



embers

wood fired

evening menu

Starters

Crusty Bread (4 slices)	6
Crusty country loaf with balsamic vinegar and olive oil.	
Garlic Bread (4 slices)	7
Bruschetta (2 slices)	12
Ripe tomatoes, basil, red onion and olive oil on crusty garlic bread.	
Pizza Bianca	15
12 inch pizza topped with olive oil, mixed herbs and sea salt.	
Marinated Olives & Fetta	10
Toasted focaccia bread with mixed olives and fetta.	
Seafood Chowder	small 12 / bigger 16
Creamy homestyle chowder filled with fresh WA seafood and served with bread.	
Salmon on Crusty	16
Embers' smoked salmon, capers, red onion and lemon on crusty garlic bread.	
Spanish Sausage	16
Chorizo sausage with green split olives, served on toasted focaccia.	
Trio of Dips	15
Basil pesto, olive tapenade and sundried tomato dip served with freshly baked focaccia and crackers.	
Embers Antipasto Plate	16 per person (min 2)
Crumbed garlic prawns and squid with dipping sauce, smoked salmon, chorizo sausage and focaccia bread, cured meats, Brie cheese, olives and home made dip.	
Fresh Oysters Natural	½ D 18 / D 28
Sourced from varying regions all over Australia.	
Kilpatrick Oysters	½ D 20 / D 32
Fresh oysters gratinated with bacon and Embers' own Kilpatrick sauce.	
Latino Prawns	entree 19 / main 29
WA King Prawns in sizzling garlic olive oil, served with freshly baked focaccia bread. (Chilli on request.)	

Chilli Mussels (Mild / Med / Hot) entree 18
Fresh mussels in our rich garlic and chilli napolitana sauce, served with focaccia bread.

Rosemary Chips 8
Hand cut chips tossed in rosemary and salt and served with aioli.

Salads

Garden Salad 10
Greek Salad 12
Caesar Salad 13

Mediterranean Salad 13
Eggplant, mesclun, olives, roasted capsicum, cherry tomatoes, onion.

Insalata Estiva 13
Blanched asparagus, fresh spinach, roasted pinenuts, mesclun and orange segments.

Peri Peri (Mild / Med / Hot) 27
Chilli marinated chicken served on a seasonal salad.

Chicken Caesar 27
Pan fried chicken, bacon, anchovies, croutons, cos lettuce in Embers' own caesar dressing.

Squid Caesar 25
Crumbed and fried squid with bacon, anchovies, croutons, cos lettuce and Embers' caesar dressing.

King Prawn and Smoked Salmon Salad 29
Pan fried WA king prawns and Embers' smoked salmon, red onions, capers, asparagus and avocado on a bed of seasonal salad, tossed in a light olive oil and balsamic dressing.

Riscaldato Salmon Salad 29
Strips of pan fried Atlantic salmon, on a fresh salad of blanched asparagus, fresh spinach, roasted pinenuts, mesclun, orange segments and snowpeas drizzled with a light olive oil and balsamic dressing.

Warm Beef Salad 29
Pan fried strips of beef served on fresh mesclun, spinach, snow pea sprouts, roasted capsicum, avocado, roasted cherry tomatoes and cashews, drizzled with a sweet sesame soy dressing.

Gluten-free options of menu items available, just ask.

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Sea

Squid	26
Crumbed and fried squid with Embers' own sweet chilli salsa and tartare sauce. Served with hand cut chips and salad.	
Chilli Mussels (Mild / Med / Hot)	25
Fresh mussels in our rich garlic and chilli napolitana sauce, served with focaccia bread.	
Salmon Vodka	32
Pan fried salmon, cooked med-well, topped with WA king prawns reduced in a vodka cream sauce. Served with creamy mashed potato, sautéed greens and roasted cherry tomatoes	
Fresh Fish	33
WA Fresh fish pan fried or char grilled, with a choice of tartare or citrus sauce. Served with today's potatoes and vegetables.	
il Pesce	33
Fresh fish in a white wine and lemon reduction, seasoned with poppy and sesame seeds. Served with creamy mashed potato, sautéed greens and roasted cherry tomatoes.	
Embers' Platter	80
Delicious combination of fresh fish, sizzling garlic king prawns, oysters natural or Kilpatrick, chilli mussels and crumbed squid served with Embers hand cut chips (serves two very hungry people)	

