

Do not forget to leave us feedback & tag us on your socials!



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
Our food menu is entirely gluten free; we are accredited by Coeliac Australia.
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

To Start

“Geelong Gluten Free” Garlic Bread	12
Coffin Bay, SA Oysters: - Kilpatrick - Chilli Lime - Natural with mignonette (minimum order of any 3)	6ea
Half Shell Scallops: - Crispy chorizo, chipotle butter, manchego (minimum order of 3)	6ea
Salt & Pepper Squid, aioli, nam jim slaw	18
Char-Grilled Fremantle Octopus, chorizo, harissa, smoked eggplant aioli	26
Garlic & Chilli Marinated, Char-Grilled Local Whole Prawns (3 prawns) (sorry we can't remove the chilli, but they are not overly spicy)	21
Char-Grilled Crocodile Tail Fillet, chilli, capers, red onion beurre blanc	24
Arancini, gruyere cheese, pesto aioli, manchego (3)	18
Saganaki, poached pear, maple walnuts, Macedon Ranges shiraz glaze	22
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	26

The Main

Vegetarian Risotto; Roast Pumpkin, mushrooms, sundried tomatoes, spinach, toasted pine nuts, creamy white wine sauce, parmesan (vegan option available)	30
Vegetarian Lasagne; Otway Pasta, roast sweet potato, mushrooms, caramelised onions, roast capsicums, zucchinis, spinach, bechamel, mozzarella, rocket, balsamic glaze	30
Citrus Crusted Salmon Fillet, minted pea puree, creamy garlic sauce	38
Free Range Chicken Breast stuffed with avocado & brie cheese, wrapped in prosciutto, sweet potato puree, garlic cream sauce	36
Pork Tomahawk, honey soy glaze	36
Loddon Valley Parmesan & Herb Crusted Lamb Eye Fillets, sweet potato puree, jus	46
<i>Pasture fed Victorian Lamb, free range & grass fed, micro-marbling for exceptional flavour, dry aged for 35 days for added depth & flavour</i>	
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 (cooked medium rare, can't be cooked less due to pastry) (note this dish can be made dairy free as well)	46

Our food menu is entirely gluten free; we are accredited by Coeliac Australia.
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.

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 350gm 60

Southern Ranges, Porterhouse, 300gm 48

Wagyu Cross Angus

Black Opal, VIC & TAS, Porterhouse, Marble Score 5, 300gm 58

Rangers Valley, Glen Innes, Scotch Fillet, Marble Score 9+, 500gm 135

This steak has the highest marble score regarding Australian standards. It is quite rich for this reason, so it is a perfect steak for sharing.

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

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.

In- House Dry-Age

Sher Wagyu, Ballan, Bone-In Striploin, 40-Day Dry-Age, Marble Score 8,450gm 145
(porterhouse dry aged on the bone)

Sher Wagyu, Ballan, Bone-In Striploin, 40- Day Dry-Age, Marble Score 8, 500gm 160
(porterhouse dry aged on the bone)

Sauces

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

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 (sorry we can't remove the jalapenos)	16
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	16

Our food menu is entirely gluten free; we are accredited by Coeliac Australia.

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.

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	18
Crème Brulée, maple walnuts, chocolate brownie, old English toffee ice cream	18
Chocolate Pudding, vanilla bean ice cream	18
Coconut & Lime Pannacotta, passionfruit coulis, kiwi granatta, toasted coconut (dairy free)	18

Liquid Dessert

Barbadillo Fino Sherry, Jerez , Spain (60ml serve)	10
'19 Oakdene Late Harvest Riesling, Bellarine Peninsula , VIC (90ml serve)	18
'23 Frogmore Creek Iced Riesling, Coral River Valley , TAS, (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
Penfolds Grandfather Rare Tawny, 20 Yrs. Aged, Barossa Valley , SA (60ml serve)	18
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

