

emerald

THE LEWIS FAMILY HOTEL

ENTREES

Garlic Ciabatta Bread	\$7.50
Pumpkin & Goats Cheese Croquettes served with Aioli (3)	\$8.50
Vegetarian Arancini Balls served with aioli & pesto (3)	\$8.50
Grazing Platter – a selection of dips, marinated olives, grilled vegetables, sliced prosciutto and salami served with ciabatta	\$25.00
Bruschetta – Marinated Roma tomatoes in basil, garlic & olive oil grilled on fresh ciabatta	\$8.50
Fresh daily Oysters	
½ Dozen - Natural	\$15.00
Kilpatrick	\$17.50

EMERALD FAVOURITE

Poppy and sesame seed crumbed calamari	\$17.50E
tossed in a salad of baby spinach leaves & rocket, tomato, corn, spanish onion and homemade sweet chilli mayo	\$25.50M
Brochette of scallops	\$18.50E
wrapped in bacon served on a bed of jasmine rice with light garlic sauce	\$27.50M
GF	

MAINS

Emerald Pie of the Day	\$27.50
Emerald Steaks	
Eye Fillet (300 grams)	\$39.50
Porterhouse (350 grams)	\$36.50
Choice of Sauces: Creamy Green Peppercorn, Field Mushroom, Bearnaise or Garlic Butter served with chips and salad or vegetables and mashed potato	
Nepalese Chicken Curry	\$27.50
served a bed of jasmine rice and roti bread GF (without roti bread)	
Chicken Parmigiana	\$25.00
served with chips and salad or creamy mash potato and vegetables	
Traditional corned silverside	\$27.50
served with creamy mash potato, vegetables and seeded mustard sauce GF	
Fresh Grilled Barramundi	\$31.50
served with chips and salad or creamy mash potato and vegetables	
GF	
Crispy Battered Flake	\$31.50
served with chips and salad or creamy mash potato and vegetables	
Risotto or Linguini Vegetarian	\$20.50
a combination of seasonal vegetables tossed in a light tomato sauce	
GF (risotto) V	

DESSERTS

Apple and Raisin Crumble	\$12.50
Served hot with ice cream	
Tiramisu	\$12.50
served with ice-cream	
Crème Brûlée	\$12.50
rich vanilla custard beneath a glossy toffee crunch served with ice-cream GF	
Warm Sticky Date pudding with a butterscotch sauce	\$12.50
served with ice-cream	
Bowl of Vanilla Ice-Cream	\$9.00
served with chocolate or strawberry topping and wafers	
Platters of Selected Local Cheeses	\$22.00
fresh fruit and crackers	
Affogato	\$14.50
Vanilla ice-cream served with an espresso and choice of liqueurs – Baileys, Frangelico, Tia Maria	

EMERALD SPECIALS

Homemade Panfried Gnocchi	\$27.00
with truffle oil, mushrooms, spinach and carmelised onion	
Marinated Kiev Cut Chicken Breast	\$28.50
served with Mediterranean vegetables, Israeli cous cous and spinach topped with garlic butter	
Grilled Pork Cutlet	\$28.50
served with celeriac puree and an apple and fennel salad	
Grilled Salmon Fillet	\$31.50
served with roasted kipfler potatoes, green bean salad and boiled egg	
Veal Schnitzel	\$32.50
served with coleslaw and chips	
Seafood Marinara	\$31.50
Prawns, Scallops, Fresh Fish, Calamari and Mussels marinated in garlic, herbs, olive oil & a hint of chilli tossed with linguine	

PLEASE DISCUSS WITH WAITING STAFF ANY DIETARY REQUIREMENTS.