



## LUNCH MENU

### **Barramundi Spring Rolls**

Pineapple & Finger Lime Coulis  
22

### **Fresh Mussels**

Toasted Sourdough, Tomato, Thyme & Basil Salsa Di Pomodoro  
30

### **Truffle Pasta**

Sautéed Shiitake Mushrooms and Truffle Oil  
Veg / (Vegan on Request)  
35

### **Nicoise Salad**

Romano Lettuce, Olives, Blanched Beans, Egg, Tomato Medley and Steamed Potato  
DF / GF / NF / Veg  
22

### **Pesto Barramundi**

With Feta, Candied Walnut and Pear Insulata Rockola  
GF  
43

### **Pure Black MB4+ Sirloin**

Served Medium-Rare with House Salad and Chips  
DF / GF / NF  
47

### **Kurumba Prawn Salad**

Gulf Prawns seared with Confit Chilli & Garlic on  
Mango & Avocado House Salad with Lime Dressing  
DF / GF / NF  
37

### **Grilled Chicken Breast with Avocado Salsa**

Tomato, Onion, Avocado & Finger Lime Salsa topped Chicken Breast  
Served on Feta & Rocket Salad  
GF / (DF on Request)  
38



RESTAURANT

**Miso Eggplant Salad**

Wild Rocket, Garlic Croute with Herb & Coconut Dressing

DF / NF / VEG / V

22

Add Tofu 8

Add Smoked Salmon 15

**Green Island Beef Burger**

Mixed Lettuce, Sliced Tomato, Red Onion, Bacon, Smoked Cheese and  
Tomato Relish. Served with Chips and Tomato Sauce

31

**Green Island Veg Burger**

Grilled Haloumi, Mixed Lettuce, Sliced Tomato, Red Onion and Pesto  
Served with Chips and Tomato Sauce

26

**Chips & Tomato Sauce**

14

**Sweet Potato Fries with Lime Aioli**

17

**Side Salad**

17

**KIDS MENU**

Kids menu available upon request for ages 12 and under

\* Some items may contain traces of nuts \*

\*\* A 15% surcharge will apply on Public Holidays \*\*

Menu items may be subject to seasonal variations.

Prices valid for Spring 2023