

# SPIRIT OF CAIRNS

## DINNER CRUISE MENU

### ENTRÉE

#### ROAST CHICKEN RILLETTE

*SERVED WITH TRUFFLE MOUSSE, FRIED ENOKI, PORCINI AND HAZELNUT CRUMBLE*

*OR*

#### NATURAL PACIFIC OYSTERS

*SERVED WITH MIGNONETTE CHILI LIME DRESSING*

### MAIN

#### SLOW – BRAISED HINDQUARTER LAMB SHANK

*BRAISED IN A RICH RED WINE SAUCE AND SERVED WITH SWEET POTATO MASH AND WILTED SPINACH*

*OR*

#### PAN SEARED BARRAMUNDI

*SERVED ON A BASE OF WHITE MISO WITH PUMPKIN GINGER PUREE WITH A SIDE OF SESAME QUINOA AND MIZUNA SALAD*

### DESSERT

#### TRIO OF DESSERTS

*CHEF'S SELECTION OF DECADENT SWEETS TO SHARE*