

GOURMET PIZZAS

GARLIC & CHEESE	\$9.50
MARGHERITA	\$17.80
Tomato, Bocconcini & Mozzarella Cheese	
PEPPERONI	\$20.90
Sliced pepperoni, parmesan, chili & mozzarella.	
MEAT LOVERS	\$22.00
Ham, Pepperoni, Italian Sausage, Roast Chicken Breast, Bacon on BBQ base.	
GREEK LAMB	\$22.90
Seasoned lamb shoulder with onion, tomato, red capsicum & olives topped with a yoghurt drizzle.	
AMERICAN PULLED PORK	\$22.90
Caramelized onions, bacon, BBQ sauce & pulled pork.	
CHICKEN DELUXE	\$22.90
Wood roasted chicken breast, brie cheese & caramelized onion, topped with a seeded mustard aioli.	
EGYPTIAN HONEY PUMPKIN	\$22.90
Roasted pumpkin on a tomato base with spinach, pesto, goats' cheese & a drizzle of honey, topped with a dukkha sprinkle	
VOLCANO	\$22.90
Pepperoni, chicken breast with spinach, capsicum, jalapeno & chili flakes.	
HAWAIIAN	\$19.00
Leg ham on a tomato base with fresh pineapple & cheese.	
CAJUN VEGAN FAUX CHICKEN	22.90
Plant-based chicken, Cajun seasoning, pumpkin, spinach, semi-dried tomatoes, caramelised onion & vegan cheese.	
MEDITERRAINIAN	\$22.90
Spinach, capsicum, olive, fetta, semi-dried tomato, red onion & topped with garlic yoghurt.	

Gluten-free bases are available upon request, at no additional charge.

Vegan cheese available



MAINS

DUCK CONFIT <small>GLUTEN FREE</small>	\$29.90
Slow cooked duck confit, served over mash, sauteed spinach & mushrooms topped with red wine jus.	
THAI BARRAMUNDI <small>GLUTEN FREE</small>	\$35.90
Barramundi fillet, oven roasted & served over Rice noodle, fresh chilli, coriander, cabbage, cucumber & carrots Topped with tangy Tom Yum broth.	
RACK OF LAMB <small>GLUTEN FREE</small>	\$49.90
Four-point rack of lamb flame grilled then finished in the oven served with creamy mash, asparagus & red wine jus.	
TAJINDER'S BUTTER CHICKEN	\$22.90
Spiced chicken in a creamy tomato gravy served with basmati rice, yoghurt, & roti bread.	
CHICKEN PARMIGIANA	\$28.90
Fresh chicken breast, Japanese panko crumbs, topped with Napoli, ham & mozzarella or as a plain schnitzel. Served with chips & salad.	
AMERICAN BBQ PORK RIBS <small>LOW GLUTEN</small>	\$38.90
American pork ribs, wood roasted with our bourbon & cola BBQ sauce served with chips & salad.	
FISH & CHIPS <small>LOW GLUTEN</small>	\$24.00
Fresh Gippsland Lakes flake in a O'Brien beer batter, with chips, salad & tartar.	

BURGER BAR

all \$19.90

ANGUS BURGER
Beef patty, bacon, egg, beer caramelized onion, lettuce, cheese, tomato, sweet pickle relish & served with fries.
DOUBLE STACKED CHEESEBURGER
Two Beef patties layered with cheese, sweet pickle relish & served with fries.
SOUTHERN CHICKEN BURGER
Butter milk fried chicken, lettuce, avocado, bacon, onion rings, Memphis & served with fries.
VEGETARIAN BURGER
Vegetarian patty, spinach, capsicum, pumpkin, capsicum & tomato with pesto garlic aioli & served with fries.
GREEK GYROS — Lamb, Chicken or Falafel <small>(ASK FOR LOW GLUTEN)</small>
Served on chips with cheese, yoghurt, BBQ, chilli sauce, topped with jalapeños.

PASTAS

PASTA OPTIONS
FETTUCCHINI NOT VEGAN, **PENNE**, **HOME-MADE POTATO GNOCCHI** GLUTEN FREE
AVAILABLE, RISOTTO GLUTEN FREE

TANDORI CHICKEN	\$24.00
Chicken, bacon & spinach, tossed through tangy Indian spices, in a creamy white wine sauce.	
PUMPKIN, CHICKEN & GORGONZOLA	\$24.00
Pumpkin, chicken & gorgonzola in creamy semi-dried tomato & rocket pesto sauce, topped with wild rocket & shaved parmesan.	
SAUSAGE & BASIL	\$22.00
Italian pork sausage, olives, garlic, semi-dried tomato & basil finished with Napoli.	
Seafood	\$29.00
Prawns, calamari, & fresh fish tossed with capers in olive oil, white wine, butter, garlic, chilli, & lemon.	
PUTTANESCA <small>vegan option</small>	\$22.00
Wild mushroom, black olives, capsicum, olive oil, garlic, basil & tomato base.sauce	

GRILL

350G PORTERHOUSE	\$42.50
300G SCOTCH FILLET	\$45.50
200G FILLET MIGNON wrapped in bacon	\$52.00
All steaks cooked to your liking, topped with the sauce of your choice, & served with chips & salad OR mash & vegetables.	
SAUCE OPTIONS	
Mushroom, Kick-Ass Pepper, Creamy Garlic, Sticky Red Wine Add Creamy Garlic Prawn Sauce for \$16.50	
TEXAN PORK RIB-EYE <small>LOW GLUTEN</small>	\$36.90
Pork King Rib-Eye marinated overnight in Texan dry rub spices, served over flame grilled corn cob, broccolini, chips & side of Memphis sauce.	

