



the emerald room

R E S T A U R A N T

Welcome,

The Emerald Room menu is connected to land and region, with a menu driven by the local produce and cooked for the day. We aim to give you an experience with thoughtful dishes focusing on great produce and detailed service.

Much like our food we have a carefully curated wine list, each bottle selected for a reason with something for everyone. Actively selecting suppliers with a focus on their environmental impact, those who are family or independently owned or who are actively contributing to causes which we believe important. We also offer local and international beer and cider, and a small selection of classic cocktails and alcohol free options.

We hope you enjoy,

Michael Haines (Chef) & Amber Lorimer (Manager)



the emerald room
RESTAURANT

GLOSSARY & SUPPLIERS

CAPONATA

A classic Sicilian side dish made with eggplant, onions, tomatoes, olives, and capers.

CARPACCIO

Thinly sliced & raw, typically served as an appetizer with a light dressing or garnish.

CASARECCE PASTA

Traditional Sicilian pasta in a short, twisted tube-shape.

CIOPPINO

Italian tomato-based broth served with seafood

CURTIDAS

Mexican pickled onion.

DÉLICE

French term referring to something delicious or a delicacy, often used to describe a rich, layered dessert.

MISO TALLOW

A savory blend of rendered beef fat infused with umami-rich miso.

OLIVE PANGRATTATO

Italian for breadcrumbs.

SEMIFREDDO

A semi-frozen Italian dessert similar in texture to mousse or ice cream.

TATAKI

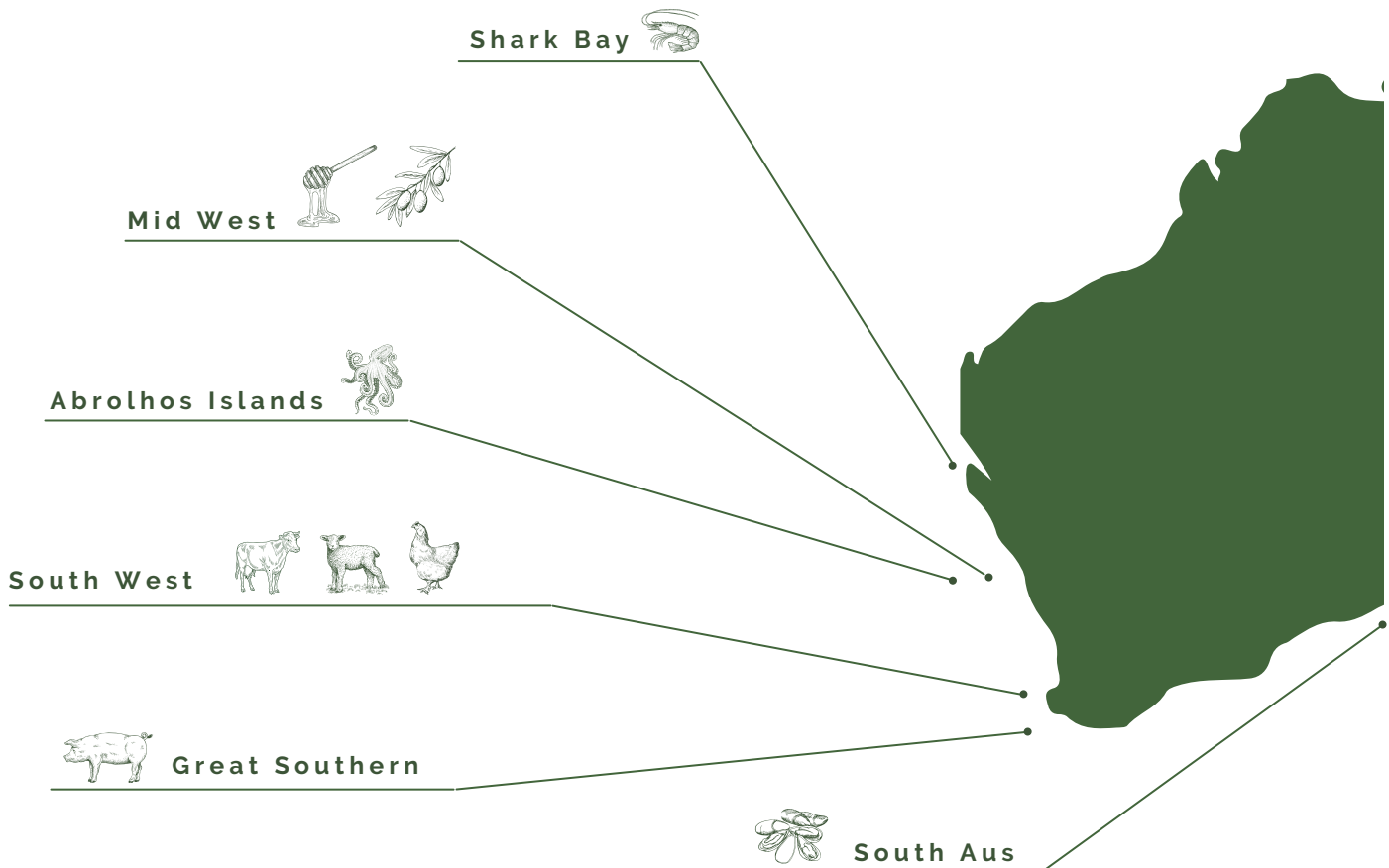
A Japanese cooking technique where meat or fish is briefly seared on the outside, left raw on the inside, and thinly sliced.

