

THE GREEN DINING

Welcome to The Green Dining

Sustainable, local, and full of flavour at Mercure Gold Coast Resort

At **The Green Dining**, good food is simple, seasonal and sourced with care. Our chefs hand pick herbs, leafy greens, edible flowers and fruits from our onsite gardens each day, bringing our garden-to-plate philosophy to life.

The **Green Plate Menu** is vegetarian and vegan friendly, crafted from fresh produce grown onsite and sourced from local growers who share our commitment to sustainability. Every dish is full of flavour and thoughtfully created to highlight the best of what nature offers.

Our **Green Classic Menu** features classic favourites reimaged with fresh, local touches, often incorporating ingredients from our gardens.

Part of Mercure's **Discover Local** program, dining at The Green is more than a meal; it's a connection to the land, the people, and the flavours of the Gold Coast.

Slow down, savour each bite, and enjoy an experience rooted in nature.



V Vegetarian | VG Vegan | A Alternate Available | (A) Australian | (I) International
DFP Dairy Free Prepared | GFP Gluten Free Prepared

Have a dietary requirement or allergy? Please let a team member know, we're happy to help.

A 15% surcharge applies on public holidays.

Accor Plus Participating Venue.



PLANT-BASED AND FULL OF FLAVOUR

This hero menu celebrates seasonal vegetables, fresh herbs and sustainable choices. Grown on site or sourced from trusted local producers, this menu is 100% vegetarian and mostly vegan-friendly. Expect chef-crafted dishes that highlight what's fresh, local and full of life.

THE GREEN PLATE MENU


TO BEGIN

Pumpkin & Cashew Hummus VG  16
House roasted pumpkin and cashew hummus with chilli flakes, dukkah, olive oil, crushed cashews and grilled flatbread

King Trumpet Seared Scallop-Style Medallions VG GFP 16
Lemon garlic, silky sweetcorn cream, house chilli oil and fresh hand picked herbs

TO SAVOUR

Cauliflower Steak with Romesco & Charred Greens VG GFP 36
Charred with smoky capsicum almond romesco, chargrilled broccolini, toasted almonds and fresh hand-picked herbs

Pan Fried Gnocchi with Herb Pesto VG GFP  36
Golden gnocchi tossed with fresh garden vegetables and a nut free herb pesto

TO FINISH

Warm Chocolate Pudding VG GFP 16
Chocolate lava cake with strawberries and coconut ice cream

Pear & Blackberry Crumble VG GFP 16
Warm pear and blackberry compote topped with a golden crumble, coconut and vanilla bean gelato



A CLASSIC OFFERING OF PROTEIN-FORWARD DISHES

Reimagined favourites, prepared with the same sustainable philosophy. Each plate combines comfort and creativity, using seasonal produce and regionally sourced ingredients wherever possible including selections that feature local seafood, meats and cheese.

THE GREEN CLASSIC MENU

TO BEGIN

Garlic & Cheese Bread V DFA	14
Salt & Pepper Squid (A) 	18
Crisp squid, lightly seasoned, served with lime aioli	
Prosciutto Wrapped Baked Brie 	22
Toasted crostini, pear and chilli jam, drizzled with Hive & Harvest Seaside Honey	
Vegetable Spring Rolls V DFP 	18
Served with a refreshing cucumber salad and native Davidson Plum ponzu	

TO SAVOUR

Grilled Barramundi Fillet (A) DFP 	40
Locally sourced, jewelled cous cous and orange sauce	
Bush Spiced Baked Chicken Breast GFP DFA 	36
Preserved lemon and pea risotto, chargrilled broccolini, tzatziki	
Hearty Pork & Fennel Sausage Ragu GFA DFA 	32
Sourdough mafaldine pasta, shaved parmesan, garden fresh herbs	
Chef's Cut Beef Shoulder Tender GFP DFP 	40
Garlic mash potato, spinach, exotic mushrooms, red wine jus	
<i>Add Garlic Prawns (I)</i>	9

SIDES VG GFP

Truffle Parmesan Fries	10
Sautéed Garden Greens in Garlic Oil	
Garlic Mash Potato	
The Green Garden Salad	
Sauces <i>Ask for our daily selection</i>	3




END YOUR DINING EXPERIENCE ON A COMFORTING NOTE

A selection of handcrafted desserts, paired with thoughtfully chosen wines, locally roasted coffee and specialty teas. From indulgent classics to lighter seasonal creations, each finish is designed to be savoured, shared and remembered.

