



## To Start

Green Olive Bread, olive oil, balsamic & dukkah

Ciabatta bruschetta, fresh tomato, Spanish onion & basil

## Entrée

Trio of oysters:

Bloody Mary shooters, natural with fresh lemon & prosciutto with smokey chorizo

Green Island Tasting Sampler:

Wild cured boar, smoked barramundi, caper filled sugar cane ocean trout & raclette cheese

Royal potato gnocchi, four-cheese cream sauce, sun dried tomatoes, spinach & North Queensland pumpkin shavings (V)

Prawn laksa, blue swimmer crab wonton, egg noodles & fresh coriander

Southern salmon tartarè, baby capers, cornichons, golden shallots, dill, salmon caviar & brioche croutè

Tagliatelle puttanesca, vine ripened tomatoes, anchovies, garlic, chilli, rouquette, olive oil, basil & parmesan

## Mains

Fish of the moment – Please see your waiter for today's daily creation

Seafood bouillabaisse, market fresh reef crustaceans & crab, molluscs & reef fish, julienne vegetables, tomatoes, saffron infused fish broth & fresh baguette

Crispy baja buttermilk chicken, spiced soba noodles, paw paw salad & tom yum aioli

Sage & prosciutto wrapped veal saltimbocca, mashed potato, garden vegetables & caper sauce

Nori wrapped tuna steak, miso infused jasmine rice, snow peas & kaffir lime beurre blanc

Oven roasted rack of lamb, Tableland herb & garlic crust, pommes lyonnaise, seasonal vegetables & jus

Mushroom ragoût tart, truffle arancini ball, stuffed zucchini flowers & goat's cheese (V)

Grilled volcanic beef fillet, duo potato gratin, seasonal vegetables & sauce béarnaise

## Sides

Bread rolls & butter - Seasonal vegetables - Steam jasmine rice & soy - Fries - Garden salad



## Specials

### **Beef Carpaccio**

Petite rocket salad & truffle oil

\$18.50

### **Chicken Breast**

Chicken breast stuffed with brie & roast pepper, panzanella salad & balsamic reduction

\$36.50

### **Green Island seafood platter**

Selection of Australia's finest seafood presented in two courses:

Chilled platter of prawns, Moreton Bay bugs, oysters, salmon & tuna sashimi, dipping sauces & crisp salad

Hot platter of crayfish, tempura reef fish, scallops, calamari, sauces & steamed jasmine rice

Chilled - \$90, Hot - \$110, Chilled & Hot - \$180

## Desserts

Chocolate dessert sampler:

White chocolate & chai crème brulee, double chocolate lamington, petite jaffa tart

Cinnamon doughnut balls, balsamic ice cream, passion fruit syrup, Turkish fairy floss

Warm Riesling poached pear, lavender & honeycomb parfait, strawberry compote,  
almond Florentine

Spiced rhubarb, granny smith apple & hazelnut crumble, vanilla bean gelato,  
Grand Marnier anglaise

Tropical ice cream sundae:

Mango, banana & macadamia ice creams, pineapple confit & toasted coconut wafer

Australian cheese trio, quince paste, muscatels, poppy seed lavosh

White or dark Mozart affogato, espresso, vanilla ice cream & biscotti

Emeralds Winter Menu 2011

3 Course Menu - \$72

Starters - \$10 Entrees - \$18.5 Mains - \$36.5 Sides - \$5 Desserts - \$17

Room Service Menu, Vegetarian, Vegan & Gluten Free options available on request

Ask about our Beach Picnic Hampers