



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 a truly 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. Basically, 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 Bread, Macedon Ranges Olive Oil, Lard Ass Butter,
House Dukkah (contains gluten)

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 Tiger Prawn Skewers, mango, avocado, red onion salsa, frisée (6 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; Coat of Arms Skewers- Salt Bush Marinated Emu & Kangaroo Fillet, lemon myrtle onion jam, rocket (2)	26

The Main

Risotto, mushrooms, capsicums, cherry tomatoes, spinach, creamy pesto, manchego cheese (vegan option available)	32
Gnocchi, mushrooms, roast pumpkin, spinach, creamy white wine sauce, parmesan (contains gluten)	32
Seafood Otway Fettucine with prawns, scallops, squid, mussels, chilli, tomato, Mason's Creek olive oil (contains gluten)	38
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
Parmesan & Herb crumbed Lamb Rack, sweet potato puree, jus	46
Cape Grim Beef Short Rib, 14-hour Slow Cooked, smoky bourbon BBQ sauce	44
Emerge Signature Dish; Beef Wellington: Cape Grim eye fillet, prosciutto, mushrooms, spinach, mustard, puff pastry, jus (contains gluten)	46

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

100% Grass Fed

Cape Grim, Tasmania, Eye Fillet 250gm 52

Cape Grim, Tasmania, Scotch Fillet 400gm 70

Grass Fed & Finished on Grain

O'Connor Angus Beef, Gippsland, Marble Score 2, Porterhouse 300gm 48

Wagyu Cross Angus

Emerge Signature Dish; Sher Wagyu, Ballan, Marble Score 8, Eye Fillet, 300gm 95

Full Blood Wagyu

Emerge Signature Dish Margaret River WA, Rump Cap, Marble Score 9+, 300gm 85

Mayura Station, Limestone Coast, SA, Marble Score 8, Scotch Fillet 500gm 178

40- Day Dry-Age (limited supply)

Cape Grim, Tasmania, 100% Grass Fed, Dry-Age Rib-Eye, 300gm 75

Cape Grim, Tasmania, 100% Grass Fed, Dry-Age Rib-Eye, 350gm 88

Cape Grim, Tasmania, 100% Grass Fed, Dry-Age Rib-Eye, 400gm 100

Mayura Station, SA, Marble Score 9+, Full Blood Wagyu Rib Eye 850gm 280

This steak is very flavoursome & tender but also quite rich, sharing is perfect for this steak

Sauces

Creamy Garlic, Creamy Green Pepper, Creamy Mushroom, Creamy Blue Cheese, Bearnaise, Jus, Garlic Butter 4

Corporal Freddie's Worcestershire Sauce, Geelong 4

Geelong Chilli Company Umami Hit Chilli Oil 4

Horseradish, Mustards; Dijon, Hot English, Wholegrain 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, truffle oil	12
Shoestring Fries, rosemary salt	12
Hand Cut Chips, wagyu fat, rosemary salt	12
Mac & Cheese, jalapenos, crispy bacon (contains gluten) (jalapenos unable to be removed sorry)	12
Cos Lettuce, red onion, croutons, capers, parmesan, buttermilk dressing (contains gluten/ gluten free option available)	12
Spinach Leaves, beetroot, sweet potato, red onion, maple walnuts, goats' cheese, balsamic dressing	14

To Finish

Emerge Affogato- salted caramel, maple walnuts, chocolate flakes & Evoke coffee With Baileys, Kahlua, Frangelico, Cointreau (add 10)	10
Sticky Date Pudding, butterscotch sauce, vanilla bean ice cream	16
Espresso Semifreddo, salted caramel sauce, chocolate mousse, hazelnut praline	16
Crème Brulé, maple walnuts, chocolate brownie, old English toffee ice cream	16

