

EMERALD HOTEL
SET MENU 1
\$44.00

ENTRÉE

**Platters to share of calamari crumbed in sesame & poppyseed in a
rocket salad with corn, tomato & sweet chilli dressing**

and

**Bruschetta – marinated roma tomatoes in basil, garlic & olive oil
grilled on fresh ciabatta**

MAIN COURSE

Barramundi - Grilled and served with tossed green salad and chips

Chicken Parmigiana served with tossed green salad and chips

**Traditional corned silverside served with creamy
mash potato, vegetables and seeded mustard sauce**

**Linguini Vegetarian – a combination of seasonal
vegetables tossed in a light tomato sauce**

EMERALD HOTEL
SET MENU 2
\$44.00

MAIN COURSE

Barramundi - Grilled and served with tossed green salad and chips

Chicken Parmigiana served with tossed green salad and chips

**Traditional corned silverside served with creamy
mash potato, vegetables and seeded mustard sauce**

**Linguini Vegetarian – a combination of seasonal
vegetables tossed in a light tomato sauce**

DESSERT

**PLEASE SELECT EITHER DESSERTS OR
CHEESE PLATTERS TO SHARE**

DESSERT

Meringue layered with mixed berries and ice-cream

Lemon Tart served with ice-cream

Or

Platters to share of selected local cheeses, fresh fruit and crackers

EMERALD HOTEL
SET MENU 3
\$52.00

ENTRÉE

**Platters to share of calamari crumbed in sesame & poppyseed in a
rocket salad with corn, tomato & sweet chilli dressing**

and

**Bruschetta – marinated roma tomatoes in basil, garlic & olive oil
grilled on fresh ciabatta**

MAIN COURSE

Barramundi - Grilled and served with tossed green salad and chips

Chicken Parmigiana served with tossed salad and chips

**Traditional corned silverside served with creamy
mash potato, vegetables and seeded mustard sauce**

**Linguini Vegetarian – a combination of seasonal
vegetables tossed in a light tomato sauce**

DESSERT

**PLEASE SELECT EITHER DESSERTS OR
CHEESE PLATTERS TO SHARE**

DESSERT

Meringue layered with mixed berries and ice-cream

Lemon Tart served with ice-cream

Or

Platters to share of selected local cheeses, fresh fruit and crackers

EMERALD HOTEL

SET MENU 4

\$60.00

ENTRÉE

Poppy and sesame seed crumbed calamari tossed in a salad of rocket salad with corn, tomato and sweet chilli dressing

½ dozen freshly shucked oysters served with citrus lemon wedges and piquant sauce

Bruschetta – Marinated Roma Tomatoes in basil, garlic Olive Oil grilled on fresh Ciabatta

MAIN COURSE

Barramundi - Grilled and served with tossed green salad and chips

Chicken Parmigiana served with tossed green salad and chips

Traditional corned silverside served with creamy mash potato, vegetables and seeded mustard sauce

Linguini Vegetarian – a combination of seasonal vegetables tossed in a light tomato sauce

DESSERT

**PLEASE SELECT EITHER DESSERTS OR
CHEESE PLATTERS TO SHARE**

DESSERT

Meringue layered with mixed berries and ice-cream

Lemon Tart served with ice-cream

Or

Platters to share of selected local cheeses, fresh fruit and crackers