THE GREEN SWEET MENU

White Chocolate & Pecan Tart 18
Decadent white chocolate and pecan tart, cinnamon cream, fresh strawberries

Cheese Board  32
Curated selection of local cheeses, artisan crackers, dried fruit and Gold Coast honey

Tamborine Mountain Gelato Co. GFP  8.5
Two scoops from our daily selection of locally crafted gelato

Warm Chocolate Pudding VG GFP 16
Chocolate lava cake with strawberries and coconut ice cream

Pear & Blackberry Crumble VG GFP 16
Warm pear and blackberry compote topped with a golden 16 crumble, coconut and vanilla bean gelato

DESSERT WINE	(75ml)	
	Glass	Bottle
Morris Wines Classic Tawny, Rutherglen VIC	8	40
Peter Lehmann Botrytis Semillon, Barossa SA	8	40

HOT DRINKS

Flat White, Long Black, Latte, Cappuccino, Mocha, 6
Hot Chocolate, English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

DIGESTIVE & PORT

Cointreau, Baileys, Frangelico, Drambuie 10
Hanwood, Galway Pipe 16






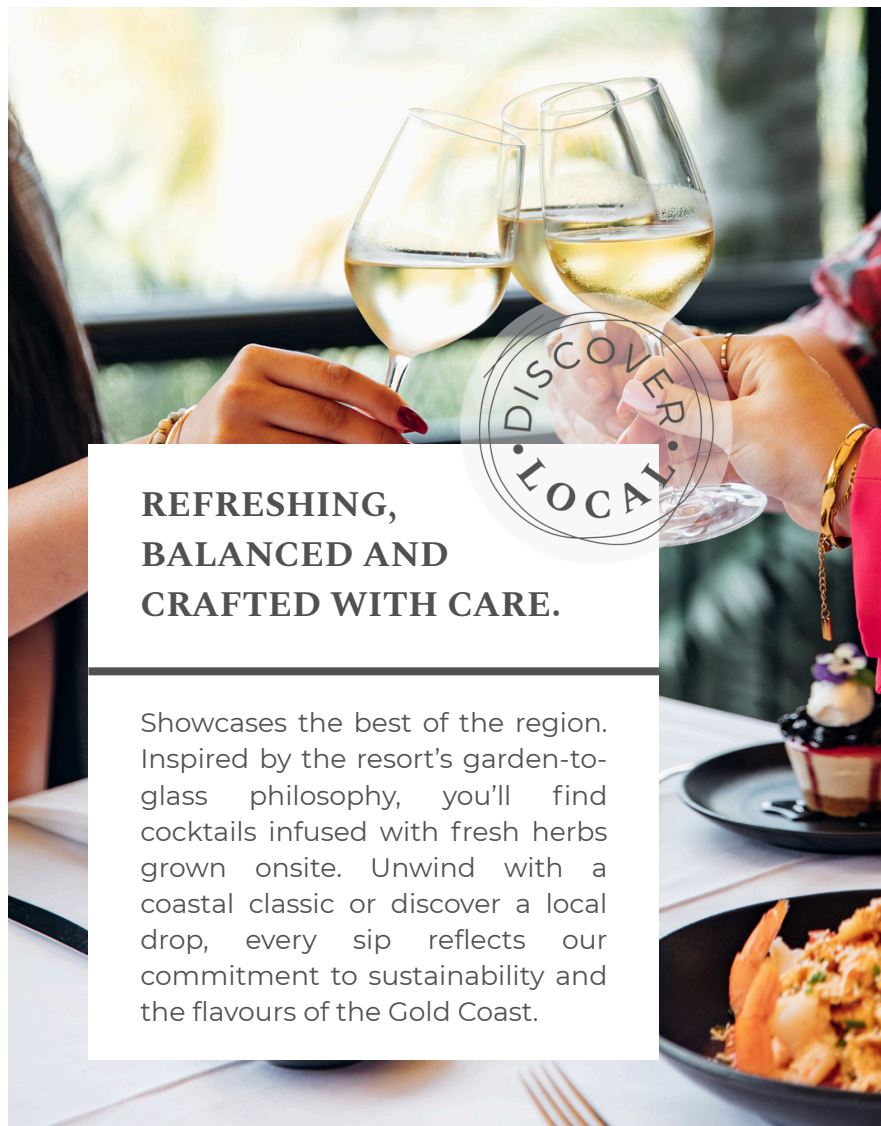
**DELICIOUS,
WHOLESUME AND
MADE JUST FOR
LITTLE FOODIES.**

Our kids' menu features family favourites with a healthy twist, using fresh local ingredients where possible. With tasty mains, fun sides and sweet treats to finish, it's a menu designed to keep even the pickiest eaters happy.

