the emerald room

RESTAURANT

Welcome,

Our food is guided by produce, season and a genuine love of good food.

The menu brings together familiar favourites with considered combinations, thoughtful techniques and plenty of character. From handmade pasta and house-made focaccia to local seafood and South West beef, there is a focus on quality ingredients and making the most of what's on the plate.

Where we can, we choose Australian and local produce, working with ingredients that allow the quality and flavour to speak for themselves.

This is food made to be enjoyed. Thoughtful without being complicated, generous in flavour and as always, centred around great produce.

We hope you enjoy,
Michael Haines (Chef) & Amber Lorimer (Manager)

the emerald room
RESTAURANT

BREADS

SHARE PLATE (GF BREAD AVAILABLE +$5) 34
Toasted focaccia, spiced baked brie, warm olives, EVOO & balsamic

SELECTION OF HOUSE-MADE FOCACCIA BREAD

GARLIC BREAD 12
Garlic and parsley butter

BRUSCHETTA (*) 20
Roasted Roma tomatoes, black olives, Danish fetta, basil

SPICY CHEESE BREAD 18
Crispy chilli, caramelised onion, mozzarella

ENTRÉES

HOMEMADE BUTTERNUT RAVIOLI (V, *) 23
Brown butter, herbs, pine nuts, parmesan

BEEF BIRRIA TACOS 25
Homemade tortilla, pulled beef, cheddar cheese, pico de gallo, beef consommé

GRILLED OCTOPUS (A) 26
Zhug, lima beans, tzatziki, tomato

SALT & PEPPER CALAMARI SALAD (I) 24
Edamame, pickled cucumber, slaw, fresh herbs, spicy mayo

LAMB RIBS 24
Korean chilli and honey glaze, curtido, chives, hand-cut chips

BEEF TATAKI (GF) 26
Chilli, red onion, soy yolk, sushi rice

SEARED TUNA (A) 27
Kombu, wasabi, soba, pickles, sesame

(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.

the emerald room
RESTAURANT

MAINS

CHICKEN BREAST ROULADE — 47
Chorizo, brie, pearl couscous, honey carrots, cream jus

LAMB RIBS — 53
Korean chilli and honey glaze, curtido, chives, miso corn, slaw, hand-cut chips

GRILLED FISH OF THE WEEK (GF, A)
Salade de pommes de terre, lemon butter, herb oil

½ serve 29
Full serve 55

BATTERED FISH OF THE WEEK (A)
Baby cos, tartare, pickled onion, chips

½ serve 29
Full serve 55

MISO-GLAZED POACHED FISH OF THE WEEK (A)
Shiitake, broth, light soy, soba, bok choy

½ serve 29
Full serve 55

SHARK BAY KING PRAWN PASTA (A) — 48
Handmade pappardelle pasta, tiger prawns, sambal chilli, cream, parmesan, pangrattato
GF pasta +$2

POKE NOODLE BOWL (VEGAN) — 42
Glazed bok choy, charred broccoli, edamame, kimchi, pickled cucumber, nori, soba noodles, kombu

300G SOUTH SCOTCH FILLET (GF) — 59
Herb and garlic compound butter, sweet potato, Paris mash
Choice of: port demi-glace, peppercorns & cream, chimichurri
Check the specials menu for alternative cuts

BEEF BIRRIA TACOS — 49
Homemade tortilla, pulled beef, cheddar cheese, pico de gallo, beef consommé, crunchy fries

HOMEMADE BUTTERNUT RAVIOLI (V, *) — 44
Brown butter, herbs, pine nuts, parmesan

CHICKEN BREAST ROSÉ PASTA — 44
Tomato sugo, cream, pappardelle pasta, parmesan, fresh herbs
GF pasta +$2

(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.

the emerald room
RESTAURANT

SIDES

CAESAR SALAD 15
Cos lettuce, bacon, croutons, parmesan, Caesar dressing

KIMCHI SLAW 12
Asian slaw, kimchi, edamame beans, fresh herbs

GREEK SALAD 15
Cos lettuce, cucumber, tomato, olives, feta, red onion, house dressing

HONEY-GLAZED CARROTS 12
Jalapeño dust, tzatziki

CRUNCHY FRIES 10
Garlic aioli

PARIS MASH 8
Buttery mashed potato

BAKED BROCCOLI 12
Mozzarella, lemon oil

CORN RIBS 10
Miso butter

GLAZED BOK CHOY 10
Miso, toasted sesame

SMALL EXTRAS

PORT JUS 4
PEPPERCORNS & CREAM 4
CHIMICHURRI 3
HORSERADISH 2
FRESH CHILLI 2
PICKLED CHILLI 2
KIMCHI 2
PARMESAN 3

(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.

