



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

ENTRÉES

GARLIC BAGUETTE BREAD (V)	8.5
CHARCUTERIE SHARE PLATE Assortment of pâté, local olives, olive oil, Australian cheeses, cured meats, fruit spreads and toasted bread. Changes frequently ask waitstaff for weekly assortment	30
BRUSCHETTA (V) Roma tomato, Kalamata olive, blended feta, toasted baguette basil pesto oil	16
PUMPKIN, PERSIAN AND PENNE (V, GF) Roasted pumpkin, charred capsicum, caramelised onion, Persian feta, crushed macadamia, penne pasta	18
CHARRED OCTOPUS (GF) Paprika rubbed octopus, pickled fennel, roquette pesto, red onion, Persian feta, cherry tomato, blackened lemon	22
SAMBAL SQUID SALAD (GFO, DF) Seared sambal ginger squid, Asian slaw, rice noodles, lime scented cabbage, fresh herbs and toasted peanuts	19
CHICKEN AND CAMEMBERT Ginger buttered chicken tenderloin, panko crusted Camembert, house-made plum cranberry coulis	18
PRAWN BISQUE (GFO) WA tiger prawns and local fish poached in prawn bisque, cayenne pangrattato, brandy crema	19
FISH AND CHARCOAL TACO (DF) Tempura local fish, Asian slaw, jalapeno aioli, onion curtido, charcoal tortilla	22
BARBEQUE PLATE (GFO) BBQ pork belly ribs, green apple coleslaw, lemon aioli, cornbread, emerald hot sauce	20

(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



the emerald room
RESTAURANT

MAINS

PRAWN BISQUE (GFO)

WA tiger prawns and local fish poached in prawn bisque, cayenne pangrattato, brandy crema 37

FISH AND CHARCOAL TACO (DF)

Tempura local fish, Asian slaw, jalapeno aioli, onion curtido, charcoal tortilla, crunchy fries 39

BARBEQUE PLATE (GFO)

BBQ pork belly ribs, green apple coleslaw, lemon aioli, crispy chats, tomato relish, sour cream, cornbread, emerald hot sauce 39

LAMB DUO

Grilled lamb cutlets, braised lamb croquette, potato pavé, pea, mint, apricot jus 38

PRAWN AND SQUID INK FETTUCCINE

Western Australian prawns, squid ink fettuccine, tomato, chili, olive oil, basil, Grana Padano 39

CHORIZO CHICKEN (GF)

Pan roasted chicken breast, chorizo, napolitana, bocconcini, new potatoes, mushroom, pumpkin, basil pesto 35

RAS EL HANOUT EGGPLANT (VEGAN, GF)

North West African spiced eggplant, coconut raita, pickled radish, fresh greens and herbs 34

EMERALD FISH, GRILLED (GF)

Grilled fresh fish of the day, textures of potato, warm pea volute, kosho pearls Full Serve 43
1/2 Serve 24

EMERALD FISH, TEMPURA

Tempura battered fresh fish of the day, rosemary salted chips, dressed leaves salad, pickled onions, tartare sauce Full Serve 43
1/2 Serve 24



the emerald room
RESTAURANT

MAINS

PALETTE OF SALMON (GF)

Crispy skin salmon, seared prawns, black bean chili, lashings of chimichurri, harissa and lemon yoghurt 39

POACHED SALMON (GF, DF)

Salmon poached with sambal chili, kaffir lime and coconut, warm Asian greens, rice noodles and coriander 35

BEEF AND MARROW (GF)

300gm south west scotch fillet cooked to your liking, roasted bone marrow and black garlic butter, variations of root vegetables finished with sauce of your choosing 44

