

craft beer bar  
**EMBASSY**  
Est. 1928

**MAINS**

- BEEF EYE FILLET\*  
200G (GF)** 22
- CHICKEN BREAST  
SCHNITZEL** 18  
PARMIGIANA ADD 3
- ROSTBIF RUMP STEAK  
200G (GF)** 18

**CRISP SKIN ATLANTIC SALMON 22**  
W. SALT & PEPPER POTATO, AVOCADO  
SALSA, CHAMPAGNE & CHIVE DRESSING &  
SNOW PEAS

**BEEF BRISKET NACHOS 15.5**  
AVOCADO, CORN, CHEESE, JALAPENO,  
CORN CHIPS, SALSA, SOUR CREAM \*GF  
W.O CHIPS

**VEGETARIAN NACHOS(V) 15**  
SWEET POTATO, PUMPKIN, GRILLED  
CORN, AVOCADO, JALAPENO, TOMATO,  
RED ONION \*GF W.O CHIPS

**BEER BATTERED BARRAMUNDI (DF) 17.5**  
W. FRIES, SALAD & TARTARE

COMES W. FRIES, SALAD & SAUCE:  
MUSHROOM, GRAVY OR PEPPER

**SMOKED BOARDS**

**SEAFOOD BOARD**

SELECTION OF HOT SMOKED ATLANTIC SALMON,  
SMOKED TREVALLY, SMOKED FISH CAKE, CRISP  
BATTERED OYSTERS WITH SMOKED BACON DIPPING  
SAUCE AND CONDIMENTS

**WOOD SMOKED BBQ MEAT BOARD**

BBQ BRISKET, PORK RIBS, SMOKED WINGS,  
SMOKED STEAK & CONDIMENTS

**SERVES**

- 1 24
- 2 46
- 3 64
- 4 82

**SLIDERS**

**BETWEEN  
TWO BUNS**

**HOAGIES**

COMES W. HAND-CUT FRIES

**2 = 15.5 3 = 20**

**CHEESEBURGER**

MUSTARD, TOMATO, PICKLE

**SOUTHERN CHICKEN**

SLAW OF SHAVED FENNEL, RADISH,  
CABBAGE & CELERY W. CITRUS CREAM

**PORK BELLY**

W. KIM CHI AIOLI, PICKED CUCUMBER  
AND RADISH SALAD

**SPICED PUMPKIN AND FETA**

FRITTER W. DUKKAH, AVOCADO AND  
PARSLEY SALSA W. TOMATO CHUTNEY

**BBQ BEEF BRISKET**

PICKLED RADISH, RED CABBAGE,  
CORIANDER W. YELLOW MUSTARD  
SEED RELISH

COMES W. VEGETABLE CRISPS

**17**

**BRIOCHE MEATBALL**

TRADITIONAL MEATBALLS IN  
CHIPOTLE & TOMATO SAUCE  
SERVED ON A BRIOCHE ROLL AND  
TOPPED W. SHAVED PARMESAN &  
ROCKET

**PULLED BBQ PORK**

TOPPED W. FENNEL AND RADISH  
SLAW DRESSED IN SWEET PAPRIKA  
AIOLI

**SMOKED BEEF BRISKET**

W. PICKLED RED CABBAGE,  
PARSLEY AND SMOKED TOMATO

GF BUNS AVAILABLE ON REQUEST

**CHEESEBURGER**

**17**

SESAME SEED BUN W. BEEF  
PATTY, TOMATO CHUTNEY,  
AMERICAN MUSTARD, KOSHER  
PICKLES, CHEDDAR CHEESE &  
HANDCUT FRIES

**ROB'S BURGER**

**19**

BEEF PATTY ON SESAME SEED  
BRIOCHE BUN W. BACON, EGG,  
CHERRY TOMATO CHUTNEY,  
BEETROOT, SHARP CHEDDAR &  
HANDCUT FRIES

**BURGS**

**200G RUMP - BEER BATTERED BARRA - SCHNITZEL**

W. FRIES, SALAD, HOME-MADE GRAVY,  
MUSHROOM OR PEPPER SAUCE

**SALADS**

**SPICED LAMB SALAD 18**  
MIXED LEAVES, OLIVES, FETA, MINT,  
ROAST PUMPKIN & SWEET POTATO  
W. TZATZIKI, SMOKED EGGPLANT &  
TOASTED ALMONDS

**COCONUT & LEMONGRASS**

**CHICKEN 17**  
ASIAN SALAD W. RICE NOODLES,  
SHAVED GREEN PAPAYA, CHILI,  
CORIANDER, MINT, LIME AND  
TURMERIC ROASTED COCONUT

**FRIES**

**BUILD YOUR  
OWN FRIES STACK**

- 1. START WITH FRIES**
- FRIES (GF,DF) 10
- SWEET POTATO FRIES (GF,DF) 11
- 2. TOP WITH CHEESE AND**
- CHILI MINCE (GF) 2
- BBQ SMOKED BEEF BRISKET (GF) 4
- PERI-PERI SMOKED PORK (GF) 4
- 3. SMOTHER IN GRAVY 2**

**BITS AND PIECES**

**PORK BELLY (GF, DF) 14**  
48 HOUR POACHED SOY PORK  
BELLY W. KALE CRACKLE,  
PICKLED RADISH, SHISHO,  
GINGER, SHALLOT AND SESAME

**SOUTHERN FRIED  
CHICKEN BITES 11**  
W. CITRUS AIOLI

**MINI BEEF AND JALAPENO PIES 12**  
W. SPICY TOMATO AND  
CORIANDER DIPPING SAUCE

**CALAMARI (GF) 12**  
CRISP BABY SQUID SERVED W.  
LEMON AND SOUR CREAM AIOLI  
ADD ASIAN SALAD 5

**WINGS**

**BUFFALO (GF) 12.5**  
W. BLUE CHEESE SAUCE

**SMOKED (GF) 12.5**  
W. CORIANDER & YOUR CHOICE OF  
SAUCE