the emerald room
RESTAURANT

DESSERTS

LEMON CRÈME BRÛLÉE (GF) 18
Vanilla mascarpone, lemon syrup

BELGIAN CHOCOLATE DÉLICE 22
Chocolate crumble, glazed strawberries, Chantilly cream

VANILLA PANNA COTTA (GF) 18
Raspberry sorbet, raspberry liqueur, coconut, white chocolate

DESSERT OF THE WEEK 19
Changes weekly. Please ask the waitstaff for this week's selection.

CHILDREN'S MENU

HAM & CHEESE PIZZA 17
Leg ham, mozzarella cheese, tomato sauce, focaccia base

INDIAN CHICKEN CURRY (GF) 19
Chicken breast, Indian-spiced tomato sauce, rice

FISH & CHIPS (I) 19
Battered fish, crunchy chips, salad, tomato sauce

PAPPARDELLE BOLOGNESE 19
Child-friendly beef Bolognese, pappardelle pasta, parmesan cheese
GF pasta +$2

KIDS' ICE CREAM & RASPBERRY TOPPING 12
Vanilla ice cream topped with raspberry syrup and white chocolate

KIDS' ICE CREAM & CHOCOLATE CRUMBLE 12
Vanilla ice cream topped with chocolate crumbs

(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.

the emerald room
RESTAURANT

THE WINE & DRINKS COLLECTION

Welcome,

Our drinks list is about more than what's in the glass.

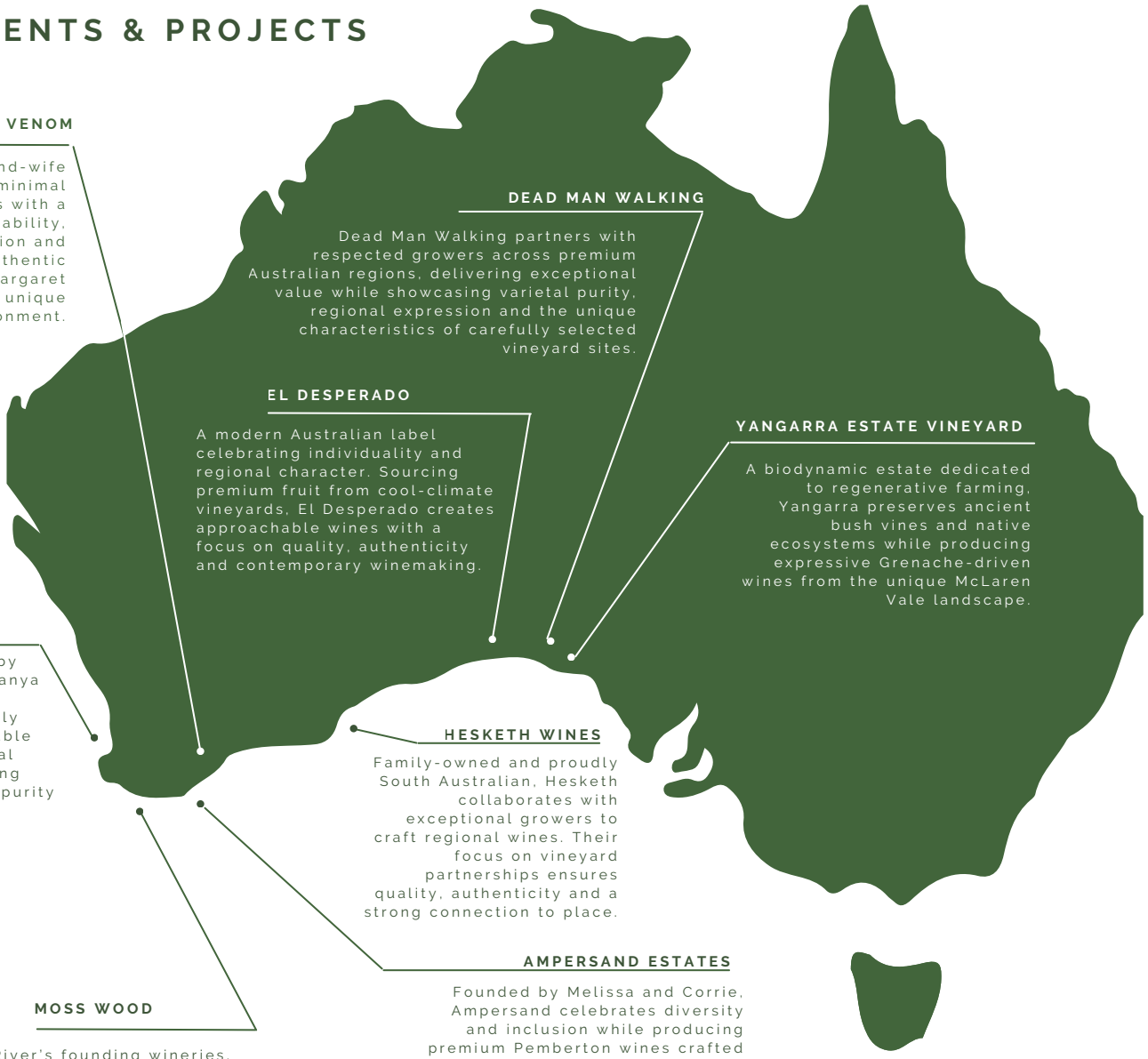
We've carefully selected wines and producers whose stories, values and approach are worth sharing. Wherever possible, we look for family and independently owned producers, sustainable and regenerative practices, thoughtful winemaking and a genuine connection to place.

