



ELYSIAN

Luxury Eco Island Retreat

WHITSUNDAYS · GREAT BARRIER REEF

Day 1

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins, pancakes)

Seasonal fruit compotes/jam

Sweet potato rosti, scrambled eggs, wilted greens, shaved parmesan salad

Lunch

Ras el hanout slow cooked lamb, homemade flat breads, pickled cabbage, confit tomatoes, shaved radish, cucumber, tzatziki dressing and chilli sauce

Sorbet

Dinner

Canape

-

Daily bread

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Whipped goats cheese, textures of beetroot and tomato salad, spiced local honey candied nuts & herb crumb

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Pan fried Snapper, dill pom puree, wilted greens, grilled asparagus, lemon caper & herb butter

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Sticky toffee pudding, rich date pudding, candied pecans, toffee sauce, vanilla ice cream

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Day 2

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit compotes/jam

Eggs benny, toasted English muffin, crispy bacon, wilted greens, poached eggs, hollandaise sauce, pea shoot salad

Lunch

Pan fried fish, poke bowl. Rice, Shredded snow peas and broccolini, seaweed, shaved radish, spring onion, wasabi vinagertte

Risotto, roast pumpkin, pumpkin puree, buttered greens, salsa verde, toasted pine nuts (depending on weather)

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Sorbet

Dinner

Canape

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Daily bread

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Pan seared scallops, miso & cauliflower puree, crispy maple bacon, snow peas, crispy shallots and herb oil

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Seared Rib eye steak, pom ana potatoes, grilled broccolini roast baby carrots and peppercorni sauce

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Coconut and lime pannacotta. Mango puree toasted coconut



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Day 3

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit

compotes/jam

Smashed avocados bruschetta, smashed avocado, poached eggs, tomato salsa

Lunch

Spicy sticky Korean bbq chicken, toasted sesame rice, cucumber & radish salad, spring onion, crispy shallots & kimchi

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Sorbet

Dinner

canape

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Daily bread

-Passion fruit cured salmon/ seatrout, hung crème fraiche, herb oil, shoot salad

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Duet of lamb, rolled shoulder and cutlet, herb crust, charred shallot shells, artichoke puree, grilled asparagus red wine jus

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Baileys and blueberry cheesecake. Sweet coulis and fresh berries



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Day 4

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit compotes/jam

Master butchers breakfast sausage, grilled tomato, sautéed mushrooms, fried eggs and toast

Lunch

Fish Tacos- flour tortilla, shredded slaw, pickled shallots, radish, coriander, spiced tomato coulis, avocado crema, crispy shallots & lime

Sorbet

Dinner

Canape

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Daily bread

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Sticky char sui pork belly, sesame & cauliflower puree, fennel, pickled chilli

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Grilled "Catch of the day fish" crispy fingerly potato cake, wilted greens & garlic, grilled asparagus, cockle & champagne sauce

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Sharp lemon tart, torched meringue lemon curd & mango



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WHITSUNDAYS · GREAT BARRIER REEF

Day 5

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit compotes/jam

Smoked salmon and scrambled egg toasted bagel, cream cheese & chive, rocket and pine nut salad

Lunch

Fragrant Thai green coconut curry, Lemon grass Chicken breast, roasted squash, jasmine rice crispy shallots fresh coriander

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Sorbet

Dinner

Canape

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Daily bread

Steamed sea trout, basil butter, charred pak choy, picked mussels.

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Blade of beef/ Steak, slow cooked feather blade, spinach and broccolini puree, truffle mash, sauteed kale crispy shallot, seared king oyster mushroom

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Passion fruit posset, pistachio cookie, pineapple and lime salsa



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WHITSUNDAYS · GREAT BARRIER REEF

Day 6

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit compotes/jam

Frittata- roasted vegetables, cheese, toast, herb salad

Lunch

Boa buns, Pork belly, soy garlic and honey, Asian slaw. Kimchi, wasabi mayo

Sorbet

Dinner

Canape

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Daily bread

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Mi cuit Tasmanian salmon fillet. Fresh garden herbs, saffron aioli, hung crème fraiche and grilled asparagus

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Bouillabaisse, mixed seafood, saffron and tomato broth, fingerly potatoes, shaved fennel, mussels/ cockles and herb oil

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Banoffee eton mess, Chantilly cream, crunchy meringue toffee sauce, caramelized bananas



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Day 7

Breakfast

Set Daily Buffet

Elysian Muesli

Yoghurts (coconut / Greek)

Tropical fruit platter/ fruit bowl

Pastries (croissants/ muffins/ pancakes)

Seasonal fruit compotes/jam

TBC

Lunch

Caramelized Chicken breast, spicy king prawns, crispy chorizo & fingerly potatoes, charred leeks, paprika aioli

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Sorbet

Dinner

Canape

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Daily bread

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seared duck breast, tarragon and onion, burnt orange, shaved fennel, tarragon aioli

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Kingfish, herb gnocci, wilted spinach, saffron veloute

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Dark chocolate fondant, berry compote, white chocolate crumb, caramel sauce