SNACKS & SIDES

CHEESEY GARLIC BREAD <small>VEGAN OPTION</small>	\$9.90
COBB LOAF <small>VEGAN OPTION</small>	\$9.90
Served with olive oil, balsamic & dukka.	
WARM MIXED OLIVES <small>Vegan</small>	\$9.90
Warm mixed olives, Persian fetta with Turkish bread.	
GRILLED HALLOUMI & BEETROOT DIP	\$15.90
Grilled Greek Halloumi cheese served with Turkish bread & beetroot dip.	
ARANCINI DI RISO <small>LOW GLUTEN VEGATARIAN</small>	\$15.90
Six of our famous golden fried risotto balls with a seeded mustard aioli.	
PERI PERI CHICKEN <small>LOW GLUTEN</small>	\$17.90
Wood roasted spicy chicken with white bean dip & buttered corn on the cob	
STICKY PORK BELLY BITES <small>LOW GLUTEN</small>	\$19.90
In honey & sweet chilli with steamed black rice.	

KIDS

ALL 12.90

CHEESEBURGER
American style double cheese hamburger
FISH & CHIPS <small>LOW GLUTEN</small>
CHICKEN PARMIGIANA
Chicken schnitzel topped with Napoli sauce, ham & cheese.
TEMPURA CHICKEN BREAST NUGGETS
Six tempura battered chicken breast nuggets,
ALL KIDS MEALS ABOVE COME WITH A SERVE OF CHIPS
KIDS HAM & CHEESE PIZZA <small>ASK FOR LOW GLUTEN</small>
Our homemade ham & cheese pizza.
BOLOGNAISE PENNE <small>GLUTEN FREE GNOCCCHI AVAILABLE</small>
A penne pasta tossed in a traditional pork & veal bolognaise sauce.

DESSERTS

ALL \$12.90

STICKY DATE PUDDING (GLUTEN-FREE)
Served with butterscotch sauce. & cream
CHURROS
Dusted with cinnamon sugar, served with chocolate & anglaise dipping sauces.
LEMON TART
Tangy lemon tart served with cream.

SALAD BAR

LAMB KEBAB <small>GLUTEN FREE</small>	\$25.50
Two flame grilled lamb Kebabs with tzatziki, over a Mediterranean salad with Persian fetta & mixed olives.	
VIETNAMESE BEEF & NOODLE <small>GLUTEN FREE</small>	\$25.50
Garlic marinated fillet steak, served atop of a tangy rice noodle, cabbage, chilli, red onion, carrot, mint, & coriander salad.	
SALT & PEPPER CALAMARI <small>LOW GLUTEN</small>	\$32.90
Our world-famous salt & pepper calamari on rocket & parmesan salad with lemon aioli	
MEDITERRANEAN FALAFEL <small>VEGATARIAN</small>	\$19.90
6 chickpea falafels on cos lettuce tossed with cucumber, tomato, Persian fetta & mixed olives	

BEVERAGE LIST

(only available with food purchases)

BEER DOMESTIC	
Crown Lager 6 pack	\$25.00
Victoria Bitter 6 pack	\$20.00
Cooper Mild Ale 3.5% 6 pack	\$18.00
Cascade Light 6 pack	\$15.00
CIDER	
Angry Cock Cider 4 pack	\$20.00
Kelly Brothers 7% 6 pack	\$25.00
Strongbow Rose Cider 8.2% 6 pack	\$25.00
Rekorderlig Strawberry & Lime 4 pack	\$25.00
BEER CRAFT/INTERNATIONAL	
White Rabbit Pale Ale 6 pack	ALL \$30.00
Stone & Wood Pacific Ale 6 pack	
Mornington Peninsula Brown Ale 6 Pack	
Corona 6 pack	
Asahi 6 pack	
RTD	
ALL \$25.00	
Jim Beam & Cola 6 pack	
Jack Daniels & Cola 6 pack	
Canadian Club & Dry 6 pack	
WINE	
LARGE RANGE OF WINE AVAILABLE	
NON-ALCOHOLIC	
Coke, Sprite, Lift Coke No Sugar 1.25lt	\$4.50

Take Away
Elevation At
Emerald



5968 2911

374 Belgrave-Gembrook Rd, Emerald

OPEN 7 DAYS A WEEK

LUNCH

12PM-3PM

DINNER

5pm – 8pm

During busy service takeaway may be unavailable or there may be long wait times.

A surcharge of 10% applies on all public holidays.

Prices are subject to change without notice. Prices can be confirmed upon ordering.

