

*signature*

# WELCOME TO SIGNATURE

*Signature* is the pinnacle of Emporium Hotel South Bank's culinary collection, serving an elegant, modern cuisine and celebrating the best of Australian produce.

The menu has been crafted by Executive Chefs Chris Norman and Alex Liddle, and is specifically designed to be innovative and flexible, with frequent changes to accommodate fresh ingredients, new wine arrivals and seasonality.

*The Library*, our wine cellar, places in your hands a list that features over 6,000 bottles of wine from Australia and around the world, featuring limited editions and rare vintages served in a collection of bespoke decanters.

Blush pink and burnt orange tones, a backlit white onyx bar, bespoke furniture, a 150-year-old antique stain glass window and over 1,000 handblown glass balls crown the range of design features throughout the restaurant and private dining room, all custom commissioned, sourced and designed specifically for *Signature*.

*Signature* is a truly unique experience, celebrating a shared passion for food, wine and a promise to continuously evolve.

**Charles Martin**  
General Manager - Emporium Hotels

## OYSTERS | CAVIAR

### **SMALL FARM OYSTERS | 4.5 EACH**

Tuross Lake (NSW) Sydney Rock Oysters

Pambula Lake (NSW) Sydney Rock Oysters

Clyde River (NSW) Sydney Rock Oysters

Served with Tabasco, lemon, cucumber & yuzu vinaigrette

### **10G OSCIETRA CAVIAR | 80.0 EACH**

Tsar Nicoulai (USA) White American Sturgeon

Ars Italica (Italy) Russian Sturgeon

*Served with buckwheat blinis, crème fraiche, capers, egg,  
parsley, shallot*

# VEGAN MENU

## STARTERS

### CONFIT FENNEL | 16.0

Cucumber, daikon, finer lime, preserved lemon

### GREEN TOMATO GAZPACHO | 18.0

Strawberry, green almond, tamarind

## MAIN

### GLOBE ARTICHOKE ROAST PEPPER & GRILLED ZUCCHINI | 26.0

Bay leaf polenta, black olive, eggplant puree

### ROMANESCO, PUMPKIN & BROCCOLINI | 26.0

Almond foam, ancient grains, pomegranate

# A LA CARTE MENU

## STARTERS

### BRISBANE VALLEY QUAIL | 26.0

Corn purée, peas, pancetta, hazelnut & wattle seed granola

### QUEENSLAND SPANNER CRAB | 22.0

Pomelo, ruby grapefruit, jamon, rock melon & mandarin sorbet

### SCARLET PRAWNS | 26.0

Green tomato gazpacho, tamarind, green almond

### ABROLHOS ISLAND SCALLOPS | 26.0

Borrowdale pork belly, celeriac, apple

## MAIN

### GREAT SOUTHERN LAMB | 38.0

Broad beans, leek, lemon thyme

### SOMMERLAD HERITAGE CHICKEN | 36.0

New season garlic & white asparagus, late season truffled potato

### DARLING DOWNS WAGYU SIRLOIN MB+5 | 55.0

Potato terrine, mushrooms, pearl barley, pancetta

### MARKET FISH | 38.0

Pumpkin, samphire, pickled shimeji, buttermilk, chive oil

# 5 COURSE TASTING MENU | 75.0

## **ABROLHOS ISLAND SCALLOPS**

Borrowdale pork belly, celeriac, apple

## **BRISBANE VALLEY QUAIL**

Corn purée, peas, cos, hazelnut & wattle seed granola

## **GREAT SOUTHERN LAMB**

Broad beans, leek, lemon thyme

**OR**

## **MARKET FISH**

Pumpkin, samphire, pickled shimeji, buttermilk, chive oil

## **CHEESE**

A choice of one of our signature cheeses

## **SPICED BLACKBERRIES**

Native pepperberry leaf custard, blackberry compote, Davidson plum

*Pairing wines for each course*

*Signature Selection | 55.0*

*Exquisite Selection | 75.0*

# 7 COURSE TASTING MENU | 95.0

## **ABROLHOS ISLAND SCALLOPS**

Borrowdale pork belly, celeriac, apple

## **BRISBANE VALLEY QUAIL**

Corn purée, peas, pancetta, hazelnut & wattle seed granola

## **MARKET FISH**

Pumpkin, samphire, pickled shimeji, buttermilk, chive oil

## **GREAT SOUTHERN LAMB**

Broad beans, leek, lemon thyme

## **CHEESE**

A choice of one of our signature cheeses

## **PEACHES & FENNEL**

Compressed yellow peach, white peach carpaccio, peach consommé jelly,  
fennel sorbet

## **SPICED BLACKBERRIES**

Native peppercorn leaf custard, blackberry compote, Davidson plum

*Pairing wines for each course*

*Signature Selection | 75.0*

*Exquisite Selection | 95.0*

# VEGAN DESSERT

## **SPICED BLACKBERRIES | 22.0**

Native pepperberry leaf creme, blackberry compote, Davidson plum

## **PEACHES AND FENNEL | 18.0**

Compressed yellow peach, white peach carpaccio, peach consommé,  
fennel sorbet

# DESSERT

## PEACHES & FENNEL | 18.0

Compressed yellow peach, white peach carpaccio, peach consommé jelly,  
fennel sorbet

## SPICED BLACKBERRIES | 22.0

Native pepperberry leaf custard, blackberry compote, Davidson plum

## VALRHONA CHOCOLATE & JASMINE | 24.0

Valrhona Macae, jasmine fior di latte, chocolate hundreds and thousands

## GOLDEN RAISIN & BANANA | 18.0

Roasted peanut & banana sponge, rum & golden raisin parfait,  
pineapple granita

## AUSTRALIAN CHEESE | 8.0 EACH

Woodside Charleston Brie (SA) pickled blueberries, smoked almond  
Yarra Valley Black Savourine (VIC) rhubarb, brown butter crumbs  
Pyengana Clothbound Goat's Cheddar (TAS) elements of quince  
Woombye Blackall Gold (QLD) poached pear, shiso  
Tarwin Blue (VIC) hazelnut praline