Throughout this menu, you'll find a little more about the people behind the wines and the commitments and projects that made us choose them.

Beyond wine, the same thought carries through our cocktails, beers, spirits and alcohol-free selection — chosen for quality, character and, most importantly, because we think you'll enjoy them,

We hope you enjoy,
Michael Haines (Chef) & Amber Lorimer (Manager)

OUR WINE SUPPLIERS COMMITMENTS & PROJECTS



VALLÉE DU VENOM

A small husband-and-wife project creating minimal intervention wines with a focus on sustainability, natural fermentation and showcasing authentic expressions of Margaret River's unique environment.

DEAD MAN WALKING

Dead Man Walking partners with respected growers across premium Australian regions, delivering exceptional value while showcasing varietal purity, regional expression and the unique characteristics of carefully selected vineyard sites.

EL DESPERADO

A modern Australian label celebrating individuality and regional character. Sourcing premium fruit from cool-climate vineyards, El Desperado creates approachable wines with a focus on quality, authenticity and contemporary winemaking.

YANGARRA ESTATE VINEYARD

A biodynamic estate dedicated to regenerative farming, Yangarra preserves ancient bush vines and native ecosystems while producing expressive Grenache-driven wines from the unique McLaren Vale landscape.

CULLEN WINES

Family-owned and led by renowned winemaker Vanya Cullen, this biodynamic pioneer is internationally recognised for sustainable practices, environmental leadership and producing wines that express the purity of Margaret River.

HESKETH WINES

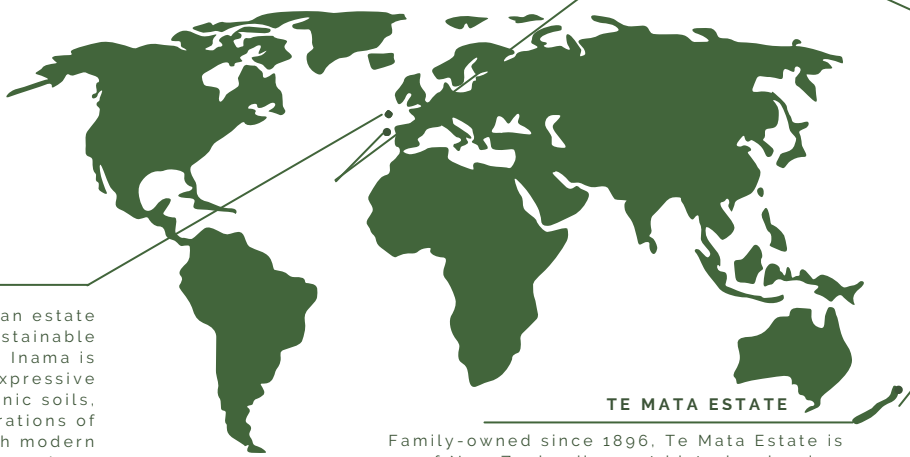
Family-owned and proudly South Australian, Hesketh collaborates with exceptional growers to craft regional wines. Their focus on vineyard partnerships ensures quality, authenticity and a strong connection to place.

