



# 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)

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# OUR WINE SUPPLIERS COMMITMENTS & PROJECTS

## PAUL NELSON

Producing small batch and quality focused wines. From a 2ha vineyard in Denmark. Made by hand in small batches using minimal vinification techniques. Family-owned and family-driven. Supporting the community as part of Australian rural life..

## KALLESKE

The Kalleske family have been farming and growing grapes since 1853 near the village of Greenock. Active practitioners of sustainable farming, they are caretakers of the land and not only want to maintain the environment but improve it for future generations.

## OLIVER'S TARANGA

Oliver's Taranga has over 180 years experience farming the same property, with the 6th generation currently running the business. Winemaker Corrina Wright was honoured Australian Society of Viticulture and Oenology Winemaker of the Year 2019. The wines are produced from 100 hectares of estate-grown fruit. Certified by Sustainable Winegrowing Australia.

## DAL ZOTTO

The Dal Zotto family lives and works by the credo of family, tradition and innovation. Dal Zotto Wines are Australia's pioneers of prosecco, planting Australia's first prosecco vines in 1999, and then releasing Australia's first prosecco in 2004 - the Dal Zotto Pucino Prosecco.

## PASSEL ESTATE

Following the bushfires of 2011, the owners provided refuge to a family of Western Ringtail Possums that had been displaced by the fires. They have since installed two soft-release enclosures alongside the creek line, to enable the successful rehabilitation of more. Working alongside local conservation groups the soft-release enclosures enable the young possums to adjust safely to life in the sanctuary before being fully released.

## HENSCHKE

Henschke was the 2021 Wine Enthusiast New World Winery of the Year, 2021 Halliday Wine Companion Winery of the Year, and has been recognised for outstanding efforts in sustainable wine production with the Robert Parker Wine Advocate Green Emblem and Sustainable Winegrowing Australia certification in 2023.

## STORMFLOWER

The vineyard achieved full organic certification in 2016 and all of Stormflower's wines from the 2016 vintage onwards are certified organic, or made with certified organic grapes. The winery was just in time for the 2020 vintage and all their wines are now made on site.

## 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 specifications - no compromise, no concession.

## LA BOCA

La Boca is all about big impressions and bold expression. Modern Argentinian winemaking that embodies the electric fusion of its namesake. Sourced from high altitude, low yielding, 30-year-old vines in the Uco Valley. The region is recognised as one of the premier winegrowing regions in Mendoza.

## RAMEAU D'OR

Rameau d'Or was born out of one family's passion for rosé. Côtes de Provence is located in the very south-east of France, all along the Mediterranean coast from the regional capital of Marseille to the border of northern Italy. With sun-drenched days and cooling afternoon breezes, it's fittingly the home of rosé and houses some of the best vineyards in the world.



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## BREADS

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<b>TOASTED GARLIC AND PARSLEY BUTTERED SOURDOUGH</b>	12
Garlic and rosemary on toasted sourdough	
<b>LOCAL ANTIPASTO SHARE PLATE</b>	28
Warm house marinated olives, Block 275 Canola oil, Persian feta, dukkha, toasted sourdough	

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## ENTRÉES

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<b>BRUSCHETTA (V)</b>	18
Roasted Roma tomato, black olive oil, bocconcini, toasted sourdough, basil pesto	
Or	
Whipped feta, confit tomato, fennel pollen, garlic oil, toasted sourdough	18
<b>BAKED BRIE</b>	23
Cranberry and red onion jam, croutons, leaves, beetroot oil	
<b>CRISPY CALAMARI SALAD</b>	21
Green Sichuan, Asian slaw, chilli lime aioli	
<b>BUTTERMILK FRIED CHICKEN</b>	22
Waffle, bacon honey butter, pickles, bourbon maple	
<b>CHARRED OCTOPUS (GF)</b>	25
Blistered red pepper, red onion, Persian feta, tapioca crisps, citrus oil	
<b>PULLED BEEF TACO</b>	24
Avocado, tomato, curtido, feta, coriander	
<b>BBQ PORK RIBS</b>	23
Green apple and fennel slaw, cornbread, pineapple jalapeno hot sauce	