THE GREEN KIDS MENU

12 YEARS AND UNDER

Steak Plate GFP 	16
Grilled steak, slaw, chips, tomato sauce	
Cheeseburger GFA DFA 	16
Beef patty, cheese, chips, tomato sauce	
Chicken Schnitzel	16
Crunchy coated chicken breast, slaw, chips, tomato sauce	
Fish & Chips (I)	16
Lightly battered fish, slaw, chips, tomato sauce	
Dino Margherita Pizza DFA 	16
Dino-shaped cheese pizza, Napoli, mozzarella, slaw, chips	
Pasta Bowl GFA DFA	16
Spaghetti bolognaise or tomato and eggplant (alla norma style), topped with parmesan	
Upside Down Cone	6.5
2 scoops vanilla ice cream, sprinkles, waffle cone and topping	
Chocolate, Strawberry or Caramel toppings available	



**REFRESHING,
BALANCED AND
CRAFTED WITH CARE.**

Showcases the best of the region. Inspired by the resort's garden-to-glass philosophy, you'll find cocktails infused with fresh herbs grown onsite. Unwind with a coastal classic or discover a local drop, every sip reflects our commitment to sustainability and the flavours of the Gold Coast.

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
Veuve Clicquot 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	12	15
Stone & Wood Pacific Ale	13	15
James Squire Lemon Squash	15	17

BOTTLED BEER

Hahn Premium Light	8
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	9
Little Creatures Rogers Amber Ale	11
JS One Fifty Lashes Premium Pale Ale	11
Heineken	12
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

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
Smirnoff Seltzer Can	15
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 Signature	14
Wildflower Pineapple & Habanero	14
Wildflower Pink Gin Fizz Can	12

Rum

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

Tequila

1800 Blanco	12
1800 Resposado	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 Bean	12
Makers Mark	13
Wild Turkey	12
Basil Hayden	15
Jim Bean & Coke Can	15

SPIRITS, APERITIFS

Brandy

Couvoiser VSOP	15
Hennessy VSOP	18

Liquors

Southern Comfort	13
Drambuie	10
Amaretto	10
Baileys	10
Chambord	10
Cointreau	10
Frangelico	10
Galliano Sambuca	10
Galliano Vanilla	10
Paraiso Lychee	9
Kahlua	10
Malibu	9
Midori	10
Pimms	10
St Germain Elderflower	10

Port

Hanwood	16
Penfolds Grandfather	19
Galway Pipe	16

Aperitifs

Aperol	11
Campari	11

LOCAL COCKTAILS

19

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

Limoncello Spritz | Limoncello, Prosecco, Soda

Wild Plum Fizz | Forest Plum Liqueur, Gin, Soda

Myrtle Midori Sour | Lemon, Myrtle Vodka, Midori, Wonderfoam

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

CLASSIC COCKTAILS

20

Mojito | White Rum, Lime, Mint, Soda

Margarita | Tequila, Cointreau, Lime

Piña Colada Shaken | White Rum, coconut, pineapple

Aperol Spritz | Aperol, Prosecco, Soda

Amaretto Sour | Amaretto, Lime, Wonderfoam

SIGNATURE COCKTAILS

22

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

Blossom Daquiri | White Rum, Elderflower Liqueur, Lemon

Golden Temptation | Bourbon, Butterscotch, Passionfruit, Lemon

Berry Bloom Fizz | Wildflower Signature Gin, Berries, Vanilla, Soda

MERCURE COCKTAIL

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

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

ZERO-PROOF CLASSICS

16

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, Lime, Wonderfoam

Margarita | Tequila Alternative, Lime, Orange

Gold Rush | Bourbon Alternative, Honey, Lemon