EMBERS

BAR & GRILL

MACKAY · QUEENSLAND

Lunch, Thursday to Sunday.

Thanks for joining us for lunch.

GF gluten free · GFO gluten-free option, ask us.

OYSTERS

Pacific oysters

Tasmania, the far south
Fresh only.



	HALF DOZ	DOZEN
Natural, as they come GF	$22	$42
Kilpatrick GF	$28	$50
Soy, sesame and ginger dressing, herbs GF	$24	$44
Horseradish, sheep's cheese, lemon butter GF	$28	$50
Battered and fried, Korean chilli sauce, herbs	$28	$50

TOASTIES

Three ways GFO

Turkish sourdough, toasted. One of each, so nobody has to choose. All three, $28



Get smashed — avocado, smoked salmon

Onion and two cheeses — caramelised onion, Danish and runny French cheese, thyme oil

Spanish — tomato, garlic, cured ham



TO START

Salted Spanish anchovies GFO $18

Red onion, pickled green chillies, crusty bread

Japanese cabbage pancake GF $25

Crisp outside, soft inside. Big in Osaka. Sweet soy, mayonnaise, seaweed salad

LUNCH PLATES

Steak sandwich, with the lot $30
Tasmanian Black Angus, everything on it, nothing held back. Chips

Fish cakes $28
Crumbed. House salad, tartare sauce, lemon

The Spanish schnitzel $42
Grass-fed yearling beef, crumbed and fried, with cured ham and cheese hiding in the middle. A favourite in northern Spain. Crisp layered potato, sweet red pepper sauce

Bowl of mussels $30
Tomato, garlic, basil and chilli. Crusty bread for the juice, and chips

Lasagne, hold the meat $32
Tomato, basil, baby mozzarella. Salad on the side

DESSERT

Mango and lime cheesecake GF $15
Local mangoes and a good squeeze of lime. Nice and tangy

Still here at three? Good. That is the idea.

Local first. Where something is better from further away, we say where it is from.
Please tell us about any allergies. Ask for the kids menu. Bar snacks and drinks are on the QR code.