AMPERSAND ESTATES

Founded by Melissa and Corrie, Ampersand celebrates diversity and inclusion while producing premium Pemberton wines crafted by acclaimed winemaker Rob Mann with a focus on regional expression.

MOSS WOOD

One of Margaret River's founding wineries, Moss Wood remains family-owned and committed to sustainable vineyard management. Their meticulous approach has earned a reputation for producing elegant, age-worthy wines.



MONTE TONDO

Family-owned for generations, Monte Tondo is committed to sustainable viticulture and preserving the unique volcanic terroir of Soave. Their wines reflect a deep connection to place, tradition and environmentally responsible farming.

INAMA

A family-owned Italian estate dedicated to sustainable viticulture, Inama is renowned for expressive wines from volcanic soils, combining generations of tradition with modern environmental practices.

CATALINA SOUNDS

Set in the Waihopai Valley, Catalina Sounds combines innovative winemaking with sustainable vineyard practices. Their focus on environmental stewardship and site expression produces wines that authentically reflect Marlborough's cool-climate character.

TE MATA ESTATE

Family-owned since 1896, Te Mata Estate is one of New Zealand's most historic wineries. Long-term stewardship of its vineyards underpins a reputation for sustainability, quality and regional expression.

WINE LIST

WHITE WINES

CATALINA SOUNDS "SOUNDS OF WHITE" SAUVIGNON BLANC

Marlborough, NZ

15 60

A sophisticated barrel-fermented Sauvignon Blanc showing ripe citrus, passionfruit and subtle oak influence. Rich texture balances vibrant acidity and a long, savoury finish.

EL DESPERADO PINOT GRIGIO

Adelaide Hills, SA

15 60

Bright and refreshing with pear, green apple and citrus notes. Light-bodied and crisp, delivering a clean finish perfect for warm days and lighter dishes.

VALLÉE DU VENOM CHENIN BLANC

Méditerrané, France

17 69

Wild-fermented Chenin Blanc with vibrant citrus, crisp orchard fruit and refreshing natural acidity. Unfiltered and textural, delivering purity, freshness and a lingering finish.

TE MATA ESTATE CHARDONNAY

Hawkes Bay, NZ

18 72

Elegant and expressive, featuring stone fruit, citrus and subtle oak spice. A creamy texture is balanced by fresh acidity and a refined finish.

MONTE TONDO SOAVE CLASSICO

Veneto, ITA

69

Fresh and elegant with notes of white peach, citrus blossom and almond. Crisp acidity and a clean mineral finish make this a classic northern Italian white.

INAMA VULCAI SAUV DEL VENETO

Margaret River, WA

71

Elegant Italian Sauvignon Blanc with vibrant citrus, white blossom and mineral notes. Crisp acidity, subtle tropical fruit and a long, refreshing finish reflect Veneto's volcanic soils beautifully.

AMPERSAND SAUV BLANC

Pemberton, WA

65

Bright and refreshing Sauvignon Blanc offering lifted aromas of passionfruit, lime and fresh herbs. A crisp palate with lively acidity makes it an easy-drinking crowd favourite.

DEAD MAN WALKING RIESLING

Eden Valley, SA

72

Zesty lime and lemon aromas lead into a palate of vibrant citrus fruit. Refreshing acidity and delicate floral notes provide exceptional balance and length.

RED WINES

HESKETH REGIONALS PINOT NOIR

Adelaide Hills, SA

15 60

Silky and fragrant with red cherry, raspberry and subtle spice. Fine tannins and bright acidity deliver a smooth, elegant and highly approachable style.

YANGARRA "CIRCLE" GRENACHE

Hunter Valley, NSW

15 60

Juicy red berries, plum and gentle spice define this vibrant Grenache. Soft tannins and a medium-bodied palate offer freshness, balance and remarkable drinkability.

HENSCHKE HENRY'S SEVEN SHIRAZ

Barossa, SA

18 72

A vibrant blend led by Shiraz, offering blackberry, plum and spice aromas. Generous fruit, fine tannins and savoury complexity create a beautifully balanced red.

MOSS WOOD AMY'S CABERNET RED

Margaret River, WA

18 72

Rich blackcurrant, plum and dark berry flavours are complemented by subtle oak. Structured tannins and a persistent finish showcase Margaret River's classic style.

GULLYVIEW CABERNET SAUV

Clare Valley, SA

61

A full-bodied Cabernet Sauvignon bursting with blackcurrant, plum and subtle cedar. Smooth tannins and gentle oak create a rich, balanced finish, perfect alongside grilled red meats.