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## MAINS

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<b>MISO GLAZED EGGPLANT (VEGAN)</b>		39
Avocado, fresh herbs, toasted sesame		
<b>SOUS VIDE LAMB BACKSTRAP</b>		45
Served Medium Rare or Well Done Pumpkin arancini, asparagus, almond, soubise, mint, lamb jus		
<b>BBQ PORK RIBS</b>		42
Green apple and fennel slaw, cornbread, 4 cheese mac'n cheese, pineapple jalapeno hot sauce		
<b>GRILLED LOCAL FISH (GF)</b>		
	1/2 Serve	24
	Full Serve	45
Potato pave, summer pea and lemon velouté, broccolini, dill oil		
<b>BEER BATTERED FISH OF THE DAY (DF)</b>		
	1/2 Serve	24
	Full Serve	45
Rosemary salted chips, dressed leaves, pickled onions, tartare sauce		
<b>BRAISED BEEF CHEEKS</b>		45
Paris mash, greens, gremolata		
<b>SHARK BAY KING PRAWNS PASTA</b>		44
Roma tomato, garlic, chilli, fresh herbs, Parmesan cheese, EVOO, casarecce pasta, garlic & chilli pangrattato		
<b>ASPARAGUS AND MOZZARELLA STUFFED CHICKEN BREAST (GF)</b>		39
Kipfler potatoes, whipped feta, harissa, cranberries, pine nuts		
<b>350G BLACK ANGUS SCOTCH FILLET (GF)</b>		52
Shallot marmalade, garlic parmesan kipfler potatoes, green beans Choice of Sauce: Port Wine Jus - Cream & blue cheese - Truffle Garlic Butter		



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RESTAURANT

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## SIDES

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<b>GREEK SALAD</b>	12
Cos, cucumber, olives, tomato, feta, red onion, Greek dressing	
<b>CAESAR SALAD</b>	14
Cos lettuce, parmesan, croutons, bacon, Caesar dressing	
<b>DRESSED LEAVES (GF, DF)</b>	8
Mixed leaves and fresh herbs dressed with lemon vinaigrette	
<b>CRISPY KIPFLER POTATOES (GF)</b>	8
Crispy kipfler potatoes, harrisa and sour cream	
<b>PESTO POTATOES (GF)</b>	8
Roasted kipfler potatoes rolled in basil pesto	
<b>CRUNCHY FRIES</b>	8
Rosemary salted potato fries served with garlic aioli	
<b>PARIS MASH (GF)</b>	8
Buttery royal blue potato mash	
<b>STEAMED VEGETABLES (V)</b>	14
Steamed seasonal vegetables tossed in olive oil	

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## CHILDREN'S MENU

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<b>CASARECCE BOLOGNESE</b>	15
Red Leicester, Cheddar, Romano and mozzarella penne pasta twice baked, garden salad	
<b>FISH AND CHIPS</b>	15
Fresh local tempura battered fish, crunchy chips, garden salad, tomato sauce	
<b>4 CHEESE MAC 'N CHEESE</b>	15
Red Leicester, Cheddar, Romano, mozzarella penne pasta twice bake, garden salad	
<b>BUTTERMILK FRIED CHICKEN (DF)</b>	7
Crunchy chips, garden salad and tomato sauce	
<b>KIDS ICECREAM AND MERINGUE</b>	7
Vanilla icecream topped with fresh berries and crumbled meringue	
<b>KIDS ICECREAM AND CHOCOLATE SAUCE</b>	7
Vanilla icecream topped with fresh berries and chocolate sauce	

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(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free

For special dietary requirements, please advise our waitstaff and we will do our very best to accommodate your needs



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## DESSERTS

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<b>MISO CARAMEL AND DARK CHOCOLATE TART</b>	16
Chocolate pearls, vanilla ice cream	
<b>CHERRY RIPE ICE CREAM (VEGAN, GF)</b>	16
Chocolate ripple, toasted coconut, crushed "meringue"	
<b>VANILLA PANNA COTTA</b>	16
Passionfruit coulis, white chocolate, coconut crumble	
<b>DESSERT OF THE WEEK</b>	16
Changes weekly please ask wait staff	

