

APPETIZERS

Ember's soup of the day \$6
Freshly made, from the firepit to your table.

☒ **Smoked Tomato Soup** \$6
Smoked Roma tomato purée, with roasted summer vegetables.

☒ **Fireside Salad** \$9
Grilled marinated summer vegetables tossed with roasted pine nuts, cherry tomatoes, fresh herb dressing & garnished with goat cheese.

☒ **Marmot Garden Greens** \$7
Fresh crisp greens, garnished with carrots, cucumbers, tomatoes & your choice of dressing.

Ember's Caesar Salad
Small \$9 Large \$11
Crisp romaine lettuce tossed with herb croutons, cured bacon, our creamy garlic Caesar dressing & sprinkled with Parmesan cheese.

Add chicken or prawns to any salad \$6

Smokestack Fritters \$10
Lightly battered grilled chicken breast, mango & Havarti cheese deep fried, served with a jalapeño salsa.

☒ **Ember's Bruschetta** \$8
Fresh tomato, basil & spring onions with Parmesan cheese, on an olive oil drizzled panini loaf.

Crab Dip \$11
Crab, cream & white cheddar cheese, blended with green onions & dill, served with herb crostinis.

☒ **Spring Rolls** \$9
House made spring rolls on a bed of lettuce, served with a sweet chili lime dipping sauce.

Mini Beef Wellington's \$12
A miniature of the classic, served with a tarragon horseradish sauce.

Jumbo Prawn Skewers \$12
Grilled in garlic butter, served on top of radish sprouts with a lemon aioli.