The Emerson

EVENTS & FUNCTIONS



Platters & Sharing Menu

When hosting a private function or enjoying a booking at The Emerson you can expect only the highest level of service alongside premium food and beverage offerings.

Please note, all areas of the venue are based on a minimum food and beverage spend which is determined by the time of year in the social calendar and the date and time of your function booking.

Sharing menu

TO START

— Available until 9pm

Oysters	
Appellation Oysters - NSW	6
Single	34
Half dozen	70
Dozen	
Chefs Selection - Antipasto Board (GFO)	24

SMALL PLATES

— Available until 9pm

Marinated olives (GF)	6
House-made focaccia, side of olive oil and balsamic	8
House fries & aioli (GF/VGO)	12
Chargrilled broccolini with lemon and garlic (V)	12
Three cheese and fine herb arancini, lemon aioli (V) | 3pc	10
Pulled Pork Tostadas, avocado puree, pico de galo, coriander (GF, VGO) | 4pc	18
Jalapeno & cheddar croquettes, fresh lime, jalapeno mayo (V) | 3pc	20
Coconut & Lime Prawns with Chipotle Mayo | 5pc	18
	20

SOMETHING SWEET

Alcoholic Gelato & Ice Cream (By The Boozy Scoop)	8
Mango Margarita (VG) | 1 Scoop	
Lemon Gin & Tonic (VG) | 1 Scoop	
Pina Colada (VG) | 1 Scoop	
Chef Select Cheese Board	22

V - Vegetarian | VG - Vegan | VGO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option

Platters & Bowls

Lobster brioche roll, lettuce, chive, saffron mayo	20pcs	$200
Wagyu cheese burger sliders, house sauce, pickles, American cheese (gfo)	20pcs	$175
Fried chicken tostadas, avocado puree, pico de galo, coriander (vgo)	20pcs	$100
Jalapeno & cheddar croquettes, fresh lime, jalapeno mayo (v)	20pcs	$120
Chargrilled black opal 7+ marble score wagyu beef skewers, chimichurri (gf)	20pcs	$175
Three cheese & fine herb arancini, lemon aioli (v)	25pcs	$130
Buttermilk fried chicken tenders, green goddess sauce	25pcs	$175
Tonkatsu chicken sando, cabbage slaw, tonkatsu mayo	20pcs	$150
House fries & aioli (vgo,gf)		$12

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Our menu includes allergenic ingredients and is prepared in a kitchen that handles nuts, shellfish, and gluten. Although we make every reasonable effort to cater to our guests' dietary requirements, we cannot provide a guarantee of allergen-free food.



GET IN TOUCH

Contact our lovely team to help
design the perfect package for you.

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