

**A FOOD TO GO
EMPORIO - EVERYDAY**



OPEN 7 DAYS
8am-6pm
Sat: close 5pm
Sun: close 4pm

SMALL & SPECIAL EATS

Handmade in small quantities with fresh-prime ingredients, for exceptional taste and flavour.

For: Global Grazing, an Eclectic Meal, DIY Platters.

Arancini Balls - ricotta & roasted vegetables **\$3**

Croquettes-jalapeño pepers, potato & cheese **\$3**

Chicken Goujons-coated with panko crumbs **\$3.50-\$4.50**

Thai Chicken Cakes- vermicelli noodles,lemongrass, & Thai spices-topped with chilli jam **\$4**

Samosas-curried vegetables **\$7**

Frittata Slices- filled with ricotta & roasted vegetables **\$8.50**

Spring Rolls - chicken & pork -coriander omelette & mushroom **\$3.50**

Piadinis - vegetarian (several varieties) -prosciutto, basil, spinach & cherry tomato **\$8.50**

Sausage Rolls- traditional-beef,chutney & Worcestershire sauce **\$4.50**

Pasties- Greek style- lamb & mint **\$7**

Individual Pies-
- beef & burgundy **\$9.50**
- chicken & leek

Mini (sour dough) Baguettes-cos lettuce,poached chicken & mayo **\$6.50**

*Where appropriate items come with house-made dipping sauces, and with advance notice can be ordered by the dozen.

ROUND SAVOURY TARTS

So nice to slice-fresh ingredient combos,baked on a bed of caramelised onions

Pan-Fried Mushrooms, ricotta & fresh herbs.

Roasted Pumpkin, spinach & ricotta

Pan Fried Bacon, fresh thyme & ricotta **\$20 serves 4**

READY TO HEAT & EAT MEALS

Freshly Prepared in Small Batches

Daily Selection Includes:

- *Moroccan Chicken Tagine
- *Beef Massaman Curry
- * Thai Style Curry
- *Coq Au Vin
- *Vegetarian Moussaka
- *Lamb Ragu
- * Italian Meatballs
- *Beef Bolognese Sauce
- *Deluxe Chicken & Leek Pies
- *Deluxe Beef & Burgundy Pies
- *Beef Lasagne

*Serving sizes vary from 2-4 serves
*Prices range from \$18- \$30 depending on the item and serving size

*The selection changes daily- check for new additions like - Mac & Cheese, Cannelloni, Chili Con Carne.

FRESH SUPER SALADS

Vietnamese Coleslaw- Chinese cabbage, savoy & red cabbage & julienned carrots-dressed with spicy Asian vinaigrette

Quinoa-with red & white quinoa,tossed with roasted cauliflower, broccoli, pumpkin & peas with yoghurt sauce

Caesar-panko crumbed chicken, bacon, crispy salad greens, hard boiled eggs with a creamy mayonnaise & yogurt dressing

Classic Nicoise - with cos lettuce,Italian flaked tuna,cherry tomatoes,green beans,black olives,- capers,baby potatoes, hard boiled eggs,parsley,red onion & drizzled with horseradish & yoghurt mayonnaise.

Small: \$11 Medium: \$15 Large \$18.50

*Check for other salad varieties introduced daily.

SUPPLIES:

- Housemade Biscuits & Muesli * Allpress Coffee * Keans Free Range Eggs
- *Soy, Almond & Oat Milks *Quality Victorian Wines
- *Cunliffe & Waters, Jams, Relishes, Chutney

SOUPS OF THE DAY

3-4 Varieties Fresh Daily

Thai Style-sweet potato & pumpkin

Zucchini, prosciutto, peas & fresh mint

Lamb Shanks, peas, barley & vegetables.

Cauliflower, potato & leek with bacon garnish

\$22 serves 2-3 \$38 serves 4-5 Small \$10.50

*Check for new varieties added daily

DRINKS

Coffee, Chai, Freshly Squeezed, Orange Juice, Teas, Iced Coffee, Iced Chocolate, Tiro & Split Rock Selection.

THE SWEET LIFE

From Foodie Cupcakes to Pavlova Slab Slices, Panna Cotta & Whole Cakes.

Daily Instore Selection can include:

LOG CAKES: Flourless Orange; Hummingbird, Carrot & Walnut; Apple & Blueberry **(serves 4) \$20**

DESSERTS:
Classic Trifle **\$18(serves 2)**
Panna Cotta **(single)\$8.50**
Sticky Date Puddings **(single)\$9.50**
Crumbles with Roasted Fruits **(single)\$8.50**

*Larger servings of all Desserts also available

WHOLE CAKES: Classic Sponges; Pavlova Roulade; Sicilian Apple; Flourless Chocolate; Mud.

TARTS: Almond Frangipani with seasonal fruits; Citrus Lemon topped with house-made lemon curd.

*Phone 9822 8849 for the Daily Selection Details.

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