Land

Chicken Parmigiana	28
Crumbed chicken breast topped with napolitana sauce and cheese, served with today's potatoes and vegetables.	
Beef Parmigiana	29
Crumbed beef fillet, topped with napolitana sauce and cheese. Served with today's potatoes and vegetables.	
Sirloin or T-Bone Steak	30
Char-grilled to your liking with a choice of pepper, garlic, diane, seeded mustard or creamy mushroom sauce. Served with today's potatoes and vegetables.	
Cordon Bleu	29
Chicken breast, smoked ham, matured cheddar, lightly crumbed and topped with a blue cheese sauce. Served with today's potatoes and vegetables.	
Scaloppini Mushroom	29
Tender beef fillet cooked in a sweet masala, white wine and creamy mushroom sauce. Served with today's potatoes and vegetables.	

Saltimbocca Alla Romana	29
Fillet medallions pan fried in a white wine and butter sauce with bacon. Served with today's potatoes and vegetables.	
Embers Mignon	32
Tender beef fillet wrapped in bacon and topped with garlic butter and cooked to your liking. Served with hand cut chips and salad.	
Sea Bone Steak	36
T-bone char-grilled to your liking, topped with a creamy garlic king prawn sauce. Served with today's potatoes and vegetables.	
Fillet Steak	34
Char-grilled fillet steak served with creamy mashed potato, sautéed greens and roasted cherry tomatoes.	
Carpet Bagger	38
Fillet steak, cooked to your liking, filled with fresh oysters or king prawns and pan fried in a mushroom, cracked black pepper and napolitana sauce. Served with today's potatoes and vegetables.	

Pasta

Arrabbiata (Mild/Med/Hot)	21
Mushrooms, olives, chilli and penne pasta in a fresh napolitana sauce.	
Primavera	21
Seasonal vegetables, fettuccine pasta in a white wine and cream sauce.	
Giardino	21
Broccoli, cherry tomatoes, spinach, olives, onion and garlic tossed through fettuccine pasta with olive oil and parmesan.	
Siciliana	24
Pan fried chicken, snow peas, roasted eggplant, parmesan cheese, penne pasta in a napolitana sauce.	
Puttanesca (Mild / Med / Hot)	24
Chorizo sausage, anchovies, olives, capers, spring onions, fresh chilli and fettuccine in a napolitana sauce.	
Tortellini Carbonara	24
Bacon, mushrooms, parmesan cheese and chicken tortellini in a creamy sauce.	
Portofino	24
Pan fried chicken, bacon, mushrooms, snow peas and fettuccine pasta in a creamy sauce.	
Cannelloni	20
Filled with baby spinach and ricotta, topped with napolitana sauce and parmesan served with mesclun, shaved parmesan and pinenut salad.	

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Embers Balls	24
Home made meatballs in a rich tomato and basil sauce served with spaghetti.	
Marinara	28
Prawns, squid, fish, mussels and spaghetti in a napolitana sauce.	
Sardinia	28
Smoked salmon, prawns, capers, asparagus, snow peas and fettuccine in a creamy sauce.	
Granchio (Mild/Med/Hot)	28
Fresh crab and prawns tossed through linguini with olive oil, garlic, lemon and chilli.	
Gluten-free pasta available	extra 2

Risotto

Mushroom	24
Arborio rice, local mushrooms, spring onions and parmesan cheese.	
Calabrese (Mild / Med / Hot)	25
Arborio rice, olives, chilli, mushrooms and sundried tomatoes in a spicy napolitana sauce.	
Seafood	28
Arborio rice tossed with fresh seafood in a napolitana sauce.	
Toscana	28
Arborio rice, chicken, bacon, chorizo sausage, beef fillet, roasted capsicum, olives, spring onions, mushrooms and sundried tomatoes.	