Red Wine Jus – Espresso Pepper Cream – Périgueux Sauce

SIDES

CAESAR SALAD

Cos lettuce, parmesan, croutons, bacon, Caesar dressing 12

ZESTY ASIAN SALAD

Asian slaw, rice noodles, lime scented cabbage with ginger soy reduction 8

DRESSED LEAVES

Chef's choice of mixed leaves and fresh herbs dressed with lemon vinaigrette 7

CRISPY NEW POTATOES

Crispy new potatoes, tomato relish and sour cream 8

PESTO POTATOES

Roasted chat potatoes rolled in basil pesto 8

CRUNCHY FRIES

Rosemary salted potato fries served with garlic aioli 8

STEAMED VEGETABLES

Steamed seasonal vegetables tossed in olive oil 12

(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



the emerald room
RESTAURANT

DESSERT

MANGO PANNA COTTA

Mango compote, strawberry wine, white chocolate, biscotti crumble 14

BELGIAN DARK CHOCOLATE MOUSSE (GF)

Chocolate mousse, journey of berries – strawberry gelee, raspberry sugar, blueberry coulis, blackberry cream 15

CHERRY RIPE ICE CREAM (VEGAN, GF)

Vegan cherry ice-cream, chocolate ripple, toasted coconut 14

TIRAMISU-ISH

Ladyfingers, mascarpone, candied hazelnuts, espresso cream 15

FRUIT AND SORBET PLATTER (GF, VEGAN)

Selection of seasonal fresh fruits, strawberry honey sorbet 15

CHILDREN'S MENU

12 years and under

All of our children's meals are made in house

PENNE BOLOGNESE (GF)

Child friendly homemade rich tomato and beef Bolognese, fresh basil and mozzarella tossed with penne pasta 13

FISH AND CHIPS (DF)

Tempura battered fresh fish of the day, rosemary salted chips, garden salad, tartare sauce 15

CHICKEN NUGGETS (DF)

House made chicken nuggets, crunchy chips and garden salad and tomato sauce 13

ICE-CREAM AND MERINGUE

Vanilla ice-cream topped with fresh berries and crumbled meringue 6

ICE-CREAM AND CHOCOLATE SAUCE

Vanilla ice-cream topped with fresh berries and chocolate sauce 6



the emerald room
RESTAURANT

DRINK LIST

WHITE WINES

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

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.



the emerald room
RESTAURANT

DRINK LIST

SPARKLING

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

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

BASE SPIRIT

30ml + Mixer

7 2

PREMIUM SPIRIT

8 2

LIQUEURS

9 2

SOFT DRINKS

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

GOURMET TEAS

5

BARISTA COFFEE

5

HOT CHOCOLATE

3.5

LIQUEUR COFFEE

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



the emerald room
RESTAURANT

DRINKS LIST

COCKTAILS

FRENCH MARTINI

Raspberry liqueur, vodka and pineapple juice 14

PINA COLADA

Malibu, pineapple juice, coconut cream shaken with ice 13

ESPRESSO MARTINI

Vodka, Kahlua and espresso served in martini glass and served chilled 15

APEROL SPRITZ

Aperol, Prosecco and soda served over ice with fresh orange 12

MARGARITA

Tequila, Triple Sec, lemon juice and lime juice 15

STRAWBERRY DAIQUIRI

White rum, strawberry liqueur, strawberries and lime juice 15

MOJITO

White rum, fresh mint, fresh lime, brown sugar, crushed ice and topped with soda water 13

DARK AND STORMY

Dark rum, ginger beer and fresh lime 15

CAPRIOSKA

Vodka, sugar syrup, lime 11

COCKTAILS

LONG ISLAND ICED TEA

Vodka, Gin, White Rum, Tequila, Triple Sec, lemon juice, cola 18

SINGAPORE SLING

Gin, Cherry Brandy, Cointreau, Benedictine liqueur, pineapple juice, lime juice, bitters 18

GODFATHER SOUR

Whisky, Amaretto, lemon sugar, egg white 14

MOCKTAILS

SOUR POUR

Fresh lime, fresh mint, lime juice, crushed ice and topped with ginger beer 8

IPANEMA

Brown sugar, fresh lime, fresh mint topped with dry ginger ale 8

SHIRLEY TEMPLE

Lemonade, lime juice and Grenadine 8

VIRGIN COLADA

Coconut syrup, pineapple juice and cream 8

TUTTI FRUTTI

Apple juice, orange juice, pineapple juice and a dash of Grenadine 8
