

BOTTOMLESS BRUNCH

at The Emerald Room

Grilled Flatbread with Capsicum Muhummara
Dip VEG

Proscuitto + Melon + Mint GF

Tempura Zucchini Flower w/ Confit Artichoke
VGN GF

Mortadella + Straccietella + Pickled Guindilla
Peppers GFA

Fried Calamari w/ Bush Tomato Mayo GF

Karaage Chicken + Umami Salt +Truffle Mayo GF
DF

Chargrilled Chicken Skewers + Umami Salt GF DF

Add on:

Truffle Fries w/Parmesan GF VGA
\$17

Butter Lettuce Salad w/Green Goddess Dressing GF VG
\$10



Please let our staff know
if you have any dietary requirements.

A discretionary 10% service charge
will be applied to all bills.

DRINKS

Ca Di Alte Pinot Grigio

Troppo Pinot Noir

Palmetto Rose

Tarot Prosecco

Jetty Road Pale Ale

Malibu

Plantation 3 Star, Lemon, Mango, Coconut Soda

UPGRADE TO OUR COCKTAIL PACKAGE FOR **\$30pp**
and access everything below

Electric Cherry

Lana Del Ray's fave frozen cherry daquiri

Lady Guava

A new star is born in this go to tropical tippie

Club Spritz

Refresh yourself with this peach and hibiscus superstar spritz

Pink Pony Club

Keep on dancing with this star studded strawberry margarita



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