



GREEN ISLAND
RESORT
GREAT BARRIER REEF · AUSTRALIA



Season's Greetings & Bon Appetite

EMERALDS RESTAURANT

CHRISTMAS DAY BUFFET LUNCH 2019

\$202 Adult
\$94 Child (4-14 years)

Price includes:

- » Buffet Christmas Day Lunch at Emeralds Restaurant.
- » 2-hour beverage package.
- » Return fast catamaran transfers with Great Adventures from Cairns.



GREAT ADVENTURES
REEF & GREEN ISLAND CRUISES
DIRECT BOOKINGS ONLY
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Valid 25 December 2019

CHRISTMAS DAY BUFFET LUNCH

2 Hour Beverage Package includes Australian heavy and light beers; Australian red, white and sparkling wines; juices and soft drink.

SEAFOOD ICE DISPLAY

Fresh shucked oysters, prawns, bugs, locally caught red claw, green lip and South Australian mussels.

Served with an assortment of sauces and condiments.

COLD SELECTION

Octopus carpaccio with squid ink chips drizzled with lime and paprika.
House smoked salmon.

Tataki eye fillet with pickles and radishes.

Moroccan lamb tartlets, mixed quinoa, mint, coriander and yoghurt dressing.

Grilled calamari with a capsicum, mint and palm sugar dressing.

Selection of sushi bites, teriyaki chicken, salmon and avocado, prawn tempura and vegetarian roll.

SALAD SELECTION

Garden Greens (V).

Caprese Salad with vine tomatoes, bocconcini, basil and a red wine shallot vinaigrette.

Kipfler potato salad with chives, spring onions and sweet chilli sour cream.

Mediterranean salad with beans, olives, cherry tomatoes, capsicum, artichokes and pesto dressing.

Rocket Salad with blue cheese, pear, nuts and a pear dressing.

Fennel salad with corel lettuce and a segmented citrus and orange emulsion.

Caesar salad with cos lettuce, poached egg, bacon, parmesan cheese and anchovies.

Cabbage salad with bacon lardons, brown onion, cracked black pepper and a white wine vinaigrette.

Poached chicken salad with master stock, egg noodles and enoki mushrooms.

HOT SELECTION

Pork belly braised in soy, ginger and garlic.

Roasted vegetables - pumpkin, potato, carrot, red onion and celeriac seasoned with rosemary salt.

Miso and sesame baked fish.

Fragrant rice, sesame seeds, coriander and lemongrass.

Whole steamed reef fish finished with coriander, chilli, kaffir lime and sesame oil.

Green vegetables - beans, asparagus and broccolini.

Sous-vide lamb cutlets with a mixed nut crust.

Prawn cutlets marinated in herbs.

Mussels in chilli garlic and parsley.

CARVERY

Beef Rib with red wine jus.

Honey glazed ham baked with maple and mustard.

Turkey breast wrapped in prosciutto and thyme.

SOMETHING SWEET

An edible gingerbread house.

Assortment of desserts.

A selection of fresh seasonal tropical fruits.