



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, Mason Creek Olive Oil, Lard Ass Butter, House Dukkah
(contains gluten)

To Start

Oysters: Kilpatrick, Chilli Lime or Natural with mignonette (minimum 3)	6ea
Half Shell Scallops; crispy chorizo, chipotle butter, manchego (minimum 3)	5.5ea
Bellarine Distillery Gin & Beetroot Cured Salmon, aioli, red onion, dill, fried capers	20
Salt & Pepper Squid, aioli, nam jim slaw	18
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
Burrata, balsamic heirloom tomatoes, basil, pesto oil, charred pane di casa (contains gluten croutons only)	24
Caramel Sticky Soy Pork Belly, nam jim slaw, toasted sesame	20
Moroccan Spiced Beef Skewers, mint yoghurt (2)	18

The Main

Mild Yellow Tofu Curry, seasonal vegetables, steamed basmati rice, bean shoots, coriander, toasted coconut, fried shallots, house made roti bread (contains gluten, roti bread only)	32
Gnocchi, mushrooms, roast pumpkin, spinach, creamy white wine sauce, nut crumble, parmesan (contains gluten)	32
Seafood Otway Fettucine with prawns, scallops, squid, mussels, chilli, tomato, Mason's Creek olive oil (contains gluten)	38
Grilled Barramundi Fillet, potato rosti, red chimichurri, frisse	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
Beef Wellington: Cape Grim eye fillet, prosciutto, mushrooms, spinach, mustard, puff pastry, jus (contains gluten)	46

The Steak

100% Grass Fed

Prospect Beef, Ceres, Eye Fillet 250gm 52

Grass Fed & Finished on Grain

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

O'Connor Angus Beef, Gippsland, Marble Score 2, Scotch Fillet 350gm 62

Wagyu Cross Angus

Sher Wagyu Ballan, Eye Fillet Marble Score 9, 300gm 110

Sher Wagyu Ballan, Scotch Fillet, Marble Score 8, 500gm 150

Full Blood Wagyu

Robbins Island, Tasmania, Rump Cap Marble Score 9+ 300gm 90

Rangers Valley, Porterhouse, Marble Score 9+ 350gm 140

Dry Age – 40 Days

O'Connor Angus Beef, Gippsland, Rib Eye Marble Score 2, 600gm 162

Sher Wagyu Ballan, Rib Eye, Marble Score 9+, 400gm 140

Sher Wagyu Ballan, Rib Eye, Marble Score 9+, 450gm 158

Sher Wagyu Ballan, Rib Eye, Marble Score 9+, 500gm 175

Sher Wagyu Ballan, Rib Eye, Marble Score 9+, 550gm 182

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, Red Chimichurri 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
Spiced Cauliflower, cheese sauce, manchego	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)	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	12

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
Chocolate Pudding, vanilla bean ice cream, peppermint aero chocolate	16