TOMATO SUGO

A slow-cooked Italian tomato sauce made with garlic, onions, olive oil, and herbs.

EVOO

Extra Virgin Olive Oil.



Although we strive to source from the suppliers listed above, stock limitations may occasionally necessitate sourcing from alternative areas.

GLOSSARY



the emerald room
RESTAURANT

FLAMETREE

Flametree Wines Cellar Door and Winery is located on the picturesque shores of Geopraphe Bay and is conveniently located just off Caves Road between Busselton and Dunsborough. Owned by the Towner family, Flametree Wines is a proud team, committed to producing consistent, distinctive Margaret River wines.

DOMAINE NATURALISTE

It is Domaine's belief that a holistic approach reaps the greatest rewards, both for the wine and the environment. "It is our responsibility to sustainably conduct agriculture and winemaking, while respecting the related ecosystems, with the final objective of leaving that land in better health for the next generation" Bruce Dukes - Winemaker

MARCHAND & BURCH

Marchand & Burch's viticulture is rooted in biodynamic and sustainable practices that work with nature rather than against it. Emphasizing soil health, organic methods, and minimal intervention, they aim to preserve the environment while producing wines that reflect their unique terroir. This eco-conscious approach, applied in both France and Australia, honors tradition and promotes long-term vineyard vitality.

LOIMER

Biodynamic farming, inspired by Rudolf Steiner's principles, lies at the heart of this winery's philosophy, treating the vineyard as a living, self-sustaining ecosystem. Since 2006, their practices have focused on enhancing biodiversity, building healthy soils through compost and humus, and strengthening vines naturally with plant-based treatments. Manual work, minimal intervention, and spontaneous fermentation in the cellar ensure wines that authentically express their origin.

FINCA LAS MORAS

Committed to sustainability and social responsibility, they also produce Fair Trade and organic-certified wines that underscore respect for the land, community, and authentic expression

INAMA

Championing terroir over trends and capturing the essence of volcanic Soave soils through old-vine Garganega and innovative Sauvignon Blancs. Organic in practice and focused on minimal intervention

AUDREY WILKINSON

Audrey Wilkinson isn't just one of Australia's oldest wineries - it's also a pioneer in sustainable viticulture, continuously exploring eco-friendly practices to preserve its Hunter Valley legacy

