



GREEN ISLAND  
RESORT  
GREAT BARRIER REEF · AUSTRALIA

## EMERALDS DINNER MENU

### STARTERS

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

\* Gluten Free \*\* Gluten Free variation available  
Vegetarian menu also available

Oct 2018



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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 and edible sea sand.	
<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 Bay 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

### **Pina Colada Paddle Pop**

White chocolate semifreddo, tropical gel, pineapple rum compote, coconut crunch and Malibu jelly.

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

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

### **Hazelnut Pannacotta \*\***

Hazelnut sable, mandarin sand, praline cremeux and mandarin sorbet.

### **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

### **Australian Artisan Sorbets \***

A selection of local gourmet sorbets.

**All desserts \$19.50**

### **Australian Cheese Plate \*\***

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

**\$22**

\* Gluten Free \*\* Gluten Free variation available

*Menu subject to seasonal variations*