

The Emerson
Rooftop

Brunch

STARTERS

Tuna Ceviche

Spiced tuna ceviche with caviar, served with house-made tortillas

Guacamole

w. salsa and house-made tortilla chips (GF, V)
Guacamole

Corn Ribs

Rubbed in house-made spices served with salsa & lime (GF, V)

TACOS (2 PER ORDER)

Baja Shrimp Tacos

Coriander slaw, chipotle crema & cotija cheese

King Oyster Mushroom Tacos

Cabbage slaw, chipotle mayo & pickled chilli

Buttermilk Fried Chicken Tacos

Iceberg lettuce, pico de gallo & jalapeño mayo

Chipotle Pulled Pork Tacos

Purple cabbage slaw, char-grilled corn, fresh red capsicum and pickled red onion

Carne Asada Tacos

Steak with house rub, lettuce, tomato, chimichurri and pickled red onion

Beef Birria Tacos

Slow roasted beef, cheese, brown onion and coriander served with a side of dipping sauce

Soft Shell Tacos

w. Basil guacamole and ancho chilli salsa

*OUR MENU IS BASED AROUND FRESH, SEASONAL PRODUCE
AND MAY CHANGE AT SHORT NOTICE*

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COCKTAILS

Mojito

A crisp blend of white rum, fresh mint, lime, and soda

Spicy Marg

Tequila, Triple Sec, Habanero, Agave Nectar, Lime

Pink Gin Spritz

Pink gin, sparkling prosecco, and a hint of citrus

Elderflower Spritz

Elderflower liqueur with sparkling prosecco and soda

Porn Star Martini

Vanilla vodka, lime & passionfruit liqueur

Mimosa

Chilled Prosecco and fresh orange juice

BEER, WINE & SPARKLING

House White Wine

House Red Wine

Prosecco

Tap Beer

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