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## LIQUEUR COFFEE

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<b>IRISH COFFEE WITH IRISH WHISKEY</b>	12
<b>ENGLISH COFFEE WITH GIN</b>	12
<b>CAFE ROYAL WITH COURVOISIER</b>	12
<b>RUSSIAN COFFEE WITH VODKA</b>	12
<b>SULTAN SPECIAL WITH BAILEYS</b>	12

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## WINE LIST

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### WHITE WINES

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#### SCORPIUS SB

*Marlborough NZ*

11 39

Fragrant herbal and cut grass notes on the nose, citrus and lemongrass flavours across the palate and finishes with a zesty, clean and lingering freshness.

#### GHOST ROCK CHARDONNAY

*Northdown, TAS*

13 39

A lovely aroma expressing the full spectrum of a cool climate Chardonnay. Lime blossom, almond meal, lemon peel, hints of biscuit and chalk.

#### STORMFLOWER SSB

*Margaret River, WA*

12 45

Bright lemon-citrus characters of the Semillon to pair well with the heady tropical aromas of the Sauvignon Blanc. A subtle acidity balances the soft fruit texture of the wine.

#### PAUL NELSON PINOT GRIGIO

*Great Southern, WA*

12 49

This wine is dry with a crisp acid and fruity freshness. Pizza, BBQ, Pools and Summer are all things this wine goes well with.

#### HENSCHKE PEGGY'S HILL RIESLING

*Adelaide Hills, SA*

12 41

Pale straw with green hues. Fragrant aromas of frangipani, white rose, almond blossom, lime leaf and white musk, with hints of jasmine and fresh herbs.

#### AMELIA PARK TRELIS SBS

*Margaret River, WA*

42

This classic white blend is an easy drinking style, made to be enjoyed now. It is fresh and crisp with lovely fruit aromas and a lively palate of citrus and pear.

#### PASSEL ESTATE SB

*Margaret River, WA*

59

Lemongrass, gooseberries and meringue with flavours of white pear, honeysuckle, nectarines and lime leaf, balanced by subtle French oak.

#### RAMEAU D'OR CÔTES DE PROVENCE ROSÉ

*Méditerranée, France*

41

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

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#### OLIVER'S TARANGA GRENACHE

*McLaren Vale, SA*

12 45

Red currants, forest berries, freshly sliced fennel and wet river stone. Plenty of rose florals and spice.

#### GHOST ROCK PINO NOIR

*Northdown, TAS*

15 51

A focused, perfumed wine displaying the full range of Pinot Noir aromatics. Softly texture and long on the palate.

#### KALLESKE MOPPA SHIRAZ

*Barossa Valley, SA*

13 51

Concentrated aromas of blueberry, cloves, violets and dried fig. The silken palate that follows has dark fruit and lifted notes of floral with a sublime length of flavour.

#### STORMFLOWER CAB SHIRAZ

*Margaret River, WA*

14 53

Heady aromas and layered flavours of blueberry, blackberry and fresh red berries with suave notes of violet, keen acidity and silky tannins.

#### LA BOCA 'LAS CALLES' MALBEC

*Mendoza, Argentina*

12 45

The palate is well structured, with lashings of ripe cherry and plum fruits, finishing smoothly with subtle French oak characters.

#### FIVE TALES MERLOT

*Perth Hills, WA*

12 45

The palate is well structured, with lashings of ripe cherry and plum fruits, finishing smoothly with subtle French oak characters.

#### PASSEL ESTATE CAB SAV

*Margaret River, WA*

61

Medium to full bodied with fine-grained tannin, velvety smooth with intense flavours of black berries, highlighted by violets and boysenberries.

#### HENSCHKE STONE JAR TEMPRANILLO

*South Australia, SA*

39

A supple medium-bodied palate with bright blackberry, dark plum, red berries and red liquorice, complemented by savoury, fine-grained tannins and textural minerality delivering a juicy finish.

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## DRINK LIST

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### SPARKLING

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#### DE BORTOLI PROSECCO 200ML

*King Valley, VIC*

11

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

#### PUCINO PROSECCO

*Whitfield, VIC*

49

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

#### SMALL THINGS ROSE (250ML)

*Margaret River, WA*

12

100% tempranillo fruit from the Carburnup region of Margaret River.