D'ARENBERG

Certifications from Sustainable Winegrowing Australia and ACO for organic and biodynamic practices. It scored 93% on Ecotourism Australia's 2023/24 Strive 4 Sustainability Scorecard. The winery uses solar power, recycles, reduces plastic, and promotes biodiversity, with a goal of net carbon zero by 2035

KILIKANOON

Drawing on diverse microclimates—from terra rossa hillsides to alluvial plains at varying altitudes—they specialize in hand-crafted wines, using minimal intervention and low-yield vineyards to express balance, natural acidity, powerful fruit, and longevity

GHOST ROCK

Over 20 years the Arnold family have almost single-handedly created the Cradle Coast wine region of Northern Tasmania. Every vineyard hand-built, hand-planted, to the exact specification.

CRAGGY RANGE

Craggy Range combines precision viticulture, biodynamic-regenerative practices, extensive native plantings (150,000+), organic conversions, and innovative cellarwork to safeguard soil health, biodiversity, and regional authenticity



BREADS

GARLIC BREAD

Confit garlic, butter, toasted sourdough 12

SOURDOUGH, BRIE, OLIVES SHARE PLATE

Baked Brie, hot honey, warm olives, Block 275 canola, balsamic glaze, toasted sourdough 32

ENTRÉES

MUSHROOM BRUSCHETTA (V)

Marinated mushrooms, feta, shallot, EVOO, toasted sourdough 22

ROMA BRUSCHETTA (V)

Roasted Roma tomato, black olive, feta, basil pesto, sourdough 19

CAULIFLOWER TACO (VEGAN)

Beet tortilla, spiced cauliflower, curtido, avocado, tomato, coriander 21

LAMB RIBS

Sticky honey chilli glaze, curtido, chive, triple cooked chips 24

CRISPY CALAMARI SALAD

Sichuan pepper, Asian slaw, pickled cucumber, chilli lime aioli 23

BEEF TATAKI

Seared eye fillet, cucumber, chilli mayo, confit ginger, sesame 24

WARM OCTOPUS CARPACCIO

Citrus, spiced tomato, yoghurt 26

MAINS

SEAFOOD CIOPPINO (GFO)		47
Prawns, mussels, squid, fish, tomato broth, saffron aioli, toasted sourdough		
SOUS VIDE CHICKEN BREAST (GF)		44
Braised mushroom, asparagus, cauliflower, mashed potato, chicken jus		
LAMB RIBS		49
Sticky maple chilli glaze, apple slaw, corn, triple-cooked chips		
GRILLED LOCAL FISH (GF)	100g Serve	27
Caponata, smoked tomato, butter, lemon	200g Serve	51
BATTERED FISH OF THE DAY	100g Serve	27
Rosemary salted chips, dressed leaves, pickled onions, tartare sauce	200g Serve	51
CHICKEN ALLA VODKA PASTA		42
Chicken breast, tomato sugo, cream, casarecce pasta, parmesan, olive pangrattato		
SHARK BAY KING PRAWNS PASTA		48
Roma tomato, garlic, chilli, cream, parmesan, casarecce pasta, lemon, parsley		
SOUS VIDE PORK SCOTCH FILLET (GF)		45
Plum, spiced apple, braised cabbage, roast carrot, jus		
STUFFED EGGPLANT (VEGAN, GF)		42
Chickpeas, capsicum, pumpkin, Moroccan spices, avocado, mixed leaves		
350G BLACK ANGUS SCOTCH FILLET (GF, DFO)		56
Cooked to your liking. Served with king oyster mushroom, miso tallow, smoked salt, truffle mash		
Choice of Sauce: Port Jus Pepper & Cognac Miso Butter		