D'ARENBERG GRENACHE SHIRAZ

McLaren Vale, SA

68

A vibrant McLaren Vale blend showcasing juicy raspberry, plum and dark cherry layered with savoury spice. Soft tannins and balanced richness deliver an approachable, food-friendly red with lasting flavour.

KALLESKE 'FORDSON' ZINFANDEL

Barossa Valley, SA

74

Certified organic Zinfandel brimming with juicy blackberry, raspberry and warm spice. Plush, fruit-forward and medium to full-bodied finish.

THE OTHER WINE CO SANGIOVESE

Blewett Springs, SA

61

Bright cherry, cranberry and savoury herbal notes combine beautifully. Medium-bodied with lively acidity and fine tannins, making it an excellent food-friendly red.

DRINK LIST

SPARKLING & ROSÉ

DE BORTOLI PROSECCO 200ML
King Valley, VIC — 15

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

DE BORTOLI ROSÉ 200ML
King Valley, VIC — 15

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

PUCINO PROSECCO
Whitfield, VIC — 54

Classic, fresh and vibrant Prosecco. Bright citrus and pear on the nose and a crisp, clean palate with apple, pear and lemon.

BEER & CIDER

CORONA — 13
Mexico 4.5%

SINGLE FIN, SUMMER ALE — 13
Western Australia 4.5%

CBCO PALE ALE — 14
Margaret River, Western Australia 4.4%

CARLTON DRY — 12
Victoria, Australia 4.5%

BEERFARM ROYAL HAZE — 14
Margaret River, Western Australia 5.8%

PINKY'S SUNSET CIDER — 14
Perth, Western Australia 4.5%

BALTER IPA — 14
Australia, 6.8%

GREAT NORTHERN SUPER CRISP — 12
Queensland, Australia 3.5%

BERTIE GINGER BEER — 15
Australia, 4%

CAPTAIN SENSIBLE — 13
Margaret River, Western Australia 3.5%

SPIRITS

Served on rocks or with mixer

BASE SPIRIT — 15

PREMIUM SPIRIT — 16

LIQUEURS — 13

SOFT DRINK

CASCADE GINGER BEER — 6

DRY GINGER ALE, TONIC WATER, SODA WATER — 6

COCA-COLA, COKE NO SUGAR, LIFT, SPRITE — 6

ORANGE, APPLE, PINEAPPLE JUICE — 6

LEMON LIME BITTERS — 7

NON ALCOHOLIC BEER & WINE

PLUS & MINUS ZERO PROSECCO — 10
This zero-alcohol Prosecco offers a crisp and refreshing alternative for those who want to savour the effervescence of Prosecco without the need for alcohol.

CARLTON ZERO — 11
A full flavoured classic beer-style with all the refreshment qualities of Carlton.

HEINEKEN ZERO — 11
Refreshing fruity notes and soft malty body perfectly balanced.

LIQUEUR COFFEE

IRISH COFFEE WITH IRISH WHISKEY — 15

RUSSIAN COFFEE WITH VODKA — 15

COCKTAILS

BISCOFF MARTINI
21

Hazelnut liqueur, coffee liqueur, espresso, Biscoff.

PORN STAR MARTINI
21

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

MOJITO
20

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

SMOKED MANHATTAN
23

Knob Creek 9 Year Old Small Batch Kentucky Straight Bourbon Whiskey, Mitcher's US 1 Straight Rye Whiskey, Strucchi Rosso Vermouth. (Served smoked).

"NOT YOUR AVERAGE G&T"

Giniversity Botanical gin, fresh strawberry, rosemary, Mediterranean tonic.
19

OR

Roku Japanese craft gin, grapefruit, rosemary, Mediterranean tonic.
19

SPICY EMERALD MARGS
21

Blanco Tequila, cucumber-jalapeño juice agave, Tajin.

MARGARITA
19

Tequila, Triple Sec, lemon juice and lime juice.

FROZEN PALOMA
21

Tequila, agave, lime, grapefruit juice. (Served frozen).

MAI TAI*
23

Havana Club Añejo 7, Pineapple rum, Dry Curaçao liqueur, Disarano, Falernum liqueur. *Contains Almonds

TIKI PINA COLADA
21

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

ALCOHOL FREE COCKTAILS

VIRGIN SPICY MARGS
15

Alcohol free tequila, cucumber-jalapeño juice, agave, Tajin.

BABY BLUE COLADA
16

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

SOUR POUR
16

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