



A Quick Introduction to Steak

Grass Fed Versus Grain Fed

Grass fed beef has a lower fat content & a clean, mild flavour. Grass fed meat is also more environmentally sound. Grain fed beef has a consistent strong, rich, buttery flavour. It has a high marbling content making the cut more tender & softer in texture.

Wet Aged Versus Dry Aged

Beef is normally wet aged which improves tenderness but does rob the beef of some flavour.

For dry aging, beef is hung in a controlled environment; a specialised dry ageing cabinet that maintains temperature & humidity for anywhere between 4 weeks & 12 months. A protective layer forms around the cut allowing the juices & liquids to reabsorb into the muscle. This intensifies the flavour & allows the beef to become more relaxed & tender. The result is an utterly unique eating experience.

What is Marbling

The intramuscular fat running through the inside of the muscle is known as marbling. The amount of marbling is influenced by the breed, feed & age of the animal. Marbling is fat & fat equals flavour & tenderness. Marbling is assessed & scored in Australia on a scale of 0-9. The higher the number the better!

Wagyu is a Japanese breed of cattle with a genetic potential for producing beef with a high marbling content & a fine texture. Wagyu breeds are finished on grain to help develop the marbling content.

The Fine Print

Sundays Incur a 10% Surcharge Public Holidays Incur a 15% Surcharge

Please be aware all credit card transactions incur a 1.2% surcharge & American Express a 1.6% surcharge Surcharges are applied by the provider of the eft pos facility & in conjunction with consumer law.

Emerge does not profit from these surcharges in anyway

All menu items are gluten free unless otherwise stated, our fryer is also 100% gluten free

For any other dietary choices or restrictions please consult wait staff, we are more than happy to assist you & make alterations to the menu to cater for you

Bills can be split

Emerge Menu

Complimentary The Healthy Loaf Bread, Lard Ass Butter

To Start

Appellation Oysters: Kilpatrick, Chilli Lime or Natural with mignonette (minimum order of 3)	6ea
Half Shell Scallops: crispy chorizo, chipotle butter, manchego (minimum order of 3)	5.5ea
Salt & Pepper Squid, aioli, nam jim slaw	18
Charred Grilled Fremantle Octopus, chorizo, harissa, smoked eggplant aioli	24
Garlic & Chilli Marinated, Char-Grilled Local Whole Prawns (4 prawns)	24
Char-Grilled Crocodile Tail Fillet, chilli, capers, red onion beurre blanc	24
Arancini, gruyere cheese, pesto aioli, manchego (3)	18
Drysdale Cheese Cow's Milk Halloumi, roast tomato medley, Macedon Ranges shiraz glaze	20
Caramel Sticky Soy Pork Belly, nam jim slaw, toasted sesame	20
Emerge Signature Dish;	26
Coat of Arms Skewers- Salt Bush Marinated Emu & Kangaroo Fillet, lemon myrtle onion jam, rocket	

The Main

Crumbed Eggplant, heirloom tomatoes, bocconcini, rocket, balsamic, basil (vegan option available)	32
Gnocchi, mushrooms, roast pumpkin, spinach, creamy white wine sauce, parmesan (contains gluten)	32
Citrus Crusted Salmon Fillet, minted pea puree, creamy garlic sauce	38
Bannockburn Chicken Breast stuffed with avocado & brie cheese, wrapped in prosciutto, sweet potato puree, garlic cream sauce	36
Dukkah Crumbed Alba Lamb Backstrap, sweet potato puree, mustard cream sauce	42
Cape Grim Beef Short Rib, 14-hour Slow Cooked, smoky bourbon BBQ sauce	44
Emerge Signature Dish:	46
Beef Wellington: Cape Grim eye fillet, prosciutto, mushrooms, spinach, mustard, puff pastry, jus (contains gluten)	

The Steak (Any of our steaks can be sliced to share)

Veal

Fairlight Veal T-Bones, Northern Rivers of NSW, renowned veal capital of Australia delivering simply superior veal, 300gm 38

100% Grass Fed

Cape Grim, Tasmania, Eye Fillet 250gm 52

Bird Rock Beef, Ceres, Scotch Fillet 300gm 54

Southern Ranges, Victoria, Porterhouse 300gm 48

Wagyu Cross Angus

Sher Wagyu, Ballan, Marble Score 8, Scotch Fillet 450gm 140

Sher Wagyu, Ballan, Marble Score 8, Eye Fillet, 300gm 95

Where eye fillet brings tenderness, but lacks flavour this eye fillet brings it all. With the flavour of wagyu & the tenderness of eye fillet, it is the best of every steak in one. Forever a favourite for the Emerge team.

Full Blood Wagyu

Robbins Island, Tasmania, Rump Cap, Marble Score 9+, 300gm 95

Rump cap also known as picanha is a culinary treasure. Then being wagyu this steak is off the charts! Flavour & tenderness will not disappoint.

Special!

Sher Wagyu, Ballan, Full Blood Wagyu Tomahawk, Marble Score 9+, 1.5kg 300
No words needed here, literally a life experience.

Sauces

Creamy Garlic | Creamy Green Pepper | Creamy Mushroom | Creamy Mustard | Jus | Garlic Butter 4

Corporal Freddie's Worcestershire Sauce | Geelong Chilli Umami Hit Chilli Oil 4

Horseradish | Dijon | Hot English Mustard | Wholegrain Mustard 3

To Share

Broccolini, Green Beans, lemon oil, goats' cheese, toasted almonds	16
Charred Kent Pumpkin, sweet potato, burnt butter, mint yoghurt	12
Roasted Mustard Field Mushrooms, goats' cheese	16
Charred Carrots, honey, dukkah	12
Creamy Mash Potato	12
Mac & Cheese, bacon, jalapeños, parmesan crumb (contains gluten)	14
Hand Cut Chips, wagyu fat, rosemary salt	12
Shoestring fries, rosemary salt	12
Rocket, semidried tomatoes, pickled red onion, parmesan, balsamic, mustard dressing	14
Spinach, pickled red onion, beetroot, maple walnuts, goats' cheese, balsamic dressing	14

To Finish

Emerge Affogato- salted caramel, maple walnuts, chocolate flakes & Evoke coffee With Baileys, Kahlua, Frangelico, or Cointreau (add 10)	10
Sticky Date Pudding, butterscotch sauce, vanilla bean ice cream	16
Crème Brulée, maple walnuts, chocolate brownie, old English toffee ice cream	16
Chocolate Pudding, vanilla bean ice cream, peppermint aero chocolate	16
Deconstructed Honeycomb Cheesecake, biscuit crumble, passionfruit	16

Liquid Dessert

Oakdene Late Harvest Riesling 2019, Bellarine Peninsula, Geelong VIC (90ml serve)	18
De Bortoli Noble One Botrytis Semillon, Riverina , NSW (90ml serve)	22
Bellarine Distillery Rosey Rouge Barrel Aged Gin Liqueur with Grand Muscat, Bellarine Peninsula, Geelong VIC (60ml serve)	24
Galway Pipe Rare Tawny, 25 Yrs. Aged, Langhorne Creek, SA (60ml serve)	20
De Bortoli Old Boys Aged Tawny, 21 Yrs. Aged, Riverina , NSW (60ml serve)	18
Stanton & Killeen Classic Muscat, 12 Yrs. Aged Rutherglen , NSW (60ml serve)	12
Espresso Martini: Vodka, Kahlua, Frangelico, Fresh Evoke Coffee	22