SIDES

GREEK SALAD	14
Cos lettuce, cucumber, olives, tomato, feta, red onion, balsamic, EVOO	
CAESAR SALAD	15
Cos lettuce, parmesan, croutons, bacon, Caesar dressing	
DRESSED LEAVES (GF, DF)	10
Mixed leaves, seasonal salad items, lemon vinaigrette	
ROCKET, PARMESAN & BLUEBERRY SALAD	15
Lemon oil	
ROAST CARROTS	9
Hot honey, toasted almonds	
CRUNCHY FRIES	10
Rosemary salted potato fries served with garlic aioli	
PARIS MASH (GF)	8
Buttery Royal Blue mashed potatoes	
STEAMED VEGETABLES (V)	15
Steamed seasonal vegetables tossed in olive oil	

CHILDREN'S MENU

CASARECCE BOLOGNESE	17
Beef Bolognese, casarecce pasta, parmesan	
FISH AND CHIPS	17
Battered fish, crunchy chips, garden salad, tomato sauce	
CRUMBED CHICKEN & TOMATO BAKE	17
Crumbed chicken topped with tomato sugo and cheese, served with crunchy fries and salad	
BANGERS AND MASH (GF)	17
Local chipolata sausages, creamy mash potato, salad, tomato sauce	
KIDS ICE CREAM & MERINGUE	8
Vanilla ice cream, raspberry compote, crushed meringue	
KIDS ICECREAM AND CHOCOLATE SAUCE	8
Vanilla ice cream, chocolate sauce	

DESSERTS

CHOCOLATE DELICE (GF)

Vanilla ice cream, hazelnut crumble, Frangelico caramel

17

COFFEE PANNA COTTA (GFO)

Biscotti, Kahlua cream

17

WHITE CHOCOLATE SEMIFREDDO (GF)

Dark chocolate pearls, toasted coconut, seasonal berries

17

CHERRY RIPE ICE CREAM (VEGAN, GF)

Chocolate ripple, toasted coconut, crushed meringue

17

DESSERT OF THE WEEK

Changes weekly — please ask our waitstaff

17

LIQUEUR COFFEE

IRISH COFFEE WITH IRISH WHISKEY

12

ENGLISH COFFEE WITH GIN

12

CAFE ROYAL WITH COURVOISIER

12

RUSSIAN COFFEE WITH VODKA

12

SULTAN SPECIAL WITH BAILEYS

12

WINE LIST

WHITE WINES

Craggy Range SB

Marlborough NZ 16 64
The elegant aromas of white peach, lemon, blossoms, fresh-cut herbs, and passionfruit.

Audrey Wilkinson Chardonnay

Hunter Valley, SA 14 49
The palate is juicy and balanced with flavours of white peach and green apple and crisp acidity. Subtle use of French oak adds structure and complexity.

Inama Vulcaia Sauvignon Del Veneto

Veneto, Italy 17 69
An intense straw yellow with golden reflections. Floral and citrusy with acidity and minerality and elongated with citrus tones.

Ghost Rock Pinot Gris

North West, TAS 16 59
Hints of nectarine and pear are complemented by a freshness on the palate. Cool, maritime conditions afford both vibrant acidity and exotic characters.

Loimer 'Lenz' Riesling

Niederösterreich, Austria 17 69
Aromas of lime zest, white peach, green apple, and orange blossom. Dry, snappy and energetic underlying minerality and a saline finish.

Flametree Estate Range SBS

Margaret River, WA 16 61
Fragrant lychee, lime, lemongrass and stone fruits. The lychee notes and white nectarine provide a burst of flavour on the palate complemented with hints of fresh cut herbs.

Marchand & Burch Villages Chardonnay

Great Southern, WA 69
White grapefruit and nectarine, fragrant field flowers and citrus blossom inform a deluxe aromatic profile, Citrus and orchard fruits with a complement of freshly blanched almonds.

Rameau D'Or Côtes De Provence Rosé

Méditerranée, France 49
It suits apéritif drinking, but is also a superb accompaniment to grilled seafood, or pasta dishes. A crisp, dry finish and an outstanding southern French rosé.

RED WINES

Mon Tout Grenache

Multi Region, WA 15 64
Rich, fresh red fruits dominate the nose and the palate with cherries, plums and ripe raspberries.

