizo, red onion, chilli, garlic in a white wine sauce served with sourdough

### STARTERS

- Oysters** 6 ea  
Fresh shucked oysters with cucumber, lime & jalapeño granita
- Tuna Ceviche** 25  
Spiced tuna ceviche with caviar, served with house-made tortillas
- Japanese Scallops** 8 ea  
Pan seared Japanese scallops w/ a chorizo harissa butter

### BURGER

- Wagyu & Bone Marrow Smash Burger** 18  
Smash patty served with our house-made burger sauce, cheese, lettuce, pickles & red onion in a broché bun | Add: Fries 5

# THE Emerson

## Rooftop

### TACOS (2 PER ORDER)

<b>Baja Shrimp Tacos</b>	<b>20</b>
Coriander slaw, chipotle crema & cotija cheese	
<b>King Oyster Mushroom Tacos</b>	<b>16</b>
Cabbage slaw, chipotle mayo & pickled chilli	
<b>Buttermilk Fried Chicken Tacos</b>	<b>18</b>
Iceberg lettuce, pico de gallo & jalapeño mayo	
<b>Chipotle Pulled Pork Tacos</b>	<b>18</b>
Purple cabbage slaw, char-grilled corn, fresh red capsicum and pickled red onion	
<b>Carne Asada Tacos</b>	<b>20</b>
Steak with house rub, lettuce, tomato, chimichurri and pickled red onion	
<b>Beef Birria Tacos</b>	<b>22</b>
Slow roasted beef, cheese, brown onion and coriander served with a side of dipping sauce	

### DESSERT

<b>Boozy Scoop Sorbet</b>	<b>8</b>
Pina colada sorbet	
<b>Boozy Scoop Sorbet</b>	<b>8</b>
mango margherita (V)	
<b>Churros</b>	<b>14</b>
w. Chocolate and caramel dipping sauces	

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## Cocktails

### EMERSON SPRITZ

24

A bright, bittersweet spritz of Aperol, prosecco and elderflower, finished with fresh citrus.

### YUZU COLLINS

24

A crisp gin highball with zesty yuzu and lemon, lightly sweetened and topped with soda.

### GOLDEN HOUR MARG

24

Reposado tequila shaken with fresh lime, roasted pineapple syrup and orange curaçao, served with a salt rim.

### PLUM SOUR

26

Silky and balanced gin sour featuring Davidson's plum, native wattleseed honey and citrus.

### WOO WOO

22

A playful blend of vodka, peach schnapps, cranberry and pineapple with a hint of lime.

### MEZCAL ECLIPSE

26

Smoky mezcal meets blackcurrant, lime and spiced vanilla honey, finished with a rosemary smoke.

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## Cocktails (On Tap)

### MOJITO

24

A crisp blend of white rum, fresh mint, lime, and soda

### SPICY MARGARITA

24

Melbourne's obsession with heat continues—tequila with a chilli infusion for that fiery finish.

### ELDERFLOWER SPRITZ

24

Delicate elderflower liqueur topped with sparkling prosecco and soda.

### PINK GIN SPRITZ

24

Refreshing and vibrant, featuring pink gin, sparkling prosecco, and a hint of citrus.

### BLOOD ORANGE AMERICANO

24

bittersweet blood orange with zesty citrus and a refreshing sparkle.

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Non-Alcoholic

## LYRE'S CANS

**330ml**

Amalfi Spritz	12
Mojito	12
Pink Gin Spritz	12
Classic Sparkling	12

## NON-ALCOHOLIC SPIRITS

Lyres - Italian spritz	12
Sammy Piquant - Oaxacan (mezcal)	12
Sammy Piquant - Jetsetter (yuzu)	12
Sammy Piquant - South pacific (Rum)	12
Sammy Piquant - Raconteur (Gin)	12

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## Mocktails

### PRINCESS PEACH

10

A blend of sweet peach syrup, zesty lemon, and tropical pineapple for a refreshing, fruity sip.

### STRAWBERRY DAIQUIRI

10

Ripe muddled strawberries, lemon and passionfruit pulp for a vibrant, summer classic.

### TUTTI FRUTTI

10

A rainbow of flavours with crisp apple, cranberry, orange and tropical pineapple for a playful, fruity mix.

### CUDDLES ON THE BEACH

10

Sunset in a glass: tart cranberry, orange, grapefruit and a hint of peach syrup to sip and unwind.

### APPLE DARK & STORMY

10

A crisp, fizzy twist on a stormy classic with fresh apple, a squeeze of lime and lively ginger ale.

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## Drinks

### CHAMPAGNE

		<b>G / B</b>
Veuve Clicquot Brut	FRA	25 / 155
Veuve Clicquot Magnum 1.5L	FRA	25 / 390
Veuve Clicquot Jeroboam 3L	FRA	1,580
Veuve Clicquot 6L	FRA	3,000
2014 Perrier Jouet Belle Epoque	FRA	580
2012 Dom Perignon	FRA	850
2012 Dom Perignon 3L	FRA	4,200
NV Armand De Brignac Ace Of Spades	FRA	1,300
NV Armand De Brignac Ace Of Spades Brut Gold 1.5L	FRA	2,900
NV Armand De Brignac Ace Of Spades Brut Gold 3L	FRA	6,200
2006 Krug Vintage	FRA	1,650

### SPARKLING

Chandon Brut NV		
Yarra Burn Prosecco	VIC	14 / 75
Mumm Marlborough	VIC	14 / 75
Luc Belaire Rare Lux	NZ	115
	FRA	130

### ROSÉ

Minuty M Rosé		
Whispering Angel	FRA	15 / 75
	FRA	125

### WHITE

Jip Jip Rocks Sauvignon Blanc		
Squealing Pig Pinot Gris	SA	14 / 60
Jip Jip Rocks Chardonnay	NZ	14 / 60
Amberly Moscato	SA	14 / 60
Leasingham Bin 7 Riesling	WA	12 / 60
Morambro Creek Chardonnay	SA	15 / 65
St Hugo Eden Valley Riesling	SA	80
	SA	100

20% Public Holiday surcharge applies  
Credit card surcharges may apply

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## Spirits

### HOUSE SPIRITS

Nuve Vodka	16
Sundays Gin	16
Havana 3 Year Rum	16
Jose Cuervo Silver	16
Wild Turkey Bourbon	16
Ballantine's Scotch	16

### SECOND POUR

Kraken Rum	18
Sailor Jerry's	18
Jack Daniels	17
Canadian Club	18
Jameson	18
Johnie Walker Black Label	18
Grey Goose	19
Belvedere	18

### LIQUEURS

Alize Bleu	16
Alize Red Passion	16
Malibu	16
Midori	16
Chambord	16