

the fish emporium

FRESH SEAFOOD KITCHEN

ocean of alcohol

&

sugar island

champagne

veuve clicquot nv, reims, fr *g29.5 b139*
orange is the new black...!

veuve clicquot nv rosé, reims, fr *b159*
champagne is always posh in pink...!

veuve clicquot vintage, reims, fr *b198*
only in the best years. it's like graduation

veuve clicquot "la grande dame", reims, fr *b285*
absolute class. sublime

dom perignon, épernay, fr *b330*
the ultimate symbol of luxury

*'if in search of perfection, we must
take two steps at a time.*

*i do believe that we should not be
content with only taking one'*

madame clicquot

sparkling

cloudy bay “pelorus”, marlborough, nz *g12.5 b59*
the cloudy bay sparkling character, crisp & savoury

prosecco “santa margherita”, it *g12 b55*
one of the top, most charming & fun italian prosecco

jansz vintage, pipers river, tas *b75*
le chic method tasmanoise, from sparkling tasmania

sauvignon blanc

opawa, marlborough, nz *g9.5 b42*
already a classic, everything marlborough

bleasdale, longhorne creek, sa *b42*
dynamic & vibrant with lovely green notes. australians do it well too!

cloudy bay, marlborough, nz *g15 b67*
the icon of new zealand sauvignon blanc

cloudy bay “te koko”, marlborough, nz *b98*
barrel fermented & aged. a great wine with an impressive flavour

sauvignon blanc & semillon

vasse felix, margaret river, wa *g10 b45*
a slightly aromatic, zesty wine with pineapple notes but surprisingly soft on the palate. seafood lover

cape mentelle “wallcliffe”, margaret river, wa *b68*
a blend that expresses the beauty of the walcliffe vineyards with complexity and elegance. memorable

*‘drinking wine was not a snobbism
nor a sign of sophistication nor a
cult; it was as natural as eating & to
me as necessary...’*

ernest hemingway

chardonnay

langmeil “high road”, barossa valley, sa *g9.5 b45*
an inviting & creamy aroma, with stone fruit, citrus flavours & barrel fermented characters

dalrymple “cave block”, pipers river, tas *b59*
“the” perfect balance in chardonnay by definition. impressive & exquisite

cloudy bay, marlborough, nz *g16.5 b72*
and you thought that the sauvignon blanc was cloudy bay’s best...?

forest hill “block 8”, mt barker, wa *b69*
the richness of this chardonnay is hardly matched. alluring oak character & buttery feel in your senses

vasse felix “heytesbury”, margaret river, wa *b98*
the benchmark of western australian oaked chardonnay. inimitable

riesling

sons of eden, eden valley, sa *g9.5 b42*
dry riesling, crisp & polished with balanced acidity. a rewarding mouthful

jim barry “single vineyard”, clare valley, sa *b52*
from one of the iconic australian winemaking families, an intriguing wine with fragrant notes

pinot gris, grigio & italian varietals

pala “i fiori” vermentino, sardegna, it g10 b45
native from the italian coastline, a natural match with seafood.
dangerously easy to drink...!

la maschera pinot grigio, limestone coast, sa g10.5 b47
la maschera is part of the “carnival of venice” celebrations. the typical
wine from veneto, grown in australia

opawa pinot gris, marlborough, nz b43
fresh pear & honeysuckle notes

greywacke pinot gris, marlborough, nz b58
elegant & aromatic with a touch of sweetness typical of the new
zealand style

rosè

“la bohème act 2” rosè, yarra valley, vic g10 b45
stylish dry pinot rosè, gently aromatic, classy & fashionable

famille perrin réserve côtes do rhône rosè, fr g11.5 b54
made by the rosè masters, an intense wine with the body & allure that
everyone of us would like to have

*‘as i ate the oysters with their strong
taste of the sea & their faint metallic
taste that the cold white wine washed
away, leaving only the sea taste & the
succulent texture, & as i washed it
down with the crisp taste of the wine,
i lost the empty feeling & began to be
happy & to make plans’*

ernest hemingway, a moveable feast

pinot noir

opawa pinot noir, marlborough, nz g11 b52
silky texture & superb juicy acidity to give freshness & a lingering finish

cloudy bay “te wahi”, central otago, nz b154
cloudy bay’s evocative distillation of the most extreme southerly &
continental pinot noir terroir of central otago

lethbridge, geelong, vic b72
incredibly sleek, smooth & delicious. best wine of the year 2015 at the
sommelier wine awards in london

moss wood, margaret river, wa b97
hard to imagine pinot noir from wa, hard to believe what a luxurious
wine it is! moss wood warranty

