

FILL YOUR TANK

SNACKS

WATTLESEED BRIOCHE 12
+ Aromatic Oil GFA, VG

MARINATED OLIVES 8
GF, VG

OYSTERS 7ea / ½ dz 37
Pacific Oysters w/ Mandarin &
Eucalyptus Mignonette GF

PUFFED SEA LETTUCE CRACKERS 12
+ Vinegar Powder GF, VG

SMALL

FENNEL POLLEN LAVOSH 22
w/ Cucumber + Ajo Blanco + Cucumber
+ Saltbush GFA, VG

YELLOW FIN TUNA 22
w/ Smoked Sour Cream + Pomelo +
Blue Corn Cracker GF

CAPSICUM TARTARE 22
w/ Desert Lime + Eschalot + Blue Corn
GF, VG

SIDES

FRIES 12
w/Bush Tomato Mayo VG, GF

RED OAK SALAD 18
Shallot Dressing GF, VG

MAINS

SESAME PRAWN TOAST 25
Prawn + Sesame + Smoked Sour Cream GF, DFA

EMERALD NAUGHTY BURGER 28
Double Pattie + Burger Sauce + Onion Jam + Brioche + Pickles VG, GFA

CHEF SELECTION 39
Golden Peach Marmalade + Adelaide Hills Double Cream Brie + Wild Boar Salami +
Pickled Shisito Peppers + Fennel Pollen Lavosh GFA

STEAK FRITES 35
150g Scotch Fillet w/ Pepper Sauce + Fries GF, DF

SCOTCH FILLET 85
300g Scotch Fillet GF, DF

DESSERT

EMERALD SPLICE 21
Vanilla Icecream + Roasted Pineapple + Lemon Myrtle Granita VG, GF

STRAWBERRY GUM DOUGHNUTS 22
w/ Strawberry Gum Jam and Cream VG

VG Vegan - **DF** Dairy Free - **GF** Gluten Free - **VGA** Vegan option available
DFA Dairy Free option available - **GFA** Gluten Free option available
A 10% gratuity will be added to all bills.



STAY LUBRICATED

CUSTOM BUILDS

- EMERALD COOLER**..... 21
Hendrick's Gin, Chamomile, Verjus, Fresh
Cucumber
- TIVOLI STAR**..... 24
El Jimador Tequila, Bianco Vermouth
Grapefruit, Housemade Davidson Plum
Soda
- PALAIS DE DANSE**..... 24
Brix Spiced Rum, Rhubi, Brookies Mac,
Finger Lime, Fresh Kiwi
- BETTY BURTON**..... 24
Glenmorangie X Scotch, Unico Zelo Rosé,
Lime, Raspberry and Tarragon
- HANDSY TANSEY**..... 24
Archie Rose Double Malt Whisky, Lemon,
Spiced Fig, Frothy
- SIDNEY SIPPER**..... 25
Beurre Noisette Fat-Washed Buffalo
Trace Bourbon, Tonka Bean Demerara
Syrup, Aromatic Bitters

MARTINIS

- THE CLASSIC MARTINI** 22
Wheatley Vodka or Hayman's Gin
served Dry, Dirty, Wet or Churchill
- THE GIBSON** 22
Wheatley Vodka or Hayman's Dry Gin,
Dolin Dry Vermouth, Pickled Onion
- THE VESPER** 24
Wheatley Vodka, Hayman's Dry Gin
+ Bianco Vermouth
- THE MARTINEZ** 22
Hayman's Dry Gin, Dolin Sweet
Vermouth, Orange

The Original

- SAZERAC**..... 35
AUST. EXCLUSIVE to the **EMERALD
ROOM**—Sazerac Rye, Herbsaint &
Peychaud's Bitters—Made in the
traditional New Orleans style

REFURBISHED CLASSICS

- STIR'D MARGARITA**..... 24
Corazon Blanco Tequila, Clarified Lime
Juice, Orange Liqueur
- HARBOUR CITY DAIQUIRI**..... 24
Brix Cane Spirit, Lime, Grapefruit, Sugar
- BELLINI**..... 22
Southern Comfort, Lemon, Sparkling,
Peach Foam
- FRENCH 105**..... 24
Hennessy VS, Lemon, Sugar, Champagne
- DE LA LOUISIANE**..... 26
Gospel Rye, Dolin Sweet Vermouth, D.O.M.
Benedictine, Absinthe, Aromatic Bitters

- THE ELDEST SON**..... 30
Animus Martini Press 50%, Orange Zest
- THE MIDNIGHT OIL** 23
Ford's Dry Gin, Dolin Dry Vermouth,
Lemon Zest
- THE EARLY BIRD** 23
Hendrick's Gin, Unico Dry Vermouth,
Luxardo Maraschino

'We go the extra mile,
we can build you any classic on request!'

