



To Start

Bruschetta, fresh tomato, Spanish onion & fresh basil

Warm ciabatta bread with olive oil, confit garlic, goats curd & balsamic reduction

Entrée

Toasted Turkish bread with a trio of dips

Trio of oysters:

Freshly shucked with charred lemon, Natural with wasabi celeriac & cucumber remoulade
& bloody mary shooter

Pan seared scallop risotto with garlic & ginger flavoured lobster bisque, aged parmesan, shaved fennel
chips & shellfish oil

Roasted baby quail wrapped in Serrano ham with mushroom & pistachio filling, Madera jelly,
mango Thai salad with pomegranate dressing

Slivers of fresh Atlantic salmon with olive oil & lemon juice finished with linguarian olives, capers,
white anchovies & crisp roquette

Pan fried citrus & garlic tiger prawns tossed with linguini, baby spinach, sun blasted tomatoes
& butter sauce

Mains

Local caught fish of the day – Please see your waiter for today's daily creation

Oven roasted eye fillet stuffed with blue cheese on caramelised leek & potato rosti, seasonal vegetables,
black moral cherry & brandy sauce

Moroccan crusted back strap of lamb with tomato infused cous cous &
Mediterranean vegetable ratatouille

Chilli & finger lime roasted chicken breast, panned chat potatoes, seasonal greens & herb infused oil

Medley of Seafood, saffron infused smoked tomato broth finished with spaghetti, baby spinach
& crème fresh

Crispy skinned Sockeye salmon fillet, mixed quinoa tabouli, sesame seed bok choi & laksa sauce

Oven roasted bell pepper filled with char grilled vegetable, goat's cheese finished with provencal sauce

Tender pan fried medallions of veal served with creamy parsnip & rosemary crush,
seasonal greens light Madera jus



Specials

Sides

Bread rolls & butter - Seasonal vegetables - Steam jasmine rice & soy - Fries - Garden salad

Green Island seafood platter

Selection of Australia's finest seafood presented in two courses:

Chilled platter of prawns, Moreton Bay bugs, oysters, salmon sashimi, dipping sauces & crisp salad

Hot platter of crayfish, tempura reef fish, scallops, calamari, sauces & steamed jasmine rice

Chilled - \$90, Hot - \$110, Chilled & Hot - \$180

Desserts

Dark chocolate eclipse, passionfruit brulee, cous cous praline, rosella flower coulis

Sable Breton, summer berries, vanilla mascarpone, balsamic ice cream, raspberry butter sauce

Tahitian lime & Turkish delight parfait, Bowen mango, pistachio crumbs, pineapple confit

Banana sponge pudding, salted macadamia caramel ice cream, tamarind anglaise, zucchini 'coral'

Australian & local cheese selection, house made tomato chutney, date & walnut loaf

Green Island affogato, White or dark chocolate Mozart liqueur, espresso, vanilla gelato & biscotti

Emeralds Summer Menu 2011-2012

3 Course Menu - \$72

Starters - \$10 Entrees - \$18.5 Mains - \$36.5 Sides - \$5 Desserts - \$17

Room Service Menu, Vegetarian, Vegan & Gluten Free options available on request

Ask about our Beach Picnic Hampers & Beach Dining