



DINNER BUFFET MENU

Fresh Oven Baked Bread (V/DF)

Cold Selection

Natural Pacific Oysters (GF/DF)

Fresh Cooked Local Prawns (GF/DF) – Served with lemon wedges and cocktail sauce

Antipasto Platter – A selection of chilled savoury roasted vegetables and dips (V/GF)

Charcuterie Board – A range of tasty cured and smoked meats (GF/DF)

3 of Chef's Salads of the Day from:

Garden Salad (V/GF)	Creamy Potato Salad (V/GF)	Rocket and Parmesan Salad (V/GF)
Cous Cous Salad (V/GF/DF)	Pesto Pasta Salad (V/DF)	Asian slaw with nahn jim (V/GF/DF)
Chickpea Salad (V/GF/DF)	Caesar Salad (DF)	Roasted Vegetable Salad (V/GF/DF)

Hot Selection

Steamed Local Fish with ginger, chili and soy sauce (GF)

Crispy Salt & Pepper Squid (GF/DF)

Butter Chicken (GF)

Stir Fried Seasonal Vegetables (V/GF/DF)

Crispy Skin Pork Belly (GF/DF)

Pumpkin & Spinach Tortellini with fresh homemade Tomato Sauce (V)

Steamed Jasmine Rice (V/GF/DF)

Dessert Selection

Tropical Fruit Platter (V/GF/DF)

Gourmet Cheese Platter (V) - A mix of fresh, aged, soft & hard cheeses and crackers

3 of Chef's Desserts of the Day from:

Caramel Slice (V)	Chocolate Brownie (V/GF)	Baked Cheese Cake (V)
Mousse (V/GF)	Pavlova (V/GF)	Carrot & Walnut Cake (V)

Key

Gluten Free (GF) Vegetarian (V) Dairy Free (DF)

All menu items are subject to change without notice

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