



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 leaves 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