

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.

THE GREEN DINING



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.

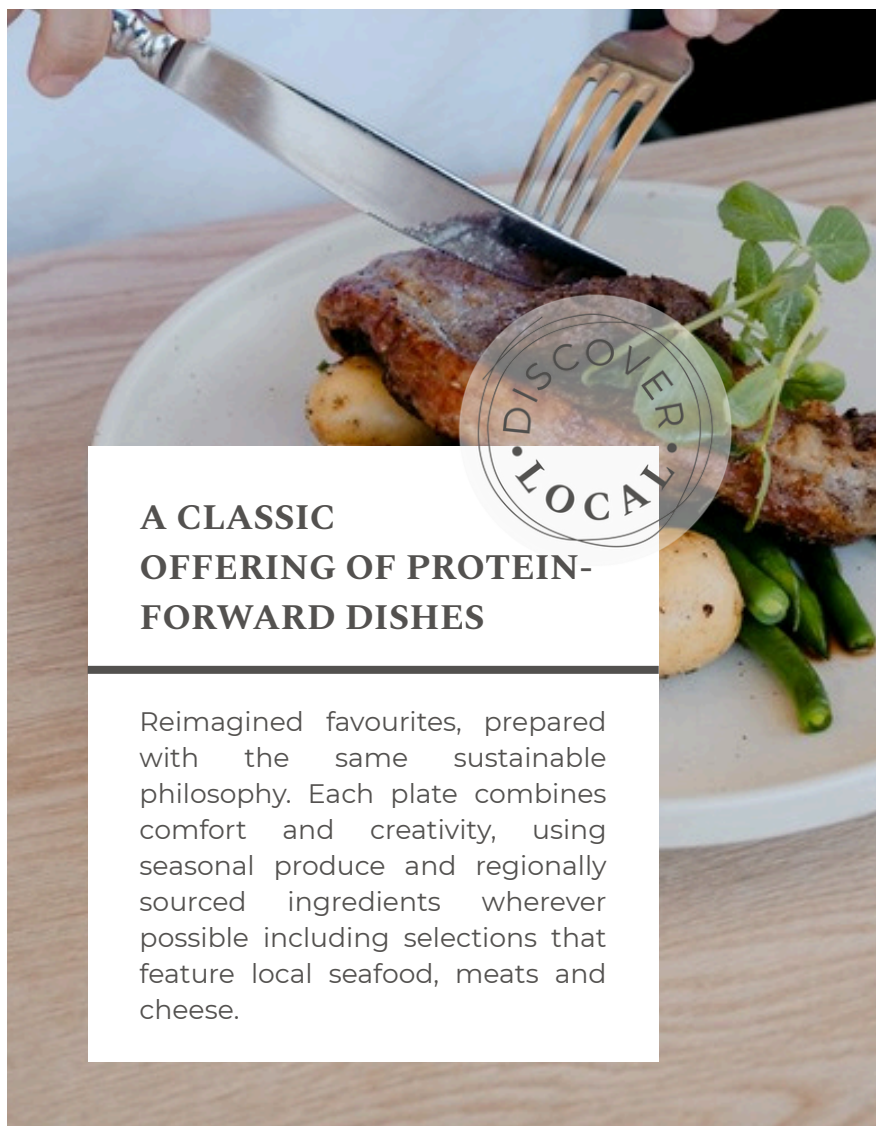


PLANT-BASED AND FULL OF FLAVOUR

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

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| Pumpkin & Cashew Hummus VG | 16 |
| House roasted pumpkin and cashew hummus with chilli flakes, dukkah, olive oil, crushed cashews and grilled flatbread | |
| BBQ Corn Ribs VG GFP | 16 |
| Charred corn ribs tossed in smoked paprika, garlic and onion seasoning, brushed with garlic herb oil, house made smokey BBQ sauce | |
| Broccoli Steak VG GFP | 36 |
| Seared broccoli steak with white bean purée, roasted baby carrots, chard, cherry tomatoes and chimichurri | |
| Pan Fried Gnocchi with Pumpkin Sauce VG GFP | 36 |
| Golden gnocchi tossed through a creamy pumpkin sauce, kale, roasted squash, toasted pine nuts and crispy sage | |
| Peanut Butter Caramel Chocolate Mousse VG GFP | 16 |
| Layers of rich chocolate mousse, peanut caramel sauce, chopped nuts, chocolate shavings and whipped coconut 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

