

Emerald Lounge

Restaurant Menu

À la carte

Crispy Potato Fries \$15.50

Served with sea salt & herb (V)

Dips Crisp & Bread \$16.50

Served with creamy hummus, tahini, lemon, spiced chickpeas, parsley, sea salt & rosemary focaccia (GF option available)

Potato & Pea Samosa \$19.50

Served with cumin, mint yoghurt & cucumber kachumber salad (V)

Prawn & Coriander Spring Rolls \$20.50

Served with papaya salad, chilli lime & kewpie mayonnaise

Smokey BBQ Chicken Wings \$22.50

Served with pickled onion, red cabbage slaw & sweet mustard ranch sauce

Salt & Pepper Squid \$23.50

Served with cucumber, mint, herb & lemon aioli (P | DF | GF)

Mini Beef Sliders \$24.50

Chargrilled beef served with onion, BBQ sauce, cheddar cheese, sweet mustard, herb aioli on toasted soft milk buns

Classic Fish & Chips \$25.50

Tempura fish of the day served with crispy fries, red cabbage & pomegranate slaw, creamy tartare & lemon (P)

Thai Chicken Salad \$19.50

Served with green papaya, cucumber, vine ripe tomato, spring onion, mint, coriander, toasted rice, crisp shallots & noc cham dressing

Pork Larb \$21.50

Cucumber, bean sprouts served with mint, coriander, basil, tomato, chilli tamarind dressing, fried shallots & toasted rice (DF | GF)

Smokey Meats Tasting Plate \$32.00

Slow cooked Angus beef brisket, smoked cheese Kransky served with herb potato salad & romesco sauce

Pizzeria

Margherita \$18.50

Fresh basil, vine ripened tomato & mozzarella (V)

Pepperoni \$21.50

Tomato, mozzarella & fresh basil

Smokey BBQ Chicken \$21.50

Tomato, mushroom, mozzarella & fresh rocket

Share Platters

Charcuterie \$28.00

Prosciutto, mortadella, salami, pickled vegetables, olives, sundried tomatoes, whipped feta & toasted olive sourdough (GF option available)

Seafood Antipasto \$36.50

Fresh cooked local prawns, smoked salmon, seasoned oysters, grilled vegetables, taramasalata & cocktail sauce (P | GF option available)