Emeralds Dinner Menu

Starters

Home made pumpkin gnocchi
Light blue cheese sauce, seared scallops, roasted hazelnuts and fresh spinach $23.00

Sweet corn and vanilla soup
Smooth fresh sweet corn soup, flavoured with fresh vanilla beans
and served with" Blue swimmer" crab dumplings $18.50

Slow cooked octopus carpaccio
Extra virgin olive oil, smoked paprika and baby spinach salad $20.00

Coconut and lime marinated reef fish
Fresh corn, cucumber, red onion, chilli, coriander and citrus segments $22.00

Grilled oyster mushroom and asparagus salad **
Fresh rocket, field mushrooms, parmesan shaving,
green asparagus and truffle vinaigrette $19.50

Duo of duck and watermelon salad
Confit duck leg, home smoked duck breast, rocket salad, fresh mint,
cucumber, spring onions, caramelized walnuts and honey vinaigrette $19.00

Moreton bay bugs and lemon myrtle fettuccine
Mushrooms, garlic, white wine, prosciutto and shellfish infused olive oil $23.00

Half a dozen of fresh Tasmanian oysters in three sauces
Coconut cream and lime, spiced Ponzu, and crème fraiche with Rainforest finger limes $24.00

** Denotes vegetarian option
Menu items can be customised to meet dietary needs

Emeralds Dinner Menu

Mains

Wild mushrooms pappardelle **
Pappardelle pasta, forest mushroom ragout, fresh rocket, parmesan and truffle cream $29.50

Spiced honey marinated duck breast
Stir fried soba noodles, oriental vegetables, confit duck leg meat and fresh coriander $38.00

Australian premium Wagyu beef
Wild mushroom ragout, celeriac puree, porcini and truffle croquette,
fresh baby spinach, Red wine sauce and parmesan foam $42.00

Premium Tableland beef rib and grilled red claws
400g grass fed rib of Beef, locally caught red claws,
Hand cut cassava chips, Fresh rocket leafs and red wine sauce $46.00

Pan roasted wild salmon
Pickled fennel salad, soya beans salsa, fresh citrus,
Orange emulsion and fresh black Tasmanian mussels $38.00

Grilled local red claws and Moreton bay bugs
Spiced Shellfish sauce and premium egg pappardelle pasta $38.00

Miso caramelized wild blue cod
Deep water Pacific cod, sesame flavoured sushi rice, seaweed salad,
Pickled ginger and sautéed Bok Choy $39.00

Bush spices marinated free range baby chicken
Spiced mango salsa, cassava chips, fresh cress, native bush plum & berry chutney $37.00

12 hours slow roasted lamb shoulder
Soft goat cheese polenta, dried fruit & confit garlic chutney,
Sautéed broccolini and port sauce $37.00

Green Island seafood platter
Local red claws, Moreton bay bugs, blue swimmer crab, Tasmanian mussels
Pan fried scallops crispy calamari and Fresh reef fish, served with sesame rice,
tropical Queensland fruits and sauces assortments $145.00

Side dishes
Mixed salad | Rocket and parmesan salad | sesame rice
Bok Choy with garlic butter | Steak cut fries $6.50

DESSERT

Dark Chocolate Fondant
Freshly baked 72% dark chocolate cake, beetroot and raspberry gel
Candied beetroot, orange sorbet and salty chili caramel

Chilled Pineapple
Chilled pineapple and vodka consommé, grilled pineapple,
frozen lime mousse and candied lime zest

Mango and Coconut Pannacotta
Served with coconut in three way**s**

Banana Parfait
Crunchy peanut and chocolate sauce, peanut butter mousse and banana tempura

Tropic Fruit Platter
A selection of local seasonal fruits served with a sorbet or ice cream of your choice

                                                                        All desserts $18.50

Australian Cheese Plate
A selection of premium Australian cheeses, dried and fresh fruits nuts and crackers $22.00

Your choice of freshly brewed Coffee or Tea
Espresso, cappuccino, hot chocolate, flat white
Daintree tea, Punjabi chai, lemongrass, coconut and lime tea   All tea or coffee $5.00

Menu subject to seasonal variations