



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)

BREADS

GARLIC BREAD

Garlic, butter, sourdough

12

SOURDOUGH AND OLIVES TO SHARE (GF BREAD AVAILABLE +\$4)

Toasted bread, warm olives, olive tapenade, Chapman Valley olive oil and balsamic

27

ENTRÉES

ROMA BRUSCHETTA (V,*)

Roasted Roma tomato, crushed olive, pesto, feta, EVOO, sourdough

21

MUSHROOM PARFAIT (V) (GF BREAD AVAILABLE +\$2)

Sourdough, pickled shallot, shimeji

24

CRISPY CALAMARI SALAD (I)

Cabbage curtido, pickled chilli, edamame, lime aioli

23

FISH TACOS (A)

Homemade tortillas, battered fish, Asian cabbage, jalapeno

24

BEEF TATAKI (GF)

Seared eye fillet, horseradish, green sauce, crisp potato

26

LAMB RIBS

Korean chilli and honey glaze, pickled shallot, chive, hand cut chips

24

BOUILLABAISSSE (GFO,(A)*)

Fresh fish pieces, roullie, crouton, fennel

25

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | (DF) Dairy Free | * Contains Nuts

(A) Australian | (I) Imported | (M) Mixed Origin

Seafood origin indicators denote whether products are sourced locally within Australia, imported, or a combination of both.
For special dietary requirements, please advise our waitstaff and we will do our very best to accommodate your needs.

MAINS

SWEET POTATO FONDANT (VEGAN, GF, *)		41
Kimchi, sesame, peanut, chilli, edamame		
GRILLED FISH (GF) (A)	1/2 Serve	28
	Full Serve	53
Nicoise, fennel, butter, caviar		
BEER BATTERED FISH OF THE DAY (DF) (A)		
	1/2 Serve	28
	Full Serve	53
Tartare, baby cos, pickled onion, chips		
SHARK BAY KING PRAWNS PASTA (A) (GF BREAD AVAILABLE +\$2)		44
Roma tomato, garlic, chilli, fresh herbs, Parmesan cheese, EVOO, linguini pasta, garlic & chilli pangrattato		
SOUS VIDE CHICKEN BREAST (GF, *)		46
Pumpkin, feta, romesco, broccolini, pepitas		
LAMB RIBS		50
Korean chilli and honey glaze, miso corn, slaw, hand cut chips		
350G CHAR GRILLED SIRLOIN (GF)		55
(CHECK SPECIALS MENU FOR ALTERNATIVE CUTS)		
Black garlic butter, chive, pickled shallot, Paris mash Choice of Port jus, mushroom cream or chimichurri rojo		

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RESTAURANT

SIDES

GARDEN SALAD	12
Leaves and seasonal salad items, house dressing	
STEAMED VEGETABLES	14
Seasonal vegetables tossed with EVOO	
CAESAR SALAD	15
Cos lettuce, bacon, croutons, parmesan, Caesar dressing	
KIMCHI SLAW	12
Asian slaw, kimchi, edamame beans, lime aioli	
NICOISE SALAD	15
Crispy potato, olive, green beans, cos lettuce, mustard dressing	
GREEK SALAD	15
Cos lettuce, cucumber, tomato, olive, feta, red onion, house dressing	
CRUNCHY FRIES	10
Garlic aioli	
PARIS MASH	8
Butter mashed potato	
GRILLED BROCCOLINI (*)	12
Manchego, flaked almond, EVOO	

SMALL EXTRAS

PORT JUS	4
MUSHROOM, BRANDY, CREAM	4
CHIMICHURRI ROJO	4
HORSERADISH CREAM	2
FRESH CHILLI	2
PICKLED CHILLI	2
GREEN SAUCE	2
KIMICHI	2
PARMESAN CHEESE	2

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CHILDREN'S MENU

LINGUINE BOLOGNESE (GF PASTA AVAILABLE \$2)	17
Beef Bolognese, linguine pasta, Parmesan cheese	
CREAMY CHICKEN AND BROCOLINNI BAKE (GF)	17
Chicken breast, cream, brocolinni, Parmesan cheese over crunchy potatoes	
FISH AND CHIPS	17
Battered fish, crunchy chips, salad, tomato sauce	
BANGERS AND MASH (GF)	17
Gearing Butchers GF chipolatas, mash potato, salad, tomato sauce	
KIDS ICE-CREAM AND PASSION FRUIT	12
Vanilla ice-cream topped with passion fruit coulis and white chocolate	
KIDS ICE-CREAM AND SHAVED CHOCOLATE	12
Vanilla ice-cream topped with chocolate shavings	

DESSERTS

RASPBERRY AND VANILLA ICE-CREAM (VEGAN, GF, *)	18
Toasted coconut, toffee	
TIRAMISU	18
Belgian chocolate shavings	
MANGO PANNA COTTA (GF)	17
Passion fruit coulis, white chocolate	
WARM DUO CHOCOLATE BROWNIE (*)	18
Hazelnut, vanilla ice-cream	
DESSERT OF THE WEEK	18
Changes weekly please ask wait staff	

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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 Cotes 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'Arrenberg 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

Australia, 6.8% 13

GREAT NORTHERN SUPER CRISP

Queensland, Australia 3.5% 11

BERTIE GINGER BEER

Australia, 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

MANGO PASSION

Vodka, mango, passionfruit. Served fozen

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

Strawberries, raspberries and other red berry fruits with a hint of floral, which the bubbles accentuate. 10

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

A full flavoured classic beer-style with all the refreshment qualities of Carlton. 10

SOBAH LEMON ASPEN PILSNER

A light, fruity beer from the grapefruit and lychee flavour notes of the native fruit infused within it. 10

CENTENNIAL IPA

Its orange and tangerine hoppiness is complemented by a soft bitter finish. 10