Audrey Wilkinson Shiraz

Hunter Valley, SA 14 53
Majority French oak is used to mature a wine that has flavours of intense cherries and violets overlapping powerful mulberry.

Inama Carmenère Più

Veneto, Italy 17 67
Vivid ruby core with a narrow purple rim. Elegant nose of small dark berries, cocoa and black pepper. Balanced, fresh palate, fruity and spicy, integrated tannins and length.

Domaine Naturaliste Rebus Cab Sav

Wilyabrup, WA 17 69
An intricate tapestry of glazed cherries, violets and graphite, deftly woven into a palate laden with flavours of red currants, cacao nib and plum skin.

Kilikanoon Killerman's Run Cab Sav

Barossa Valley, SA 14 49
Deep red in colour with deep crimson hues. Vibrant varietal blackcurrent and tomato leaf lift from the glass.

Flametree Estate Range Cab Sav Merlot

Margaret River, WA 16 67
Highly aromatic - mulberry, plum and cassis together with dark chocolate notes. Wonderful fragrance, structure and a fine finish.

D'Arenberg D'Arny's Original Shiraz Grenache

Mclaren Vale, SA 63
Dark and vibrant ruby red colour with a perfumed bouquet of red and black berries. The palate is medium bodied and delicious, showing wild strawberry, dried cranberry and rhubarb flavours.

Finca Las Moras, Malbec

San Juan, Argentina 59
This wine has some lovely sweet spices and floral undertones, mild tannins with generous fruit flavours.

DRINK LIST

SPARKLING & SINGLE SERVE

DE BORTOLI PROSECCO 200ML

King Valley, VIC

13

Gently savoury with fine bubbles, pale with green hues. It tastes of apple and pear with fresh pithy lemon, gentle creaminess.

BANDINI PROSECCO

Veneto, Italy

49

100% Glera fruit. Extra dry with crisp acidity - yet delicate and complex with fruity notes of peach, green apple and melon.

DE BORTOLI ROSE 200ML

Margaret River, WA

13

Delicate fragrance of strawberry, red berries, watermelon and pomegranate with a hint of spice.

BEER & CIDER

CORONA

Mexico 4.5%

12

SINGLE FIN, SUMMER ALE

Western Australia 4.5%

13

CBCO PALE ALE

Margaret River, Western Australia 4.4%

13

CARLTON DRY

Victoria, Australia 4.5%

12

MATILDA BAY HAZY LAGER

Western Australia 4.2%

13

BEERFARM ROYAL HAZE

Margaret River, Western Australia 5.8%

13

PINKY'S SUNSET CIDER

Perth, Western Australia 4.5%

12

BALTER IPA

Queensland 6.8%

13

GREAT NORTHERN SUPER CRISP

Queensland, Australia 3.5%

11

BERTIE GINGER BEER

Queensland 4%

12

CAPTAIN SENSIBLE

Margaret River, Western Australia 3.5%

12

SPIRITS

30ml + Mixer

BASE SPIRIT

10

2

PREMIUM SPIRIT

11

2

LIQUEURS

9

2

SOFT DRINK

CASCADE GINGER BEER

5

DRY GINGER ALE, TONIC WATER, SODA WATER

5

COCA-COLA, COKE NO SUGAR, LIFT, SPRITE

5

ORANGE, APPLE, PINEAPPLE JUICE

5

LEMON LIME BITTERS

6

LIQUEUR COFFEE

IRISH COFFEE WITH IRISH WHISKEY

13

ENGLISH COFFEE WITH GIN

13

CAFE ROYAL WITH COURVOISIER

13

RUSSIAN COFFEE WITH VODKA

13

SULTAN SPECIAL WITH BAILEYS

13

COCKTAILS

GIN BASIL SMASH

Gin (lots of it) basil, lemon.

18

TIKI PINA COLADA

White rum, Añejo rum, coconut cream, fresh pineapple, pineapple juice.

