



## the emerald room

R E S T A U R A N T

### ENTRÉES

<b>Toasted Garlic and Parsley Butter Baguette Bread (v)</b>	8.5
<b>Trio of Dips (v)</b> Garlic and thyme toasted baguette served with a trio of dips that change weekly	18
<b>Avocado Toast (vegan)</b> Chilli brushed ciabatta bread, crushed avocado, pickled cherry tomato, red onion, pomegranate glaze	18
<b>Bruschetta (v)</b> Warm ripe Roma tomato, black olives, whipped Persian feta, toasted baguette, basil pesto oil	16
<b>Halloumi and Crispy Chickpeas (v, gf)</b> Grilled halloumi, crispy Moroccan spiced chickpeas, pumpkin, chargrilled capsicum, rocket, Indian spiced yoghurt	19
<b>Sambal Squid Salad (gf, df)</b> Roasted sambal, ginger seared squid, lime scented Asian slaw, rice noodles, fresh herbs, toasted peanuts	20
<b>Fried Camembert and Chicken</b> Ginger and lemon grilled chicken, panko crusted Camembert, house made plum preserve	22
<b>Smoke and Ancho Eye (gf, df)</b> Beef fillet medallion cooked to your liking, hand cut sweet potato chips, candied bacon, ancho chilli, smoked salt	22
<b>Slow Roasted Pork Belly (gf, df)</b> Crispy pork belly braised in fennel spiked apple cider, sweet potato puree, roasted fennel, green apple crisps, braising liquor	Entrée 19 Main 34
<b>Bouillabaisse (gf)</b> West coast king prawns, fresh fish and mussels cooked in a classic French style tomato broth, garlic crouton, saffron aioli, provincial style cayenne and garlic rouille	Entrée 22 Main 36

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

<b>Purple Pappardelle Pasta</b>	26
Beetroot stained pappardelle pasta, roast pumpkin, toasted pine nuts, Bookara Persian goats feta, caramelised onion	
<b>Rustic Pulled Lamb</b>	35
Braised lamb shoulder, pea and spinach risotto, apricot chutney, mint	
<b>Prawn and Crab Spaghetti</b>	38
West Australian king prawns, Shark Bay blue swimmer crab, tomato, asparagus, chilli, garlic tossed with Parmesan cheese and squid ink pasta	
<b>Chorizo Chicken Breast (gf)</b>	33
Pan roasted chicken breast stuffed with chorizo and Camembert cheese, tomato coulis, honey glazed pumpkin, pesto rolled gourmet potatoes	
<b>Grilled Local Fresh Fish of the Day (gf, df opt.)</b>	42
Grilled fresh fish of the day, poor man's potatoes, citrus salad and lemon butter	½ serve 24
<b>Tempura Battered Local Fresh Fish Fillet of the Day (df)</b>	42
Tempura battered fresh fish of the day, rosemary salted chips, dressed leaves, pickled onions, tartare sauce	½ serve 24
<b>Pan Seared Tasmanian Salmon (gf, df opt.)</b>	39
Crispy skin Tasmanian salmon, Cajun butter poached prawns, chilli spiced red beans, preserved lemon scented yoghurt	
<b>Poached Tasmanian Salmon (gf, df)</b>	34
Salmon poached in a sambal chilli, kaffir lime, coconut, warm Asian greens, rice noodles, coriander	



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**MAINS**

- Eye Fillet (gf, df)** 40  
250grm pepper crusted south west eye fillet grilled to your liking, hasselback style potato, asparagus, confit garlic, blue cheese butter, red wine jus
- Black Angus Scotch Fillet (gf, df)** 39  
300grm Black Angus scotch fillet grilled to your liking, sweet potato fondant, purple carrots, roast onion, finished with your choice of sauce:  
Red wine jus, pepper and Drambuie cream or Café de Paris butter

**SIDES**

- Caesar Salad (gf without croutons)** 14  
Cos lettuce, parmesan, warm croutons, bacon, Caesar dressing, topped with poached egg
- Zesty Asian Salad (gf, df)** 8  
Asian slaw and curtido dressed with ginger and soy reduction
- Dressed Leaves (gf, df)** 5  
Chef's choice of mixed leaves and fresh herbs, lemon vinaigrette
- Loaded Poor Man's Potatoes (gf, df)** 7  
Roasted chat potatoes, olives, capers, chargrilled capsicum
- Pesto Potatoes (gf, df)** 7  
Roasted chat potatoes rolled in basil pesto
- Crunchy Fries (gf, df)** 8  
Rosemary salted potato fries served with garlic aioli
- Steamed Vegetables (gf, df)** 10  
Steamed seasonal vegetables tossed in olive oil



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## DESSERT MENU

<b>Chocolate Fondant</b>	14
Chocolate lava cake, chocolate soil, cherry compote, cherry ice-cream	
<b>Caramel Nut Tart</b>	13
Warm sweet pastry tart filled with caramel, honey, pecan, macadamia, almond, hazelnut and walnut served with vanilla ice-cream	
<b>Dessert of the Week</b>	
Please ask our friendly waitstaff	
<b>Fruit and Nut Platter (vegan)</b>	13
Selection of seasonal fresh fruits, dried fruits and nuts	
<b>Cheese Platter (v, gf)</b>	
Selection of Australian cheeses, dried fruits, nuts and biscuits	
	For 1 16
	For 2 30

## CHILDREN'S MENU

12 YEARS AND UNDER

<b>Penne Bolognese</b>	13
Child friendly homemade rich tomato and beef Bolognese, fresh basil, mozzarella, tossed with penne pasta	
<b>Fish and Chips</b>	13
Battered local fish pieces, crunchy chips, garden salad, tartare sauce	
<b>Chicken Nuggets</b>	13
Panko coated chicken skewers, crunchy chips, garden salad, tomato sauce	
<b>Kids Ice-cream with Meringue</b>	6
Vanilla ice-cream topped with fresh berries and crumbled meringue	
<b>Kids Ice-cream with Chocolate Sauce</b>	6
Vanilla ice-cream topped with fresh berries and chocolate sauce	

\*\*All dishes on the children's menu are homemade

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