



## 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.

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### 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, Lighthouse Olive Oil, Lard Ass Butter, House Dukkah (This is now gluten free)

## To Start

|  |       |
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| Appellation Oysters: Kilpatrick, Chilli Lime or Natural with mignonette<br>(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,<br>Macedon Ranges shiraz glaze           | 20    |
| Caramel Sticky Soy Pork Belly, nam jim slaw, toasted sesame  | 20    |
| <b>Emerge Signature Dish;</b>  | 26    |
| Coat of Arms Skewers- Salt Bush Marinated Emu & Kangaroo Fillet,<br>lemon myrtle onion jam, rocket |       |

## The Main

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|---|----|
| Roasted Sweet Potato, black bean, red onion, capsicum, corn, lime salsa, mozzarella cheese, mint yoghurt, rocket (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 |
| Parmesan & Herb crumbed Lamb Rack, sweet potato puree, jus  | 46 |
| Cape Grim Beef Short Rib, 14-hour Slow Cooked, smoky bourbon BBQ sauce  | 44 |
| <b>Emerge Signature Dish;</b>   | 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)

### 100% Grass Fed

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| Prospect Beef, Ceres, Eye Fillet 250gm       | 52 |
| Cape Grim, Tasmania, Scotch Fillet 400gm     | 70 |
| Southern Ranges, Victoria, Porterhouse 300gm | 48 |

### Wagyu Cross Angus

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

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| Robbins Island, Tasmania, Rump Cap, Marble Score 9+, 300gm | 95 |
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Rump cap also known as picanha is a culinary treasure. Then being full blood wagyu from the pristine grazing areas of Tasmania. This steak is off the charts! Flavour & tenderness will not disappoint.

|  |     |
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| Stone Axe Wagyu, NSW & VIC, Scotch Fillet, Marble Score 9, 400gm | 150 |
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Australia's award-winning wagyu, this steak comes highly recommended by the Emerge team. Do not be mistaken that this steak is too small to share, its rich flavour gives a perfect option for two guests.

### 50-Day In- House Dry-Age (limited supply, please double check with your server)

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|---|-----|
| Sher Wagyu, Ballan, Wagyu Cross Angus, Rib-Eye, Marble Score 8, 550gm | 165 |
| Sher Wagyu, Ballan, Wagyu Cross Angus, Rib-Eye, Marble Score 8, 650gm | 195 |
| Sher Wagyu, Ballan, Wagyu Cross Angus, Rib-Eye, Marble Score 8, 700gm | 210 |

### Sauces

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| Creamy Garlic   Creamy Green Pepper   Creamy Mushroom   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

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| 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 |
| Spinach, semidried tomatoes, pickled red onion, parmesan, balsamic, mustard dressing | 14 |

## To Finish

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| Emerge Affogato- salted caramel, maple walnuts, chocolate flakes<br>& Evoke coffee<br>With Baileys, Kahlua, Frangelico, 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

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