18

APPLE BOURBON

Bourbon, apple cider, cinnamon.

17

PORN STAR MARTINI

Vanilla vodka, passionfruit vodka, passionfruit, vanilla. Served with prosecco.

18

MOJITO

White rum, fresh mint, fresh lime, brown sugar, crushed ice and topped with soda water.

16

BOOZY LAMINGTON

Vanilla vodka, Malibu, Creme De Cacao, coconut.

16

CHAI TAI

Black Barrel rum, gin, chai syrup, pineapple, lime, bitters.

17

"NOT YOUR AVERAGE G&T"

Giniversity Botanical gin, fresh strawberry, rosemary, Mediterranean tonic.

15

OR

Roku Japanese craft gin, grapefruit, rosemary, Mediterranean tonic.

16

OR

30 Knots Southerly Gin, lemon, thyme, Mediterranean tonic.

15

PAVLOVA COSMO

Old Young's Pavlova vodka, elderflower liqueur, cranberry juice, lime juice.

17

ANGELIQUE

Rhubarb liqueur, elderflower syrup, spritz liqueur.

16

SPICY EMERALD MARGS

Blanco Tequila, cucumber-jalapeño juice agave, Tajin.

17

MARGARITA

Tequila, Triple Sec, lemon juice and lime juice.

17

FROZEN PALOMA

Tequila, agave, lime, grapefruit juice.

16

NEGRONI

Gin, sweet vermouth, Campari.

16

SMOKED MANHATTAN

Russell's Reserve Single Barrel Kentucky Straight Bourbon Whiskey, Mitcher's US 1 Straight Rye Whiskey, Strucchi Rosso Vermouth. Served smoked.

21

CLOVER CLUB

Raspberry jam, dry gin, dry vermouth, lemon.

17

CAMPFIRE MARTINI

Vanilla vodka, espresso, marshmallow liqueur.

18

NON ALCOHOLIC

NON ALCOHOLIC COCKTAILS

VIRGIN SPICY MARGS

Ms Sans Margarita, jalapeno syrup, lime juice, lemon juice.

10

BABY BLUE COLADA

Blue raspberry syrup, coconut milk, coconut water, pineapple juice, lime juice,

9

DRAGON FRUIT MOCKARITA

Coconut water, dragon fruit, coconut cream, lime juice, agave, toasted coconut,

9

VIRGIN COLADA

Coconut syrup, pineapple juice and cream.

9

SOUR POUR

Fresh lime, fresh mint, lime juice, crushed ice and topped with ginger beer.

9

PALOMA

Seedlip Garden Zero Alcohol Gin, grapefruit, lime juice, agave, soda.

9

CARAMEL ESPRESSO MARTINI

Caramel sauce, Espresso, Sans Bar Cancún Cafe (Coffee Liqueur Substitute), Ms Sans Make Me A Sanstini (Non-Alc Vodka).

10

NON ALCOHOLIC WINE

LAUTUS DE-ALCOHOLISED SPARKLING ROSÉ

10

Strawberries, raspberries and other red berry fruits with a hint of floral, which the bubbles accentuate.

PLUS AND MINUS ZERO PROSECCO

This zero-alcohol prosecco offers a crisp and refreshing alternative for those who want to savor the effervescence of Prosecco without the need for alcohol.

9

LA TAUTILA TINTO RED

Voluminous input in mouth, persistent structure with personality.

9

LAUTUS DE-ALCOHOLISED SAUVIGNON BLANC

Voluminous input in mouth, persistent structure with personality.

9

NON ALCOHOLIC BEERS

CARLTON ZERO

10

A full flavoured classic beer-style with all the refreshment qualities of Carlton.

SOBAH LEMON ASPEN PILSNER

10

A light, fruity beer from the grapefruit and lychee flavour notes of the native fruit infused within it.

CENTENNIAL IPA

Its orange and tangerine hoppiness is complemented by a soft bitter finish.

10