



GREEN ISLAND
RESORT
GREAT BARRIER REEF · AUSTRALIA

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	\$17.50
Slow cooked octopus carpaccio Extra virgin olive oil, smoked paprika and baby spinach salad	\$18.50
Coconut and lime marinated reef fish Fresh corn, cucumber, red onion, chilli, coriander and citrus segments	\$19.00
Grilled oyster mushroom and asparagus salad ** Fresh rocket, filled mushrooms, parmesan shaving, green asparagus and truffle vinaigrette	\$18.50
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	\$18.00
Moreton bay bugs and lemon myrtle fettuccine Mushrooms, garlic, white wine, prosciutto and shellfish infused olive oil	\$21.00
Half a dozen of fresh Tasmanian oysters in three sauces Coconut cream and lime, spiced Ponzu, and crème fraiche with Rainforest finger limes	\$23.00

** Denotes vegetarian option

Menu items can be customised to meet dietary needs



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MAINS

Wild mushrooms pappardelle **

Pappardelle pasta, forest mushroom ragout, fresh rocket, parmesan and truffle cream \$29.00

Spiced honey marinated duck breast

Stir fried soba noodles, oriental vegetables, confit duck leg meat and fresh coriander \$36.00

Australian beef sirloin Wagyu

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 \$35.00

Grilled local red claws and Moreton bay bugs

Spiced Shellfish sauce and premium egg pappardelle pasta \$37.00

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 \$32.00

12 hours slow roasted lamb shoulder

Soft goat cheese polenta, dried fruit & confit garlic chutney,
Sautéed broccolini and port sauce \$36.00

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 | shoestring fries

\$6.50



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DESSERT

Chocolate Molten Pudding

Served with an orange blossom and white wine poached pear, balsamic ice cream

Warm Rhubarb and Granny Smith Apple Salad,

Accompanied by a lavender almond crumble and white chocolate ice cream

Kahlua Crème Brulée

Complimented by a passion fruit sorbet, hazelnut biscotti, and mixed berries

Green Island Affogato

Prepared with vanilla gelato and your choice of dark or white chocolate Mozart liqueur accompanied with sponge fingers

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 \$4.00

DESSERT WINES

Innocent Bystander, Sparkling Moscato 375ml Victoria, 2010
Miranda Golden Botrytis 2005
Hollick 'The Nectar' Botrytis Riesling 2010

Glass	Bottle
	21
9	45
11.5	58

Port & Muscat

Galway Pipe Port	12
Penfolds Grandfather Port	17
Morris Muscat	8.5
Morris Tokay	8.5

Cognac

Remy Martin VSOP cognac	15
Remy Martin XO cognac	28

Brandy

Chateau Tanunda	6
St Remy	8

After Dinner Liqueur

Drambuie	9.5
Dom Benedictine	12
Grappa Friulana	12
Chartreuse Green	12
Limoncello Giori	12

Liqueur Coffee

Tia Maria,	9.50
Frangelico,	11.50
Galliano Vanilla,	11.50
Galliano Amaretto,	11.50
Baileys Irish Cream	9.50
Cointreau Orange,	12.50
Kahlua coffee liqueur	10.50
Jameson's Irish Whiskey	12.50

Or ... with your favorite liqueur