



## DINNER MENU

### **Barramundi Spring Rolls**

Pineapple & Finger Lime Coulis

22

### **Aussie Wattle Seed Damper**

EVOO, Bush Tomato Relish with Macadamia & Davidson Plum Dukkha

Veg

18

### **Fresh Steamed Mussels**

Toasted Sourdough, Tomato, Thyme & Basil Salsa Di Pomodoro

30

### **Zucchini Flowers**

Moroccan Spiced Sweet Potato

Veg / V

30

### **Beef Carpaccio Bruschetta**

Beef Carpaccio atop Tomato Medley, Fresh Basil and garnished with Creamy Goats Cheese & Balsamic Glaze

22

### **Sweet Beetroot & Feta Salad**

Accompanied by Crisp Pink Lady Apple and Cucumber Ribbons

Veg / (V on Request)

18

### **Garlic Bread**

Sourdough Loaf with Garlic and Herb Butter

15

### **Avocado & Smoked Salmon Tartar**

Dijon Crème Fraiche, Dill and Baby Capers

GF / NF

22

**Crispy Coated Chips & Tomato Sauce** 15

**Sweet Potato Fries with Lime Aioli** 17

**Garden Salad with Balsamic Dressing** 19



**Emeralds**  
RESTAURANT

**Spiced Lamb Cutlets**

Sous Vide to Pink with Steamed Beans, Potato and Herbed Coconut Dressing  
50

**Seared Scallop**

Grilled Leek, Fennel Puree with Finger Lime & Pepper Salsa  
GF / NF  
35

**Crisp Chicken Breast**

Panko Crumbed Chicken Breast, Pico De Gallo, Wild Rocket  
32

**Nicoise Salad**

Romano Lettuce, Potato, Beans, Tomato Medley, Kalamata Olives, Egg with Herbed Dressing  
DF / GF / Veg / (V on Request)  
22

Add **Smoked Salmon** 12

Add **Vegan Schnitzel** 8

**Pure Black Rib Fillet Reef & Beef**

Served Medium-Rare with Bugs, Prawns, Rosti,  
Seasonal Vegetables and Garlic Butter  
GF  
90

**MB4+ Sirloin**

Served Medium-Rare with Toasted Tortillas on Pico De Gallo and Chimichurri  
DF / NF  
50

**Crispy Pork Belly**

Prosciutto Wrapped Asparagus, Fennel Puree and Baby Carrots  
45

**Kurumba Prawn Salad**

Gulf Prawns seared with Confit Chilli & Garlic on  
Mango & Avocado House Salad with Lime Dressing  
DF / GF / NF  
37

**Macadamia Crusted Barramundi**

Lemon Myrtle Beurre Blanc and Steamed Greens  
GF  
48



RESTAURANT

**Salmon Ravioli**

Crisp Salmon Skin, Dill Cream Sauce

35

**Falafel & Radicchio**

Mixed Leaves, Hummus Dip, Orange Segments and Pistachio Crumb

DF / GF / Veg / V / (NF on Request)

32

**Dry Rubbed Kangaroo Fillet**

Served Medium-Rare with Bush Tomato Relish, Whipped Feta and  
Seasonal Vegetables

GF

45

\* Some items may contain traces of nuts \*

\*\* A 15% surcharge will apply on Public Holidays \*\*

Menu items may be subject to seasonal variations.

Prices valid for Spring 2023