

Emerald Hotel

Set Menu 1 - \$50

ENTREE

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

**Fresh fish of the day - 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**

**Homemade Potato Gnocchi with truffled
mushroom, caramelized onions & spinach (V)**

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Set Menu 2 - \$50

MAIN COURSE

**Fresh fish of the day - 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**

**Homemade Potato Gnocchi with truffled
mushroom, caramelized onions & spinach (V)**

DESSERT

Alternate drop to your table

Traditional Tiramisu served with vanilla ice-cream

**Sticky Date Pudding served butterscotch
sauce and vanilla ice-cream**

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Set Menu 3 - \$55

ENTREE

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

**Fresh fish of the day - 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**

**Homemade Potato Gnocchi with truffled
mushroom, caramelized onions & spinach (V)**

DESSERT

Alternate drop to your table

Traditional Tiramisu served with vanilla ice-cream

**Sticky Date Pudding served butterscotch
sauce and vanilla ice-cream**

Set Menu 4 - \$65

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

Prime Eye Fillet – served medium with a sauce of your choice (mushroom, peppercorn, béarnaise or garlic butter) chips and salad

Fresh fish of the day - 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

Homemade Potato Gnocchi with truffled mushroom, caramelized onions & spinach (V)

DESSERT

Alternate drop to your table

Traditional Tiramisu served with vanilla ice-cream

Sticky Date Pudding served butterscotch sauce and vanilla ice-cream