funky reds

chaffey bros “pax aeterna”, barossa valley, sa g11 b49
latin definition of eternal peace, #barossanouveaustyle #unfiltered
#unfined #singlevineyard #oldvines #smallbatch #handcrafted
#connoisseur #delicious

smith & hooper reserve merlot, wrattonbully, sa g11 b49
if you love a medium bodied red that’s going to give you all the
warmth & generosity of a loving hug, then this wine is for you.
expressive bouquet & long, persistent palate, where cassis meets an
unexpected twist of chocolate before savoury tannins take command
of the finish

châteauneuf du pape “les sinards”, rhône, fr b115
fine french delicacy, a luxurious blend of grenache, shiraz, mourvèdre
& other varietals from the rhône valley

*‘i cook with wine, i sometimes even
add it to the food’*

w.c fields

shiraz & blend

chaffey bros, “synonymous”, barossa valley, sa *g11 b49*
a contemporary archetype that demonstrates a finer barossa shiraz

langmeil “freedom 1843”, barossa valley, sa *b190*
langmeil is home to the freedom shiraz, believed to be planted in 1843 by vigneron christian auricht. escaping war & persecution in prussia, auricht travelled to his new homeland, finding freedom in the barossa valley. surviving to this day are some of the oldest and rarest vines in the world. a sumptuous wine.

cabernet sauvignon & blend

cape mentelle, margaret river, wa *b160*
the ultimate expression of a single vineyard site crafted from mature, low yielding vines. opulent

elderton, barossa valley, sa *g12 b54*
not just shiraz from the barossa, but also smooth & lusty cabernet sauvignon. this wine is dark, intensely textured & abound with wonderful chocolate & mint characters

*‘wine is one of the most civilised things
in the world & one of the most natural
things of the world that has been
brought to the greatest perfection’*

ernest hemingway, a moveable feast

tap beer

stone & wood “cloud catcher” **9**
peroni leggera 9.5
asahi 10

bottled beer

asahi “soukai” mid strength 8.5
asahi black 9.5
peroni red label 9
cricketer’s arms scorcher summer ale 8.5
corona 9
burleigh brewery 28 pale ale 8.5
xxxx gold 7.5
crown lager 8.5
james boags light 7

cider

granite belt treehouse apple 10.5
napoleone pear 9

*‘i am a firm believer in the people. if
given the truth, they can be
depended upon to meet any national
crisis. the great point is to bring
them the real facts, and beer’*

abraham lincoln

mixologist at work

aperitif & seafood lover

emporium aperol spritz 19

aperol, prosecco santa margherita & a touch of soda. orange blossom scent sprayed over the top creates a remarkable finish

iceberg 19.5

a freezing cold classic dry martini cocktail. london no.1 blue gin mixed with a touch of lillet blanc, served with a block of ice from the north pole glacier, delivered to us by the eskimo seals...almost

vogue negroni 19.5

enjoy watching the sun go down with this latest-in-trend negroni twist. strawberry infused Campari, cranberry bitters, cinzano 1757 rosso vermouth & hayman's sloe gin topped up with the crisp effect of fever-tree sicilian lemon tonic

the serious ones

the starward 21.5

our very own unique australian starward whiskey shiraz cask is stirred with chocolate bitters, orange bitters, tamborine md macadamia liqueur & cinnamon infused sugar syrup over an ice sphere. new world old fashioned

the sloe way 19.5

your new classic gin martini... hayman's sloe gin stirred with cinzano 1757 rosso & cinzano dry vermouth with lemon peel to finish. sharp & smooth

no.3 g & t duel 29.5

100ml bottle of gin no.3, two bottles of your choice from the fever-tree range, which includes indian, Sicilian lemon & elderflower tonic. garnished with orange & lime slice & a classy mint sprig to finish. sit back, relax & toop it up as you please

still working...

easy & fun

grand beluga 19.5

while we try to not take too much attention away from beluga noble, the star of Russian vodka, we incorporate a trickle of grand marnier, lemon juice, egg white & cranberry bitters to bring you a unique & bold creation

southern love 19

as the passionate love is... sensually captivating, exciting &... lots of trouble! southern comfort mixed with lime juice, cranberry juice, hayman's sloe gin & finally topped up with sicilian lemon tonic

ultraviolet elixir 19

blackcurrant infused absolut citron is the dominant part of this classic style martini combined with crème de cassis, tmd violetta, parfait amour & lime juice for a zesty floral finish

quirky characters

rogue aviator 19.5

fly under the radar with this classic recipe that focusses on rogue society gin as the centre piece, mixed with maraska maraschino liqueur, fresh lemon juice & tmd violetta

emporium express 19

our take on the classic espresso martini consists of mozart white chocolate liqueur, kahlua & frangelico mixed with a double shot espresso...we all know coffee tastes better in a martini!

