

emerald menu

small and big meals

Tomato and Basil Bruschetta (V)	16.00
Bowl of Chips with Aioli or Onion Gravy	13.50
Fresh daily Oysters	
½ Dozen Natural (GF)	29.50
½ Dozen Kilpatrick (GF)	31.50
EMERALD FAVOURITE	25.50 Small
Poppy and sesame seed crumbed calamari tossed in a salad of baby spinach leaves & rocket, tomato, corn, Spanish onion & homemade sweet chilli mayo	33.50 Large
Eye Fillet	54.00
T-Bone	39.50
Served with a choice of Sauce – Creamy Green Peppercorn (GF), Field Mushroom, Béarnaise (GF) or Garlic Butter (GF) & served with chips & salad or vegetables & creamy mashed potato	
Chicken Parmigiana or Chicken Schnitzel	24.00
served with chips	
Side salad	5.00
Side of vegetables	5.00
Sauce – peppercorn, mushroom or béarnaise	1.00
Traditional Corned Silverside served with creamy mashed potato, vegetables & seeded mustard sauce (GF)	26.50 Small 33.50 Large
Grilled Thick Sausages and Bacon served with onion gravy, vegetables & creamy mashed potato	27.50
Fresh Grilled Barramundi served with chips & salad or creamy mashed potato & vegetables (GF)	38.50
Linguini Vegetarian – a combination of seasonal vegetables tossed in a tomato sauce	31.50

emerald menu - desserts

Lemon Tart served with vanilla ice-cream	16.00
Sticky Date Pudding served butterscotch sauce and vanilla ice-cream	16.00
Traditional Apple Crumble served with ice-cream	16.00
Tiramisu – a velvety mélange of savoiardi cookies dipped in an espresso & coffee liquor, layered with delicately sweetened whipped eggs and mascarpone cheese, and topped with a dusting of cocoa	16.00
Bowl of vanilla ice-cream served with chocolate or strawberry topping and wafers	12.00
Platters of selected local cheeses, fresh fruit and crackers	38.00
Affogato – Vanilla ice-cream served with an expresso and choice of liqueurs – Baileys, Frangelico, Tia Mari	18.50

coffee & tea

Cappuccino, espresso, cafe latte, piccolo, short black, long black, flat white, short macchiato, long macchiato, hot chocolate - \$6.00

English Breakfast, Earl Grey

Peppermint, Chamomile & Green Teas - \$6.00

Liqueur Coffee - \$15.00

Italian coffee (Sambucca)

Roman coffee (Galliano)

Mexican coffee (Kahlua)

Jamaican coffee (Tia Maria)

Emerald coffee (Baileys)

Irish coffee (Jameson Whiskey)

ports, muscat, cognac & after dining sips

Penfolds Grandfather	14.00 S	20.00 L
Campbells Rutherglen Muscat	10.00 S	12.00 L
Hennessy VS Cognac	16.00	
Dom Benedictine	16.00	
Glavya	16.00	
Disaronno	16.00	
Drambuie	16.00	
Dom Benedictine	16.00	