

THE GREEN DINING

Our Philosophy

At The Green Dining, every meal begins in the garden. Guided by the seasons, our chefs harvest herbs, leafy greens, edible flowers and fruit from our onsite gardens each day, bringing our Garden to Plate philosophy to life.

Our menu celebrates simple, wholesome food made with purpose. Alongside produce grown just steps from the kitchen, we proudly source ingredients from local growers and makers where possible who share our commitment to quality, sustainability and the rich flavours of the Gold Coast region.

Our **Plant-Forward** dishes put plants at the heart of the plate, with meat, seafood, eggs or dairy used thoughtfully where they complement the dish. **Chef's Garden Signatures** are fully plant-based, while our **Classics** celebrate quality proteins with fresh, seasonal touches from the garden.

As part of Mercure's Discover Local philosophy, dining at The Green is more than enjoying a meal. It's an opportunity to connect with the region, support local producers and experience the flavours of nature at their freshest.

Slow down, savour the season, and discover the story behind every plate.



Chef's Garden Signature (Plant Based) |  Plant Forward
(A) Australian | (I) International | * See Dietary Note

*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

A 15% surcharge applies on public holidays.
Accor Plus Participating Venue.

Small Plates & Starters

Inspired by the season and made to share, these dishes celebrate the flavours of our gardens and the local makers who help bring our menu to life.

Green Garden Hummus  16
Pea, basil, mint, spinach, lemon hummus topped with chilli flakes, olive oil, toasted seeds served with grilled flatbread

Chef's Garden Signature. Featuring herbs and greens harvested from our onsite gardens.

Garlic Cheese Bread  14
Golden pizza bread loaded with Harvest Garden garlic and herb butter and melty mozzarella.

Bush Dukkah Squid (A)  22
Crispy fried squid lightly seasoned with salt, pepper, nut free dukkah, bush spices served with aioli and lime

Prosciutto Wrapped Baked Brie  20
Served with toasted crostini, drizzled with Hive & Harvest Seaside Honey

Harvest Garden Caprese *  15
Pickled vine tomato, whipped cannellini bean cream, Mt Tamborine bocconcini, Harvest Garden nut free basil pesto, EVOO and toasted pepitas

SIDES *

Truffle Parmesan Fries 10
Sautéed Garden Greens in Garlic Oil
Garlic Mash Potato
The Green Garden Salad

Sauces Ask for our daily selection 3

Main Harvest

From herbs and leafy greens harvested in our gardens to ingredients sourced from local growers and makers, our menu celebrates the simple pleasure of fresh, thoughtfully prepared food.

Chargrilled Celeriac Steak *  36
Chargrilled celeriac steak, spinach cream sauce with smash potatoes and steamed garden greens

Chef's Garden Signature. A celebration of vegetables at their finest.

Pan Fried Gnocchi with Herb Pesto *  36
Golden potato gnocchi tossed with seasonal garden vegetables and nut free herb pesto

Chef's Garden Signature. Fresh from our Harvest Garden.

Bush Spiced Chicken *  36
Bush dukkah crusted chicken breast with a tomato and native pepperberry sauce, mash potato and chargrilled broccolini

Sesame Crusted Barramundi (A) *  46
Locally sourced barramundi served with teriyaki stir fried vegetables

Mushroom and Lentil Ragu  30
Earthy mixed mushrooms and lentils slow simmered in a savoury red wine and tomato sauce served over sourdough malfadine pasta

Sweet Potato and Braised Lamb Tagine  46
Sweet potato, chickpeas, tomato and apricots slow cooked with Australian lamb rump and warming spices served with herbed couscous

Steak Frites * 42
300g grilled rump steak, bearnaise sauce, twice cooked thick cut chips with rosemary salt

Add garlic prawns (l) 12

Something Sweet

From regional artisans to produce grown close to home, each plate is designed to end your dining experience on a memorable note.

Raspberry Tart 16

Shortcrust pastry filled with almond cream and raspberries topped with coconut ice cream and toasted almonds

Seasonal Artisan Gelato * 9

Two scoops from today's selection of locally crafted Tamborine Mountain Gelato Co.

Limoncello Crème Brulee * 16

Tamborine Mountain Distillery Limoncello crème brûlée served with blackberry compote

Cinnamon and Ginger Pudding * 16

Warm cinnamon and ginger pudding with pineapple compote, strawberries, coconut ice cream and fresh strawberries

Chef's Garden Signature. A wholesome plant-based dessert.

S'mores Waffle Fries 16

Golden Belgian waffle fries tossed in cinnamon sugar with toasted marshmallow gelato, chocolate sauce and biscuit crumb

HOT DRINKS

Flat white, long black, latte, cappuccino, mocha, hot chocolate, English breakfast, earl grey, chamomile, peppermint, green tea

DIGESTIVE & PORT

Cointreau, Baileys, Frangelico, Drambuie
Hanwood, Galway Pipe

Little Harvesters 12 YEARS AND UNDER

Our kids' meals are prepared with fresh ingredients and wholesome favourites, with seasonal produce and garden goodness wherever possible.

Kids Steak 16

Grilled steak served with chips, salad spirals and tomato sauce

Cheeseburger 16

Beef patty, melted cheese, tomato sauce & chips

Chicken Tenders 16

Panko crumbed chicken tenders served with chips, salad spirals and tomato sauce

Fish & Chips (I) 16

Lightly battered fish served with chips, salad spirals & tomato sauce

Pasta 16

Spaghetti bolognaise or spaghetti alla norma topped with parmesan cheese

Upside Down Ice cream 6.5

Vanilla ice cream, waffle cone, sprinkles, and choice of chocolate, strawberry or caramel topping

THE GREEN DRINKS MENU

WHITE WINE

	Glass	Bottle
VIVO Sauvignon Blanc, Riverina, NSW	10	35
Vidal Reserve Sauvignon Blanc, Marlborough, NZ	13	55
Reislingfreak No3, Clare Valley, SA	14	60
The Luminist Pinot Gris SA	12	50
Provenance Chardonnay SA	12	50
Hesketh Moscato, limestone Coast, SA	12	50

RED WINE

VIVO Cabernet Sauvignon, Heathcote, NSW	10	35
Bruno Shiraz, Barossa Valley, SA	14	60
Big Buffalo Pinot Noir, California, USA	15	65
Rockbare Click'99 Merlot SA	12	50
Regional Reserve Pinot Noir, Yarra Valley VIC	12	50
Sanguine Inception Shiraz, Heathcote VIC		85
Giant Steps Pinot Noir, Yarra Valley, VIC		90

ROSÉ

AIX, Provence, FRANCE	15	65
Witches Fall, Bird Dog, SA	14	55

CHAMPAGNE & SPARKLING

VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55
Bollinger NV, Champagne, FRANCE		120

DESSERT WINE

	(75ml) Glass	
Morris Wines Classic Tawny, Rutherglen VIC	8	40

BEER ON TAP

	Schooner	Pint
XXXX Gold	9	11
Kirin Ichiban	13	15
Stone & Wood Pacific Ale	13	15
James Squire Lemon Squash	15	17

BOTTLED BEER

Hahn Premium Light	9
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	10
Little Creatures Rogers Amber Ale	12
JS One Fifty Lashes Premium Pale Ale	12
Heineken	13
White Rabbit Dark Ale	13

BEER CAN

Guinness	14
Toohey's New	11

CIDER & GINGER BEER

James Squire Orchard Crush Apple	12
5 Seeds Cloudy Apple	11
James Squire Ginger Beer	13

ZERO BEER

Heaps Normal Another Lager Can	7
Heaps Normal Quiet XPA Can	7
Heineken Zero	7

LOCAL COCKTAILS

19

Featuring spirits from Tamborine Mountain Distillery, our cocktails are crafted with local character and fresh, garden inspired flavour

