



the emerald room

R E S T A U R A N T

ENTREES

Rosemary and Garlic Toasted Turkish Bread (v)	8.5
Bruschetta (v) Toasted Turkish bread topped with tomatoes, Kalamata olives, Parmesan and drizzled with basil pesto and balsamic glaze	13
Salmon Turkish Toast Tasmanian smoked salmon, rocket, crispy capers, creme fraiche and horseradish whip	17
Camembert Chicken Panko crumbed Camembert and chicken breast fillets topped with mango salsa	22
Mediterranean Beef Olive Herb rubbed eye fillet (150gr) topped with olive tapenade and onion jam	21
Calamari Salad (gf) Pan fried calamari with roasted fennel seed, lemon pepper, salt flakes, baby cos, pumpkin seeds, tomato, julienne vegetables and lemon aioli	18.5
Roast Vegetable Tart (v) Pan roasted courgettes, baby eggplant, capsicum and pumpkin topped with Goat's cheese and served with pastry tart and smoked tomato relish	18
Sticky Pork Ribs (gf) Pork ribs, star anise, savoury plum and sherry	(Entree) 18
Sticky Pork Ribs (gf) Pork ribs, star anise, savoury plum and sherry served with classic aged basmati rice and vegetables	(Main Course) 34

(gf) gluten free (gf opt.) gluten free option (v) vegetarian (df opt.) dairy free option

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs



the emerald room

R E S T A U R A N T

MAINS

Zucchini and Mushroom Bolognese (gf) (v) (vegan opt.)	28
Mushroom, pine nut and tomato bolognese, zucchini spaghetti, Italian herbs, shaved Parmesan	
Local Fresh Fish Fillet of the Day	
Beer battered fresh fish of the day, chips, salad, tartare sauce	43
or	½ serve 23
Grilled fresh fish of the day, chat potatoes, green beans served with your choice of Hollandaise or lemon butter sauce	43
Poached Salmon (gf)	36
Tasmanian salmon poached in a ginger, kaffir leaf and lemon coconut broth served with aged basmati rice and garden salad	
Cherry "Tom" Chicken (gf)	30
Baked breast of chicken rolled with spinach and Danish feta, finished with a roasted tomato, thyme and creamy garlic sauce and served with Mediterranean couscous	
Eye Fillet (gf opt.)	40
South West prime eye fillet (300gr), grilled field mushroom, blue Castello cheese, Cabernet jus and potato mash	
Scotch Fillet (gf opt.)	38
Black Angus scotch fillet (300gr) cooked to your liking and served with a medley of oven roasted cauliflower, butternut pumpkin and chat potatoes	
Choice of sauces: Cabernet jus Chocolate pepper jus Dijon mustard, capers, Worcestershire and brandy cream	
Dukkah Lamb (gf)	36
Lamb cutlets, home made dukkah, smoked garlic hummus, cumin carrots, chat potatoes and mint puree	
Seafood Spaghetti	37
Medley of prawns, scallops, squid and fish with sundried pesto, spinach ribbons and shaved Parmesan	
Pork 'n Pear (gf)	32
Pan roasted pork fillet, caramelised pear, courgettes, cider and pan juice reduction with crackle and potato mash	

(gf) gluten free (gf opt.) gluten free option (v) vegetarian (df opt.) dairy free option

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs



the emerald room

R E S T A U R A N T

SIDE DISHES

Nicoise salad, baby cos, green beans, warmed chat potatoes, boiled egg, Caesar dressing	14
Roquette leaves, pear, pine nuts and shaved Parmesan with lemon and garlic vinaigrette	12
Balsamic tomatoes, Kalamata olives and Danish feta	8
Roasted chat potatoes, spicy tomato relish, bubbling cheese	8.5
Crunchy fries with aioli	9
Medley of seasonal vegetables with truffle oil	8.5
Creamy potato mash	5
Garden salad	4/8
Classic aged basmati rice	4.5

CHILDREN'S MENU

Cheesy Spaghetti	12
Spaghetti with a creamy cheese sauce	
Fish 'n' Chips	14
Battered fish, chips, salad, dipping sauce	
Chicken Nuggets	14
Chicken nuggets, chips, salad, dipping sauce	
Vanilla Ice Cream	3
Bowl of vanilla ice cream, chocolate or wildberry topping	

(gf) gluten free (gf opt.) gluten free option (v) vegetarian (df opt.) dairy free option

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs



the emerald room
R E S T A U R A N T

HOUSE-MADE DESSERTS

Date, Apple and Walnut Cake	13
Date, apple and walnut cake, served warm with a salted caramel sauce and ice cream	
Lamington Ice Cream	13
Home made lamington ice cream (Chef's specialty)	
Dessert of the Week	13
Please ask our friendly waitstaff	
Fruit and Nut Platter	13
Fresh fruit, dried fruit and nut platter	
Cheese Platter <i>(v + gf if no crackers)</i>	
Selection of local and imported cheeses, dried fruits, nuts and water crackers	
For 1	16
For 2	30

(gf) gluten free (gf opt.) gluten free option (v) vegetarian (df opt.) dairy free option

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs