

Ember & Oak's Signature Cocktails

Pink Floye Vodka, Rose, Evaporated Milk	\$24	Reverie Sling Gin, Mixed Fruits Citrus, Soda	\$24	50 Shape Of Grey G'Vine Gin, Pomegranate Juice, Pineapple, Lime, Black Charcoal	\$26
Purple Rain Gin, Creme de Violette, Orange Liqueur, Butterfly Pea	\$24	The Oak King Bourbon, Banana, BBQ Bitter	\$26	Ember Sazerac Bourbon, Bourbon Rye, Cognac, Pandan, Raisin	\$28

Starters

Oysters 6 pc 🍷👨🍳 \$28 Ponzu Vinaigrette, Ikura Garlic and Preserved Black Bean	
Crab Salad 🌿 \$22 Granny Smith, Creme Fraiche, Ikura, Papadum	
Beef tartare 👨🍳👨🍳 \$14 Hand Cut Raw Wagyu Beef, Gochujang, Scallions, 3 Mini Black Sesame Cone <u>Add Caviar \$10/gm</u>	
Grilled Corn Tartlets 🌿🍷 \$14 Mascarpone, Lime Zest	
Marmalade 👨🍳 \$14 Braised Oxtail, Caramelized Onion, Spice Pickled Beetroots, Parsley	
Hokkaido Scallop "Crudo" 👨🍳👨🍳 \$18 Red Radish, Citrus Salsa, Olive Oil Caviar, Ponzu Vinaigrette	

Soup

Mushroom Soup 🌿 \$14 Sauteed Mushroom, Croutons, Ceps Powder	
Crustacean Bisque 👨🍳 \$22 Lobster Meat, Creme Fraiche	
Mini Pumpkin Seafood Soup 👨🍳👨🍳 \$24 Crab Meat, Prawns, Scallops, Silken tofu	

Mains

Braised Wagyu Beef Cheek 👨🍳 \$38 Sweet Pea, Pomme Puree, Mushrooms, Natural Jus	
Grilled Pork Belly 👨🍳👨🍳🌿🍷 \$48 Celeriac Puree, Pineapple Salsa, Scallions	
Butter Glazed Spatchcock Chicken \$42 Whole Chicken, Mesclun Salad, Fries, Lime	
Lamb Rack \$52 Pomme Puree, Broccolini, Mushrooms, Chimichurri	
Wagyu Cheeseburger \$36 200gm Wagyu Beef Patty, Cheddar, Gherkin Remoulade, Fries	

Accompaniments

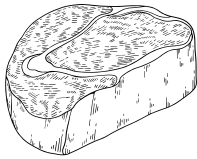
Australian Half Lobster	\$40
Foie Gras (40-60gm)	\$16

Sauces

Single cuts include a choice of one sauce. Sharing cuts include a choice of two sauces. Additional sauces are available upon request at \$5 each.

Chimichurri
Black Pepper
Pommery Mustard Jus
Sambal Special
Garlic and Preserved Beans

From The Grill



Stockyard, 200 days Grain Fed 🍷🍷🍷 \$68 Angus Striploin, Australia 250gm	
Stockyard, 200 days Grain Fed 🍷🍷🍷 \$75 Angus Ribeye, Australia 250gm	
Cape Grim, Grass Fed 🍷🍷 \$82 Tenderloin, Tasmania 200gm	
Angus Reserve, 150 days Grain Fed 🍷🍷 \$52 Flat Iron, Australia 250gm	
Stockyard, Full Blood Wagyu 🍷🍷🍷 \$238 Tomahawk, Australia 1,1kg	
Grilled Seafood Platter 👨🍳 \$148 Half Australian Rock Lobster, Prawns, Squid, Norwegian Salmon, Hokkaido Scallops	

Sides

(Minimum Purchase of One Main)

Grilled Broccolini 🌿 \$14 Lime Zest, Parmesan Shavings	
Mashed Potato Puree 🌿 \$14 Chives, Olive Oil	
Truffle Fries 🌿 \$14 Parmesan Shavings, Truffle Oil	
Tater Tots \$14 Aioli, Bacon Bits, Scallions	

King Oyster Mushrooms 🌿 \$14 Garlic & Preserved Black Beans, Scallions	
Creamy Spinach 🌿 \$14 Egg Yolk, Parmesan Shavings	

Sweets

Chocolate Lava Cake \$16 Vanilla Ice-cream	
Basque Cheesecake \$16 Fresh Berries	
Chef's Dessert 👨🍳👨🍳👨🍳 \$18 Savoardi, Mascarpone, Kahlua Coffee Liqueur	

🌿 Vegetarian 🍷 Gluten Free 🍷 Dairy Free 👨🍳 Chef Signature Dish (Good)
🍷🍷 Chef Signature Dish (Awesome) 👨🍳👨🍳👨🍳 Chef Signature Chef (Excellent)

Welcome to Ember & Oak
At Ember & Oak, we celebrate the craft of fire and flavor. Every cut of steak, chicken, and grilled specialty is prepared over ember wood, infusing it with a rich smoky aroma and unforgettable taste. Paired with a warm, elegant atmosphere, we bring you refined dining at prices that remain within reach.

Smoky Flavours. Cozy Vibes. Affordable Luxury.