Yuzucello Spritz | Yuzucello, Lemoncello, Prosecco, Soda

Frozen Lamington | Lamington Vodka, Baileys, Frangelico, Kahlua, Coconut, Chocolate

Wild Pink Fizz | Wild Plum Liqueur, Pink Gin, Lemon, Soda

Wattle Toffee Espresso Martini | Wattle Toffee Liqueur, Vodka, Espresso

CLASSIC COCKTAILS

20

Margarita | Tequila, Triple Sec, Lime Juice

Piña Colada | White Rum, Malibu, Coconut Cream, Pineapple Juice

Aperol Spritz | Aperol, Prosecco, Soda

Amaretto Sour | Amaretto, Lemon Juice, Sugar, Bitters

SIGNATURE COCKTAILS

22

Pash'in Plume | Passionfruit Liquor, Vanilla Vodka, Pineapple Juice

Strawberry Whiskey Sour | Bourbon, Lemon, Bitters, Strawberries

Sunset Sailor | Sailor Jerry Spiced Rum, Triple Sec, Malibu, Lime, Orange, Passionfruit, Bitters

MERCURE COCKTAIL

Micropolitan | Ink Gin, Elderflower, Honey, Lemon and Tonic 18

Virgin Micropolitan | Iced Tea, Honey, Lemon and Tonic 16

ZERO-PROOF CLASSICS

16

Made with non-alcoholic spirits.

Prepared exactly like the originals just without the alcohol.

Mojito | White Rum Alternative, Lime, Mint, Soda

Piña Colada Shaken | White Rum Alternative, Coconut, Pineapple

Espresso Martini | Coffee Liqueur Alternative, Espresso, Caramel

Pink Gin Sour | Pink Gin Alternative, Lemon, Wonderfoam

Margarita | Tequila Alternative, Lime, Orange

Gold Rush | Bourbon Alternative, Honey, Lemon

SOFT DRINKS

Can | Coke, Coke Zero, Fanta, Sprite 4.5

Post Mix | Coke, Coke Zero, Fanta Lemon, Ginger ale, Sprite, Soda 4

Water, Tonic Water 4.5

FeverTree Mixer | Elderflower Tonic, Mediterranean Tonic, Sicilian Lemon Soda, Grapefruit Soda, Ginger Beer

Pink Lemonade 4.5

Lemon Lime Bitter 4.5

Bundaberg Ginger Beer 6

Red Bull 5

Red Bull No sugar 5

SPIRITS, APERITIFS

Vodka

Absolut Vanilla	13
Smirnoff	12
Grey Goose	14
Billsons Fruitangle Can	15
Wildflower Lamington	15

Gin

Tanqueray	13
Bombay Sapphire	13
Hendricks	14
Gordons	12
Gordons G&T Can	15
Ink	14
Wildflower Pink Gin	14
Wildflower Pineapple & Habanero	14

Rum

Bundaberg	12
Bacardi	12
Sailor Jerry	13
Kraken	14
Bundaberg Rum & Coke Can	15

Tequila

1800 Blanco	12
1800 Reposado	14

Scotch Whiskey

Canadian Club	11
Chivas Regal 12y	12
Glenfiddich 12y	15
Johnnie Walker Red	12
Johnnie Walker Black	14
Jameson	12

Bourbon

Jack Daniels	12
Jim Beam	12
Makers Mark	13
Wild Turkey	12
Basil Hayden	15
Jim Beam & Coke Can	15

SPIRITS, APERITIFS

Brandy

Courvoisier VSOP	15
Hennessy VSOP	18

Liquors

Southern Comfort	13
Drambuie	10
Amaretto	10
Baileys	10
Chambord	10
Cointreau	10
Frangelico	10
Galliano Vanilla	10
Paraiso Lychee	10
Kahlua	10
Malibu	10
Midori	10
Pimms	10
St Germain Elderflower	10

Port

Hanwood	16
Penfolds Grandfather	19
Galway Pipe	16

Aperitifs

Aperol	11
Campari	11