ENTREES

Garlic & Cheese Bread V DFA	14
Salt & Pepper Cuttlefish (A) Crisp cuttlefish, lightly seasoned, served with lime aioli	18
Prosciutto Wrapped Baked Brie Mango chilli chutney, fig and almond crackers	22
Vegetable Spring Rolls V DFP Served with a refreshing cucumber salad and native Davidson Plum ponzu	18

MAINS

Grilled Barramundi Fillet (A) DFP Locally sourced, jewelled cous cous and orange sauce	40
Bush Spiced Baked Chicken Breast GFP DFA Preserved lemon and pea risotto, chargrilled broccolini, tzatziki	36
Hearty Pork & Fennel Sausage Ragu GFA DFA Sourdough mafaldine pasta, shaved parmesan, garden fresh herbs	32
Chef's Cut Hanger Steak GFP DFP Garlic mashed potatoes, spinach, exotic mushrooms, red wine jus	42
<i>Add Garlic Prawns (I)</i>	9

SIDES VG GFP

Truffle Parmesan Fries Sautéed Garden Greens in Garlic Oil Garlic Mash Potato The Green Garden Salad	10
<i>Sauces 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

DESSERTS

White Chocolate & Pecan Tart	18
Decadent white chocolate and pecan tart, cinnamon cream, fresh strawberries	
Cheese Board	32
A 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	

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, Hot Chocolate, English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea	5
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DIGESTIVE & PORT

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



**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
Tai Tira Sauvignon Blanc, Marlborough, NZ	13	55
Reislingfreak No3, Clare Valley, SA	14	60
Petaluma Pinot Gris, Adelaide Hills, SA	12	50
Provenance Chardonnay 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
Katnook Merlot, Coonawarra, SA	12	50
Regional Reserve Pinot Noir, Yarra Valley VIC	12	50
Mollydooker Shiraz, McLaren Vale, SA		80
Giant Steps Pinot Noir, Yarra Valley, VIC		90
Grant Burge Cabernet Sauvignon, Barossa Valley, SA		100

ROSÉ

AIX, Provence, FRANCE	15	65
Provenance Moscato, SA	13	55
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
Peter Lehmann Botrytis Semillon, Barossa SA	8	40

BEER ON TAP

Schooner Pint

XXXX Gold	9	11
Kirin Ichiban	12	15
Stone & Wood Pacific Ale	13	15
Heineken	13	15

BOTTLED BEER

Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	9
Little Creatures Rogers Amber Ale	11
James Squire One Fifty Lashes 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

LOCAL COCKTAILS

18

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

Limoncello Spritz | *Limoncello, Prosecco, Soda*

Lilly Pilly Sling | *Lilly Pilly Gin, Campari, Pineapple Juice*

Wild Plum Fizz | *Forest Plum Liqueur, Gin, Soda*

Lavender Haze | *Lavender Liqueur, Cointreau, Prosecco*

Myrtle Martini | *Lemon Myrtle Vodka, Vermouth*

Lemon Myrtle Sour | *Lemon Myrtle Vodka, Herbal Liqueur, Lemon*

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

SIGNATURE COCKTAILS

20

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

Blossom Daquiri | *White Rum, Elderflower Liqueur, Lemon*

Mojito | *White Rum, Lime, Mint, Soda*

Margarita | *Tequila, Cointreau, Lime*

Aperol Spritz | *Aperol, Prosecco, Soda*

MOCKTAILS

15

Strawberry Nojito | *Strawberry, Lime, Soda, Mint*

Mighty Mule | *Ginger Ale, Rosemary, Apple Juice*

Choctini | *Chocolate, Espresso, Vanilla, Coconut*



**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

Kids Cheeseburger Brioche bun, beef patty, sliced cheese, tomato sauce, chips	16
Kids Chicken Tenders Southern fried chicken tenders, chips, coleslaw, tomato sauce	16
Kids Fish & Chips Battered fish, chips, coleslaw, aioli and lemon	16
Kids Pasta Pappardelle with either napolitana or bolognaise sauce and parmesan cheese	16
Kids Steak GFP DFP Grilled minute steak, chips, coleslaw, tomato sauce	18
Upside Down Cone 2 scoops vanilla ice cream, sprinkles, waffle cone and topping	6.5
Chocolate, Strawberry or Caramel toppings available	