

TAPAS

- CHEESEY GARLIC BREAD** VEGAN OPTION \$12.00
- COBB LOAF** VEGAN \$10.90
Served with olive oil, balsamic & dukkah.
- GREEK SAGANAKI** LOW GLUTEN \$18.90
Golden, pan-seared kefalograviera cheese finished with a warm drizzle of cinnamon-spiced treacle. A sweet and salty Greek favourite.
- TRIO OF DIPS** \$17.90
Tzatziki, Beetroot & Avocado dips with grilled Pita.
- LOADED FRIES** \$15.90
1/2kg of steak house fries baked under the salamander with molten cheese, sour cream and avocado
Add protein: BBQ Pulled Pork \$7.90, Grilled Chicken \$7.90,
- LAMB PAN ROLLS** \$18.90
A modern fusion of Australian street food and Sri Lankan flavours, these golden, crunchy rolls are filled with a fragrant, mild lamb curry wrapped in a spring roll pastry, then crumbed and fried to perfection. Served with a cooling minted yoghurt.
- ARANCINI DI RISO** LOW GLUTEN \$17.90
Six of our golden, crispy risotto balls—famous for a reason! Served with a tasty seeded mustard aioli for dipping.
- STICKY KOREAN FRIED CHICKEN** LOW GLUTEN \$18.90
Crispy marinated chicken, fried in potato flour and tossed in a sticky sweet chilli and soy glaze. Big flavour, no gluten.
- SALT & PEPPER CALAMARI** LOW GLUTEN \$22.00
Our world-famous salt and pepper calamari on rocket, red onion, carrot, & parmesan salad with lemon aioli drizzle.
- MEDITERRANEAN BRUSCHETTA** \$16.90
Crostoni brushed with vibrant Ajvar, crowned with a delicate medley of vine-ripened tomatoes, sweet onions, and torn fior di latte, finished with a touch of cold-pressed extra virgin olive oil and a light drizzle of aged balsamic.

SIDES

- CREAMY MASH** LOW GLUTEN \$6.90
- BROCOLINNI & BABY CARROTS** LOW GLUTEN \$10.90
- GARDEN SALAD** LOW GLUTEN \$10.90
- GRILLED ROTTI BREAD** \$6.00
- STEAKHOUSE CHIPS & SAUCE OR GRAVY** LOW GLUTEN \$12.00
- POLENTA CHIPS & LEMON AIOLI** LOW GLUTEN \$12.90

ELEVATION EMERALD RESTAURANT & BAR

PUB CLASSICS

- 300G PORTERHOUSE (MSA YP MB4+)** \$48.00
SAUCE OPTIONS LOW GLUTEN
Mushroom, Pepper, Creamy Garlic, Sticky Red Wine & Gravy.
- NAKED PARMA** \$30.00
Panko-crumbed breast fillet schnitzel & sauce of your choice.
- CHICKEN PARMA** \$32.00
Topped with Napoli, ham & mozzarella.
- PULLED PORK PARMA** \$36.90
Topped with our pulled pork & American style BBQ sauce.
All served with the choice of chips & salad, chips & vegetables OR mash & vegetables. (No Alterations)
- RIBS "N" WINGS** LOW GLUTEN \$43.90
Half a rack of juicy ribs and four fiery wings, teamed up with crispy chips and a fresh salad — finger-lick'n good!
- AMERICAN BBQ PORK RIBS** ½ rack \$37.90 / full \$51.00
Fall off the bone American pork ribs, slow-roasted and slathered in our finger-lickin' bourbon & cola BBQ sauce. Comes with a pile of golden chips and a crisp side salad. LOW GLUTEN
- WAGYU BURGER** \$27.90
Homemade 200gm Wagyu patty, bacon, egg, American cheese, caramelised onion, relish, lettuce, tomato, served with chips.
- SOUTHERN CHICKEN BURGER** \$27.90
Buttermilk fried chicken breast, lettuce, bacon, Memphis BBQ sauce & served with chips.
- VEGETARIAN BURGER** \$26.00
Vegetarian patty, spinach, capsicum, pumpkin, and tomato, served with pesto garlic aioli & served with chips.
- FISH & CHIPS** LOW GLUTEN \$33.90
Bass Strait flake in a gluten-free beer batter, with chips, salad & tartar.
- "SEASIDE CRUNCH: FISH & CALAMARI DUO"** \$39.90
A deep-sea duo of crispy fish and salt & pepper calamari, served with crunchy chips, zesty tartare, lemon wedges, and a fresh side salad. Poseidon-approved. LOW GLUTEN

