



**2013 Whitsunday Tourism Awards WINNER**  
**2014 Whitsunday Tourism and Business Awards WINNER**  
**2015 Whitsunday Tourism and Business Awards WINNER**  
**2016 Whitsunday Tourism and Business Awards HALL OF FAME**

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[www.coralsearesort.com](http://www.coralsearesort.com)

## Breads to Share

Bread Basket	\$16.00
A trio of Homemade Bread served with Balsamic Reduction, Olive Oil and Dukkah.	
Trio of Dips	\$17.00
Selection of Three House Made Dips with Chargrilled Ciabatta Bread	

## Entrée

Pacific Oysters	
Natural with Red Wine Vinaigrette	\$3.80ea
Natural with Chilli Champagne Granita	\$3.90ea
Crusted in Szechuan Pepper and Wakame Salad	\$3.90ea
Grilled Octopus	\$26.00
Pomegranate, Smoked Eggplant, Grapefruit & Rocket Salad	
Crab Cannelloni	\$21.00
Nouc Cham, Pressed Apple, Avocado, Sesame Radish and Micro Cress	
Trio of Cheese	\$17.00
Mascarpone Sorbet, Honey Labneh and Goat Cheese stuffed Zucchini Flower, served with a Medley of Baby Vegetables and Balsamic Glaze.	
Sashimi of Tuna	\$21.00
Avocado Tartare, Wasabi, Mango Salad, Coriander, Soy and Mustard Dressing	
Farmhouse Terrine	\$19.00
Ham Hock, Xeres Onions with Poached Sultanas and Piccalilli	
Beef Carpaccio	\$19.00
Truffle Aioli, Celeriac Remoulade, Egg Yolk Puree and Capers	

## Main Courses

Market Fish of the Day Paris Mash, Asparagus, Black Olives with Sauce Vierge	\$35.00
Fillet of Wild Barramundi Clams, Mussels, Gem Lettuce, Sweet Peas and Shallot Cream	\$38.00
Risotto of Beetroot (V) Goat's Cheese, Glazed Beets, Red Wine Jam and Pea Tendrils	\$32.00
Reef and Beef Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus served with Garlic Puree and buttered Kipfler Potatoes	\$46.00
Duck Breast Shallot Tatin, Red Cabbage, Celeriac, Confit Croquette, Cinnamon and Anise	\$39.00
Duo of Lamb Lamb Cutlets and Braised Lamb Shoulder, Sugar Snap Pea Puree, Honey Carrots and Mint Jus	\$39.00
Slow Roasted Beef Blade Angus Sirloin, Heirloom Carrots, Golden Raisins, with Potato-Celeriac Terrine and Porcini-Pancetta Jus	\$44.00

## Side Dishes

Side Salad Fresh garden greens with avocado & house vinaigrette.	\$ 9.50
Paris Mash Dijon & shallots	\$ 8.50
Roast Chat Potatoes Seasoned with rosemary & garlic.	\$ 8.50
Green Beans Tossed in herb butter	\$ 8.50

## Dessert

Chocolate Mousse Mango Gel, Coconut Foam, Chocolate Crumble	\$16.00
Lemongrass Crème Brulee Lime Sorbet, Dark Chocolate Gel, Biscotti	\$16.00
Baba au Rhum Exotic Fresh Fruits and Lemon Curd	\$16.00
Mango Souffle Mango and Passion Fruit Sorbet, Cinnamon Grissini	\$16.00
Trio of Ice Cream Selection of Daily Housemade Ice Creams and Sorbets	\$15.00
Cheese Platter Our House Selection of Fine Cheese, Crackers & Chutney \$25 for 1 Person / \$45 for 2 Persons	
Chefs Dessert Tasting Plate <i>for 2</i> Cant decide?.....Let the chefs decide for you	\$35.00

**Dessert Wine** \$9.50gls  
d' Arenberg Noble Mud Pie (Viognier, Marsanne, Pinot Gris), McLaren Vale, 2011

**Port**  
Galway Pipe 12 year old Grand Tawny Port \$10.00gls  
Penfolds Grandfather Rare Tawny Port \$16.00gls

**Liqueur Coffee** \$12.50  
freshly ground espresso, your choice of liqueur, topped with fresh cream  
choose your choice of liqueur  
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico

**Affogato**  
freshly ground espresso poured over vanilla ice cream \$7.50  
add your choice of liqueur  
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico \$12.50