



# the emerald room

R E S T A U R A N T

## ENTREES

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**PLEASE NOTE: A Room Service Fee of \$5 per room applies to all orders**

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



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## MAINS

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<b>Zucchini and Mushroom Bolognese</b> (gf) (v) (vegan opt.)	28
Mushroom, pine nut and tomato bolognese, zucchini spaghetti, Italian herbs, shaved Parmesan	
<b>Local Fresh Fish Fillet of the Day</b>	
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
<b>Poached Salmon</b> (gf)	36
Tasmanian salmon poached in a ginger, kaffir leaf and lemon coconut broth served with aged basmati rice and garden salad	
<b>Cherry "Tom" Chicken</b> (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	
<b>Eye Fillet</b> (gf opt.)	40
South West prime eye fillet (300gr), grilled field mushroom, blue Castello cheese, Cabernet jus and potato mash	
<b>Scotch Fillet</b> (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	
<b>Dukkah Lamb</b> (gf)	36
Lamb cutlets, home made dukkah, smoked garlic hummus, cumin carrots, chat potatoes and mint puree	
<b>Seafood Spaghetti</b>	37
Medley of prawns, scallops, squid and fish with sundried pesto, spinach ribbons and shaved Parmesan	
<b>Pork 'n Pear</b> (gf)	32
Pan roasted pork fillet, caramelised pear, courgettes, cider and pan juice reduction with crackle and potato mash	

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## SIDE DISHES

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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

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

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**HOUSE-MADE DESSERTS**

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<b>Date, Apple and Walnut Cake</b>	13
Date, apple and walnut cake, served warm with a salted caramel sauce and ice cream	
<b>Lamington Ice Cream</b>	13
Home made lamington ice cream (Chef's specialty)	
<b>Dessert of the Week</b>	13
Please ask our friendly waitstaff	
<b>Fruit and Nut Platter</b>	13
Fresh fruit, dried fruit and nut platter	
<b>Cheese Platter</b> <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

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