MAIN

- CHICKEN CAESAR SALAD** ASK TO ADD ANCHOVIES \$29.00
Grilled chicken on a bed of crunchy cos lettuce, crispy bacon, parmesan, and golden croutons, topped with a warm poached egg and a generous amount of creamy Caesar dressing.
- CHICKEN SCALLOPINI** LOW GLUTEN \$33.90
Tender slices of chicken breast, pan-seared and finished in a creamy mushroom and garlic sauce. Served with creamy mashed potatoes and broccolini.
- NORTH INDIAN LAMB CURRY** \$33.00
Tender lamb simmered in a bold, rich gravy, teamed up with fluffy basmati rice, cooling garlic yoghurt, and soft, toasty roti for the perfect scoop.
- SALT & PEPPER CALAMARI** LOW GLUTEN \$35.90
Our world-famous crispy calamari, tossed with salt and pepper magic, served on a zesty mix of rocket, carrot, red onion, and parmesan. Finished with lemony aioli drizzling bliss.
- TEX-MEX BURRITO BOWL** LOW GLUTEN \$25.90
A vibrant bowl featuring Mexican red rice, black beans, crisp iceberg lettuce, salsa fresca, sweet corn, shredded Mexican cheese, crunchy corn chips, sour cream, and creamy guacamole.

Add protein: BBQ Pulled Pork \$7.90, Grilled Chicken \$7.90, Fried Calamari \$10.00

KIDS MEALS

Strictly 14 & Under

ALL \$16.90

- CHEESEBURGER**
American-style double cheese hamburger, served with chips.
- FISH & CHIPS** LOW GLUTEN
- CHICKEN PARMIGIANA**
Chicken schnitzel topped with Napoli sauce, ham & cheese, served with chips.
- TEMPURA CHICKEN BREAST NUGGETS**
Six tempura-battered chicken breast nuggets, served with chips.
- KIDS HAM & CHEESE PIZZA** ASK FOR GLUTEN FREE extra \$5.00
Our homemade ham & cheese pizza. Please note, this is quite large.
- BOLOGNAISE PENNE** GLUTEN FREE GNOCCHI AVAILABLE extra \$5.00
A penne pasta tossed in a traditional Veal and Pork Bolognese sauce.
- KIDS BOWL ICECREAM & TOPPING** \$5.00

PASTA & RISOTTO

PASTA OPTIONS: FETTUCCINI NOT VEGAN, RISOTTO LOW GLUTEN
PENNE, HOMEMADE POTATO GNOCCHI, GLUTEN-FREE, AVAILABLE FOR AN EXTRA \$5.00

ALL PASTAS HAVE PARMESAN UNLESS REQUESTED OTHERWISE

TANDOORI CHICKEN	\$28.90
Chicken marinated in tangy Indian spices, tossed with bacon & spinach in a creamy white wine sauce.	
CARBONARA	\$27.90
Bacon & onion in a creamy white wine sauce finished with velvety egg yolk.	
TRADITIONAL BOLOGNAISE	\$27.90
Traditional veal & pork bolognaise	
PRAWN PASTA	\$30.90
Prawns, zucchini & semi dried tomato in creamy garlic & parsley sauce,	
VEGGIE PESTO PASTA <small>VEGAN OPTION</small>	\$26.90
Broccolini, zucchini, leek & semi dried tomato in pesto cream sauce.	
GORGONZOLA	\$28.90
Chicken, pumpkin, spinach, & gorgonzola in tomato pesto cream sauce	
CHICKEN FUN GUY	\$28.90
Chicken & mushrooms tossed in the pan with creamy white wine sauce.	
BEEF SHIN RAGU	\$32.00
8-hour slow-braised diced beef & vegetables in rich Italian-style sauce, <i>(best with our gnocchi)</i>	
TOMATO & VODKA, CHILLI SEAFOOD	\$39.90
Prawns, calamari, scallops, and fish fillets, sautéed in a tangy fresh tomato, vodka and chilli infusion, served over the pasta of your choice. A light yet flavourful dish that lets the natural seafood taste shine.	