### BEER & CIDER

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#### CORONA

*Mexico 4.5%*

10

#### SINGLE FIN, SUMMER ALE

*Western Australia 4.5%*

11

#### CBCO PALE ALE

*Margaret River, Western Australia 4.4%*

12

#### CARLTON DRY

*Victoria, Australia 4.5%*

10

#### MATILDA BAY HAZY LAGER

*Western Australia 4.2%*

11

#### BEERFARM ROYAL HAZE

*Margaret River, Western Australia 5.8%*

13

#### PINKY'S SUNSET CIDER

*Perth, Western Australia 4.5%*

11

#### BALTER IPA

*Queensland 6.8%*

13

#### GREAT NORTHERN SUPER CRISP

*Queensland, Australia 3.5%*

10

#### BERTIE GINGER BEER

*Queensland 4%*

11

#### CAPTAIN SENSIBLE

*Margaret River, Western Australia 3.5%*

11

### SPIRITS

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30ml + Mixer

#### BASE SPIRIT

10 2

#### PREMIUM SPIRIT

11 2

#### LIQUEURS

9 2

### SOFT DRINK

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#### CASCADE GINGER BEER

4

#### DRY GINGER ALE, TONIC WATER, SODA WATER

4

#### COCA-COLA, COKE NO SUGAR, LIFT, SPRITE

4

#### ORANGE, APPLE, PINEAPPLE JUICE

4

#### LEMON LIME BITTERS

4.5

### TEA & COFFEE

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#### GOURMET TEAS

5

#### BARISTA COFFEE

5

#### HOT CHOCOLATE

3.5

### LIQUEUR COFFEE

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#### 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



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## COCKTAILS

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### COCKTAILS

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<b>ST GERMAIN SPRITZ</b>	15
Elderflower liqueur, prosecco.	
<b>TIKI PINA COLADA</b>	18
White rum, Añejo rum, coconut cream, fresh pineapple, pineapple juice.	
<b>BISCOFF MARTINI</b>	18
Hazelnut rum, coffee liqueur, espresso, Biscoff.	
<b>PORN STAR MARTINI</b>	17
Vanilla vodka, passionfruit vodka, passionfruit, vanilla. Served with prosecco.	
<b>MOJITO</b>	15
White rum, fresh mint, fresh lime, brown sugar, crushed ice and topped with soda water.	
<b>BLEU BREEZE</b>	15
Bleu Passion, malibu, vodka, coconut, pineapple.	
<b>"NOT YOUR AVERAGE G&amp;T"</b>	
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
<b>ISLAND SPICE</b>	18
Dark rum, pineapple rum, allspice Dram, pineapple juice, averna amaro, Tempus Fugit Creme de Banane	

### COCKTAILS

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<b>THE AVIATION</b>	17
Gin, Creme de violette, Butterfly Pea, maraschino liqueur.	
<b>TOTAL ECLIPSE</b>	17
Vodka, Cream de Cassis, Kahlua, ginger beer, blackberries.	
<b>SPICY EMERALD MARGS</b>	17
Blanco Tequila, cucumber-jalapeño juice agave, Tajin.	
<b>MARGARITA</b>	17
Tequila, Triple Sec, lemon juice and lime juice.	
<b>FROZEN PALOMA</b>	15
Tequila, agave, lime, grapefruit juice.	
<b>SPRING HONEY BEE</b>	18
Empress 1908 Gin, honey syrup, elderflower liquor, Wonderfoam, lemon juice.	
<b>NEGRONI</b>	16
Gin, sweet vermouth, Campari.	
<b>RHUBARB DARK N STORMY</b>	17
Dead Mans Fingers Rum, Rhubarb bitters Old Jamaica Ginger Beer.	
<b>GRAPEFRUIT &amp; POMEGRANATE SOUR</b>	17
Grapefruit, pomegranate, vodka, rosemary.	

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## NON ALCOHOLIC

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### NON ALCOHOLIC COCKTAILS

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#### 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

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#### 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

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#### 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

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