Woodfired Pizza (12 inches/8 slices)

Margherita	20
Tomato, bocconcini & basil.	
Bambino	21
Leg ham & pineapple.	
Pepperoni	22
Spicy pepperoni, pineapple & roasted capsicum.	
Quattro	23
1/4 spicy Italian sausage, 1/4 red onion & roasted capsicum, 1/4 marinated artichokes & basil, 1/4 field mushroom.	
Cow Huggin Hippy	23
Roasted capsicum, zucchini, red onion, sun dried tomato, eggplant & basil pesto.	
Pepped Up	23
Spicy pepperoni, field mushrooms, bocconcini and garlic.	
Classic Italian	24
Cacciatore sausage, prosciutto, tomatoes, olives, red onion & basil.	

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Foghorn Leghorn	24
Chicken, red onion, roasted capsicum, fresh basil & BBQ sauce.	
Al Capone	24
Fire roasted beef, bacon, cacciatore, olives, chilli & roasted capsicum.	
Capricciosa	24
Prosciutto, field mushrooms, anchovies, tomatoes & olives.	
Darling Range	24
Jarrah smoked chicken, artichokes, fetta & avocado.	
Niccinator	24
Mushrooms, ham, olives and fetta.	
Scarlet P	25
Pumpkin, goats cheese, sage, pinenuts and spinach on a creamy base.	
Tajmachook	25
Tandori chicken, spinach, capsicum, onion and sour cream on a tandoori base.	
The King	25
Creamy garlic base topped with king prawns, cherry tomatoes and fresh herbs.	
Emberino	24
Mexican chilli chicken, pinto beans, jalapeños, avocado, sour cream & salsa.	
Nutty Chook	25
Satay chicken, pumpkin, capsicum, onion, coriander & cashews on a satay sauce base.	
The Whole Kit (and caboodle)	25
Mushroom, artichokes, tomato, red onion, fresh capsicum, olives, spinach and fetta.	
Embers Sea	26
King prawns, smoked salmon, capers, capsicum & avocado.	
Carnivore	26
Chicken, bacon, ham, beef, cacciatore sausage & BBQ sauce.	
The Whole Shabang	26
Roast beef, bacon, cacciatore sausage, chicken, tomato, capsicum, red onion, pineapple, olives & basil.	
Half / Half combination	extra 2
Gluten-free bases available: 9 inch and not suitable for Celiacs.	

Recipe for EMBERS RESTAURANT

The following recipe is complicated and exhausting but is well worth the rewards it reaps.

INGREDIENTS

1 Duo of infamous sisters
(ideally polar opposites)

2 handfuls of dedicated kitchen staff
(must include at least one epic Alex)

A pinch of attentive waitstaff
(one Tash is recommended)

A truckload of fresh ingredients
(must be topped up daily)

A bunch of excessively heavy chairs & even
heavier tables *(that cost a fortune to replace)*

Dozens of regular and first timer patrons

A tiny car park *(that is always full)*

Infinite patience *(and no sense at all)*

METHOD *(See below photograph for appropriate attire)*

Add dedicated kitchen staff to kitchen area. Using one half of the infamous duo, extract any creative culinary ideas. Add these culinary ideas to the truckload of fresh ingredients and blend. Stir vigorously; add some heat, some pressure and then a pinch of chaos for good luck. Set aside to stew.

Set, use, clean and reset those heavy tables and chairs, repeat for 3 services a day. Combine in the attentive wait staff whip them all around. Gently fold in the regular and new patrons, season with the other half of the infamous duo (if absent substitute with Tash) and chill.

Combine the two components, and add the infinite patience (this will reduce the chance of mishaps). Wait five years.

You will be rewarded with not only a restaurant but many friendships and memories that will surely last a life time.



Fully Licensed

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