



GREEN ISLAND  
RESORT  
GREAT BARRIER REEF · AUSTRALIA

## EMERALDS DINNER MENU

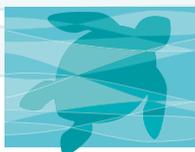
### STARTERS

<b>Half a dozen fresh Tasmanian Oysters in Three sauces</b> Mojito granita, spiced ponzu, and crème fraiche with rainforest finger limes.	<b>\$24</b>
<b>Australian Bay Lobster and Lemon Myrtle Fettuccine</b> Mushrooms, garlic, fresh chilli, white wine, prosciutto and shellfish infused olive oil.	<b>\$23</b>
<b>Scallop and Black Risotto</b> Pan fried pacific scallops, citrus infused black ink risotto, soya beans, orange emulsion and wilted beach Karkalla.	<b>\$24</b>
<b>Chilled Beetroot Soup **</b> Goat cheese and wattle seed mousse, extra virgin olive oil and 8 years aged balsamic vinegar.	<b>\$18</b>
<b>Tempura of Tiger Prawns</b> Wild caught Australian Tiger prawns marinated in soya and sesame. Wakame, enoki mushroom, fresh coriander and spiced ponzu sauce.	<b>\$25</b>
<b>Grilled Oyster Mushroom and Asparagus Salad **</b> Fresh rocket, field mushrooms, parmesan shaving, green asparagus & truffle vinaigrette.	<b>\$20</b>
<b>Slow Cooked Octopus Carpaccio</b> Extra virgin olive oil, lime smoked Spanish paprika and fresh baby spinach.	<b>\$20</b>
<b>Tuna and Scallop</b> Tamari soy and Dijon mustard marinated tuna tartare, cured scallop, rainforest finger lime and white miso powder.	<b>\$24</b>
<b>Australian Blue Cheese, Nuts and Pumpkin **</b> King island blue cheese espuma, grilled pumpkin, pickled spring vegetables, mixed garden leaves and fresh rainforest Ribberries on a mixed nut crumble base.	<b>\$21</b>
<b>Shellfish Bisque</b> Smooth and creamy rich shellfish soup flavoured with aged brandy cream and crispy crab dumpling.	<b>\$19</b>

\*\* Denotes vegetarian option

Menu items can be customised to meet dietary needs

Feb 2017



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## MAINS

<b>14 Day Dry Aged Premium Wagyu Beef</b>	<b>\$48</b>
Wild mushroom ragout, celeriac puree, porcini and truffle croquette, fresh baby spinach red wine sauce and parmesan foam.	
<b>Reef Snapper</b>	<b>\$41</b>
Locally caught Snapper, green apple and ginger puree, freshly opened Pipi clams, lemongrass emulsion, beach Karkalla, bush Muntries.	
<b>Miso Caramelized Tasmanian Salmon</b>	<b>\$39</b>
Kyoto style grilled Eggplant, sesame sushi rice, pickled ginger and ponzu sauce.	
<b>Home Smoked Kangaroo</b>	<b>\$41</b>
Davidson plum dusted smoked kangaroo, beetroot gratin, sautéed Brussel sprout, peanut-vanilla crumble and traditional Tableland's coffee liquor infused sauce.	
<b>Smoked Mussels and Spanish Chorizo</b>	<b>\$39</b>
Home smoked South Australian mussels, slow cooked tomato relish authentic Spanish chorizo, cherry tomatoes, fresh chili and herbs.	
<b>Duo of Lamb</b>	<b>\$42</b>
Slow cooked shoulder and goat cheese, pine nuts and spinach stuffed cutlet, eggplant cream, purple potato, confit garlic, olives and cherry tomatoes, spiced kataifi and native salt bush.	
<b>Butter Poached Bay Lobster Tails</b>	<b>\$42</b>
Australian slipper lobster cooked in vanilla and lemon myrtle infused butter, Saffron and orange risotto caramelized witlof and champagne pickled asparagus.	
<b>Bush Spices Marinated Free Range Baby Chicken</b>	<b>\$38</b>
Spiced mango salsa, cassava chips, fresh cress, native bush plum & berry chutney.	
<b>Premium Tableland Beef Rib and Grilled Bay Lobster</b>	<b>\$46</b>
400g grass fed rib of Beef, Australian bay lobster, Hand cut cassava chips, fresh rocket leaves and red wine sauce.	
<b>Roasted Pumpkin Pappardelle **</b>	<b>\$28</b>
Roasted pumpkin cream, sheep's Labneh cheese, pine nuts and fresh rocket.	
<b>Green Island' Seafood Platter for two</b>	<b>\$155</b>
Wild caught prawns, Bay lobster, seasonal crab, Tasmanian mussels, scallops, crispy calamari, reef fish, sesame rice, Tropical Queensland style fruits and sauces assortment.	
<b>Side Dishes</b>	<b>\$7.50</b>
Mixed salad   Rocket and parmesan salad   Sesame rice Buttered Broccolini   Mushroom ragout   Hand cut cassava chips   Beer battered chips	



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## DESSERT

### **Green Island Reef**

Mandarin sand, pistachio sponge corals, compressed apples, mandarin jelly and apple sorbet.

### **Chocolate, Beet and Raspberry**

Warm dark chocolate fondant, candied beet, raspberry crumble, beet and raspberry fluid gel, spicy caramel and orange sorbet.

### **Black Sesame Seed and Citrus**

Toasted black sesame seed pannacotta, black sesame seed microwave sponge, finger lime caviar, blood orange fluid gel and fresh citrus segments.

### **Tropical Rainforest**

Chocolate and mandarin soil, dark chocolate mousse, passionfruit mousseline, mango glass and passionfruit jelly.

### **Manchego and Davidson Plums**

Manchego cheesecake, Davidson plum puree, champagne marinated Rosella flower, Blackberries and Davidson plum sorbet

### **Tropical Fruit Platter**

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

**All desserts \$19.50**

### **Australian Cheese Plate**

A selection of premium Australian cheeses, dried and fresh fruits, nuts and crackers

**\$22**

*Menu subject to seasonal variations*



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## PORT

Galway Pipe Port	\$12
Penfolds Grandfather Port	\$19

## COGNAC

Remy Martin VSOP cognac	\$15
Remy Martin XO cognac	\$28

## BRANDY

Chateau Tanunda	\$6
St Remy	\$8

## DESSERT WINE

Vasse Felix Cane Cut Semillon (375 ml) \$49

## 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 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 favourite liqueur	

Your choice of freshly brewed Coffee or Tea  
Espresso, cappuccino, hot chocolate, flat white  
or choose from our tea selection

All tea or coffee \$5.00