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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 seeking gluten free accreditation.

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

The Healthy Loaf 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

Vegan Wellington; Roast pumpkin, caramelised onion, spinach, cherry tomatoes, puff pastry, balsamic glaze	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
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	46

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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

Little Joe, Northeastern Victoria, Porterhouse, Marble Score 4, 300gm 52

The name Little Joe was inspired by the products exclusive marble score of 4 which separates it from the competition. In the game of craps, achieving a dice roll of four by throwing two twos is colloquially known as a Little Joe. There is a less than 3% chance of throwing a Little Joe, an uncommon occurrence and near impossible to replicate just like our beef.

Wagyu Cross Angus

Sher Wagyu, Ballan, Rump Cap, Marble Score 9, 300gm 95

*Rump cap also known as picanha is a culinary treasure.
Then being wagyu this steak is off the charts! Flavour & tenderness will not disappoint.*

Sher Wagyu, Ballan, Scotch Fillet, Marble Score 8, 450gm 140

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

*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.*

50- Day In- House Dry-Age

Sher Wagyu, Ballan, Rib Eye, Marble Score 8 450gm 135

Sher Wagyu, Ballan, Rib Eye, Marble Score 8 500gm 150

Sher Wagyu, Ballan, Rib Eye, Marble Score 8 600gm 180

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

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, peppermint aero chocolate	18
Honeycomb & chocolate cheesecake, passionfruit coulis, crumbled brownie	18

Liquid Dessert

Oakdene Late Harvest Riesling 2019, Bellarine Peninsula, Geelong VIC (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

