

Emerald Hotel

Set Menu 1-\$55

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

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

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

**An Eye Fillet can be included in your menu - \$12.50 per head applies to the group menu*

Emerald Hotel

Set Menu 2 -\$55

MAIN COURSE

Barramundi - Grilled and served with tossed green salad and chips

Chicken Parmigiana served with tossed

**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 (50/50)

Chefs Dessert Specials (will be advised prior to event)

**An Eye Fillet can be included in your menu - \$12.50 per head applies to the group menu*

Emerald Hotel

Set Menu 3 -\$65

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

**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 (50/50)

Chefs Dessert Specials (will be advised prior to event)

****An Eye Fillet can be included in your menu - \$12.50 per head applies to the group menu***

EMERALD HOTEL
SET MENU 4
\$75.00

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

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

**Grilled Barramundi Fresh 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 (50/50)
Chefs Dessert Specials (will be advised prior to event)**