passionfruit sour 19

the refreshing taste of passionfruit, lime juice, licor 43 & citron vodka shaken hard with egg whites gives an easy drinking cocktail all summer long

‘sex & a cocktail: they both lasted about as long, had the same effect, & amounted to the same thing.’

d.h. lawrence

whisky & whiskey

glen grant tmr	9.5
glenfiddich 12	11
chivas 12	11
chivas 18	14.5
macallan 12yr double cask	13
glenmorangie quinta ruban	15
bruichladdich octomore	19
johnny walker black	12
jameson	10
teeling small batch	10
starward	14
nikka from the barrel	14

*‘alcohol may be man’s worst enemy,
but the bible says to love your enemy’*

frank sinatra

bourbon & bourbon liqueur

wild turkey 86.8	9.5
jim beam devil’s cut	11
jack daniel’s	10
eagle rare 10yr	14
woodford’s reserve	12.5
wild turkey american honey	9.5

rum

havana 3	9.5
havana 7	11.5
bacardi	9.5
sailor jerry	10
shipwreck coconut	11
shipwreck coffee	11
appleton signature blend	10
appleton 12	14
bundy select vat	10
bundy master distillers 2015	12
angostura 1824	15

cognac & brandy

rémy martin vsop	14
hennessy xo	24
st. agnes brandy	9.5

sambuca, limoncello & amari

opal nera	9.5
opal bianca	9.5
limoncello villa massa	10
montenegro	9.5
averna	9.5
ramazzotti	9.5

vodka

absolut	9.5
belvedere	11
beluga noble	12
grey goose	12.5

*'laugh whenever you can, it keeps you
from killing yourself when things are
bad. that & vodka'*

jim butcher, changes

gin

beefeater	9.5
adelaide	11
no.3	11
london no. 1	11
bombay sapphire	11.5
hendricks	12.5
hayman's sloe gin	11

tequila & tequila liqueur

espolón blanco	9.5
espolón reposado	9.5
milagro silver	10
milagro reposado	12
milagro anejo	16
patrón xo cafe	12

mocktail

emporium garden	15
lime & simple syrup topped up with soda. mixed with fresh mint & cucumber, perfumed with rose water	
lychee island	15
shaken blend of lychee & cranberry juice topped with fresh passionfruit pulp	

water

antipodes still 1lt	11
antipodes sparkling 1lt	11

soft drink

fever-tree indian tonic 175ml btl	5.5
fever-tree dry ginger ale 175ml btl	5.5
fever-tree gingerbeer 175ml btl	5.5

coca cola gls	5.5
diet coke gls	5.5
lemonade gls	5.5
lemon, lime & bitters gls	6.5

schweppes soda water 300ml btl	6.9
coca cola 330ml btl	6.9
diet coke 330ml btl	6.9
fanta 330ml btl	6.9
solo 300 ml btl	6.9

juice

apple	6.5
orange	6.5
pineapple	6.5
cranberry	6.5

happy coffee 18.5

coconut island

shipwreck coconut & coffee rum, coco lopez coconut cream & whipped cream

sweet irish

jameson, drambuie & whipped cream

coffee sin

absolut vodka, kahlua & tmd butter caramel

affogato 17.5

choice of frangelico, tmd butter caramel or any liqueur you feel, espresso coffee & vanilla ice cream

coffee & tea

short black 3

short macchiato 3.5

long black 4

long macchiato 3.5

café latte 4.8

flat white 4.8

cappuccino 4.8

hot chocolate 4.8

hot mocha 5.5

mug *add* .5

soy *add* .5

zymil *add* .5

chai, hazelnut, vanilla or caramel syrup *add* .5

english breakfast 5.5

darjeeling green 5.5

chamomile herbal 5.5

peppermint herbal 5.5

lemongrass & ginger 5.5

desserts 16ea

cookies & ice cream

double chocolate cookie, brownie pieces & peanut caramel

passionfruit meringue pie

biscuit crumbs, passionfruit curd & chantilly cream

white chocolate & raspberry panna cotta

fresh berries & hazelnut biscotti

spanish crème brûlée

burnt cream custard & candied orange

share dessert platter 38

a sample of all four desserts

dessert botrytis wine & fortified

“noble one” semillon *g12 b54*

alluring aromas of citrus marmalade, quince & vanilla bean

seppeltsfield “para” 18yo tawny port *g15*

a great example of the sheer finesse that can be achieved in blended tawnies from seppeltsfield

‘life is short. eat dessert first’

ernestine ulmer