

FILL YOUR TANK

Please advise your server of any dietary requirements

À LA CARTE + 6PM-12AM

All bills will include a discretionary 10% service charge

SMALL

SPICED FLATBREAD w/ Bush Tomato Balado VG, GFA	12
MARINATED OLIVES VG GF	8
PUFFED SEA LETTUCE CRACKERS + Vinegar Powder GF, VG	15
TEMPURA ZUCCHINI FLOWER w/ Artichoke + Picked Shisito Gel GF, VG	13
FENNEL LAVOSH w/Sugar Snap Peas + Sunflower Ricotta + Preserved Yuzu GFA, VG	22
CONFIT ARTICHOKE TARTARE w/Smoked Cream + Black Garlic + Blue Corn Cracker GF, VG	24
ROASTED SHIMEJI MUSHROOM w/ Truffle Mayo + Furikake + Fried Toasts VG	25

MAINS

ROASTED EGGPLANT STEAK w/ Muhamarra + Shaved Fennel + Caper Gremolata VG GF	23
STEAK FRITES 150g Scotch Fillet w/ Pepper Sauce + Fries GF, DF	35
ROAST CHICKEN SUPREME Fried Brussel Sprouts + Creamy Garlic Sauce GF, DF	33
EMERALD NAUGHTY BURGER Double Pattie + Burger Sauce + Onion Jam + Brioche + Pickle + Fries VG, GFA	28
CHEF SELECTION Quince and Port Jam + Adelaide Hills Triple Cream Brie + Wild Boar Salami + Pickled Shishito Peppers + Fennel Pollen Lavosh GFA	39

SIDES

FRIES w/ Parmesan + Truffle Mayo VGA, GF	18
RED OAK SALAD w/ Shallot Dressing VG GF	15
FRIED BRUSSEL SPROUTS w/Umami Crack Salt VG GF	18
EMERALD POTATO CHAMP Royal Blue Potato + Nori Butter + Scallion Oil VG GFA	19

DESSERT

HOT CINNAMON DOUGHNUTS w/Hennessy Cream VG DF	22
FENNEL CARAMEL CAKE w/Smoked Vanilla Bean Cream and Poached Pear GF VG	20

VG Vegan - DF Dairy Free - GF Gluten Free - VGA Vegan option available
DFA Dairy Free option available - GFA Gluten Free option available.



STAY LUBRICATED

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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 DANCE	24
Brix Spiced Rum, Rhubi, Brookies Mac, Fresh 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, Red Wine, Frothy	
SIDNEY SIPPER	25
Beurre Noisette Fat-Washed Buffalo Trace Bourbon, Tonka Bean Demerara Syrup, Aromatic Bitters	
JACK DANIEL'S AND FRESH APPLE	14

MARTINIS

THE CLASSIC MARTINI	23
Wheatley Vodka or Hayman's Gin served Dry, Dirty, Wet or Churchill	
THE GIBSON	23
Wheatley Vodka or Hayman's Dry Gin, Dolin Dry Vermouth, Pickled Onion	
THE VESPER	25
Wheatley Vodka, Hayman's Dry Gin + Bianco Vermouth	
THE MARTINEZ	23
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	
FRENCH 105	24
Hennessy VS, Lemon, Sugar, Champagne	
DE LA LOUISIANE	26
Gospel Rye, Dolin Sweet Vermouth, D.O.M. Benedictine, Absinthe, Bitters	
BELLINI	22
Wheatley Vodka, Aperol, Passionfruit, Macadamia, White Chocolate, Prosecco	

THE ELDEST SON	30
Animus Martini Press 50%, Orange Zest	
THE MIDNIGHT OIL	24
Ford's Dry Gin, Dolin Dry Vermouth, Lemon Zest	
THE EARLY BIRD	24
Hendrick's Gin, Unico Dry Vermouth, Luxardo Maraschino	

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