Please note a 1% card processing fee applies to all card transactions

15% surcharge applies to all public holidays

MIDWEEK DINNER SPECIALS

"DINE-IN ONLY"

MONDAY:	BURGER NIGHT , any of our Burgers \$24.00
TUESDAY:	STEAK NIGHT , 200gm Porterhouse Steak \$27.00
WEDNESDAY:	PIZZA NIGHT , any of our pizzas \$22.00 <small>g/f extra</small>
THURSDAY:	PARMA NIGHT , with chips & salad \$25.00

Monday to Thursday Drink Special

\$10.00 pints

\$6.00 Glass of House Wine 150ml

SUNDAY NIGHT KIDS EAT FREE

T/C APPLY, MEAL ONLY

ONE FREE KIDS' MEAL WITH EVERY MAIN COURSE ORDERED

NOT AVAILABLE ON PUBLIC HOLIDAYS OR SPECIAL EVENTS

ALLERGIES

Please advise your wait staff if you have allergies so we can make your dish accordingly.

GLUTEN ADVISORY

As we operate a commercial kitchen that uses gluten-containing products, we are unable to guarantee any menu item is completely gluten free. While some dishes are prepared without gluten-based ingredients, they may contain traces of gluten due to shared kitchen equipment and preparation areas. For this reason, such items are labelled **LOW GLUTEN**, rather than gluten free.

DAIRY

We have vegan cheese & coconut cream available as an alternative.

FRUCTOSE ADVISORY

Please note: Our kitchen uses Massel stock powder as the base for all cream sauces, pastas, and risottos. Massel stock is gluten-free, lactose-free, GMO-free, and contains No added MSG. While it is suitable for many dietary needs, our prepared stock contains approximately 0.03% fructose due to dilution. Guests with fructose intolerance should consider this when selecting menu items.

GOURMET PIZZA

GARLIC & CHEESE	\$12.50
MARGHERITA <small>VEGAN OPTION</small>	\$22.00
Tomato, basil & mozzarella finished with bocconcini cheese & a balsamic drizzle.	
PEPPERONI	P\$26.90
Sliced pepperoni, parmesan, mozzarella & chilli.	
HAWAIIAN	\$26.90
Leg ham, fresh pineapple & mozzarella cheese.	
CAPRICCIOSA <small>VEGAN OPTION</small>	\$26.90
Ham, mushrooms, olives, anchovies, Napoli & mozzarella.	
VEGGIE LOVER <small>VEGAN OPTION</small>	\$26.90
Spinach, capsicum, olive, feta, semi-dried tomato, red onion, mushroom, pesto & mozzarella.	
EGYPTIAN HONEY PUMPKIN <small>VEGAN OPTION</small>	\$26.90
Roast pumpkin, spinach, mozzarella, pesto & goats' cheese, topped with honey & a dukkah sprinkle.	
CHICKEN DELUXE	\$27.90
Wood roasted chicken breast, capsicum, mushroom, Jalapenos & caramelised onion, and mozzarella.	
GREEK-STYLE LAMB	\$27.90
Greek spiced lamb Yiros, napoli, mozzarella, topped with tomato, red onion & feta with a yoghurt drizzle.	
MEAT FEAST	\$28.90
Wagyu beef, chorizo, bacon, chicken, pulled pork, caramelized onion, mozzarella, & our BBQ sauce.	
AMERICAN PULLED PORK	\$27.90
Caramelized onions, bacon, BBQ sauce, Memphis pulled pork & mozzarella.	

GLUTEN-FREE bases are available extra \$5.90

GROUP BOOKINGS

In light of the current economic climate in Victoria, we kindly request that all group bookings of **10 or more guests order a minimum of one main course per adult.**

EMPTY CHAIR POLICY FOR GROUP BOOKINGS

Final guest numbers can be amended up until **4:00 PM on the day of the event.** After this time, **any empty chairs will incur a \$20.00 surcharge per chair.**

IT IS THE ORGANISER'S RESPONSIBILITY TO CONFIRM FINAL GUEST NUMBERS

This policy enables us to continue offering flexible group dining without enforcing a fixed per-person minimum spend, as is common at many other venues in the area.

We truly appreciate your understanding and support, and we look forward to welcoming your group.