



the emerald room  
RESTAURANT

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DRINK LIST

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**WHITE WINES**

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**FARM HAND, ORGANIC SSB** 8 34

*Monash Valley, SA*

This is a fresh, racy and very food friendly wine driven long by bracing acidity.

**SKIGH WINES, CHARDONNAY** 11 48

*Margaret River, WA*

Picked on Valentine's Day with aromas of nectarine, fresh apricot skin, lemon meringue, structured oak.

**SILKWOOD ESTATE SB** 10 42

*Pemberton, WA*

Passionfruit and pineapple with a touch of white grapefruit and Meyer lemon which frame the tropical fruited finish.

**VAVASOUR SB** 9 41

*Marlborough, NZ*

The bouquet shows passionfruit and white peach aromas and the palate has ripe fruit flavours with mineral notes.

**MADFISH PREM WHITE** 8 39

*The Great Southern, WA*

Fresh unwooded fruit driven style with flavours of peach, melon and citrus and a crisp finish.

**LA BOHEME PINO GRIS** 37

*Yarra Valley, VIC*

Gentle handling and minimal filtration. Refined, dry structural palate with green apple and mandarin.

**GRENACHE WIZARDRY ROSE** 37

*Heathcote, VIC*

The nose is fragrant with light floral hints, whispers of strawberry and plum, and a subtle old-oaky undercurrent.

**RED WINES**

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**FARM HAND, ORGANIC SHIRAZ** 8 34

*The Great Southern, WA*

The palate is nicely medium bodied and approachable with dark berry and cassis flavours framed by soft tannins.

**SKIGH WINES, CAB SAV** 12 53

*Margaret River, WA*

Open fermented naturally, hand plunged and coarse filtered. Aromas of cocoa, chocolate, light violet, blueberry, blackberry tart.

**STORM FLOWER, CAB SHIRAZ** 10 42

*South West, WA*

Fruit driven with aromas of ripe mulberries, plums and red berries.

**RADIO BOKA, TEMPRANILLO** 8 37

*Valencia, Spain*

Clean medium intense aromas of red cherries, strawberries and mature plums with hints of sweet spice such as cinnamon and vanilla.

**MADFISH PREM RED CAB MERLOT** 39

*Margaret River, WA*

Generous Cabernet based blend with soft fleshy black fruit in the mid palate complemented by a fine tannin structure.

**DE BORTOLI CAB SAV** 38

*Heathcote, VIC*

Intense dark colour red with purple edge. Ripe blackberry and blueberry characters, cedar-wood and liquorice.

**DE BORTOLI PINOT NOIR** 39

*Yarra Valley, VIC*

Sweet berry fruit and forest floor characters are balanced by depth and length of flavour.



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**SPARKLING**

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**DE BORTOLI PROSECCO 200ML**

*King Valley, VIC*

10

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

**PROVERBIO PROSECCO**

*Italy, Organic and Vegan Friendly*

48

Inviting bouquet shows fresh pear, apple, nectarine and floral aromas, vibrant palate that is juicy and smooth.

**DEVILS CORNER**

*Chardonnay Pinot Noir, TAS*

50

This wine has a well-balanced palate dominated by fresh crunchy apple, a touch of citrus and just a hint of yeasty complexity.

**BEERS & CIDERS**

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**CORONA**

*Mexico 4.5%*

9

**SINGLE FIN, SUMMER ALE**

*Western Australia 4.5%*

10

**FERAL HOP HOG**

*Western Australia 5.8%*

11

**CARLTON DRY**

*Victoria, Australia 4.5%*

8

**ASAHI SUPER DRY**

*Japan 5%*

8

**STRONGBOW CLASSIC CIDER**

*New South Wales, Australia 5%*

7

**COLONIAL SMALL ALE**

*Victoria, Australia 3.5%*

9

**GREAT NORTHERN SUPER CRISP**

*Queensland, Australia 3.5%*

7

**MATSO'S GINGER BEER**

*Broome, Western Australia 3.5%*

11

**SPIRITS**

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**BASE SPIRIT**

30ml + Mixer

7 2

**PREMIUM SPIRIT**

8 2

**LIQUEURS**

9 2

**SOFT DRINKS**

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**CASCADE GINGER BEER**

4

**DRY GINGER ALE, TONIC  
WATER, SODA WATER**

4

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

3.5

**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