

# SPIRIT OF CAIRNS

## SPRING DINNER MENU

### ENTRÉE

**NATURAL OYSTERS**

OR

**CHICKEN, BACON & PISTACHIO TERRINE**

SERVED WITH CROUTONS & GARNISH SALAD

OR

**MEDITERRANEAN VEGETABLE TART (VEGAN)**

### MAIN

**GOLD BAND SNAPPER**

SERVED WITH ASPARAGUS, WHITE BEANS, TOMATO CAPER SALSA & HERBED POLENTA

OR

**CRISPY PORK BELLY**

WITH CHORIZO, LEEK AND BROAD BEAN BARLEY, ROAST CHERRY TOMATO, PARMESAN CRISP & JUS

OR

**MOROCCAN CHICKPEA TAGINE (VEGAN)**

SERVED WITH COUSCOUS & GREEN SALAD

### DESSERT

**BAKED NEW YORK CHEESECAKE**

WITH LIQUEUR CHERRIES & CHILLI CHOCOLATE SAUCE

OR

**VANILLA & STRAWBERRY PARFAIT**

OR

**VEGAN MUD CAKE**

WITH LIQUEUR CHERRIES & CHILLI CHOCOLATE SAUCE

# **SPIRIT OF CAIRNS**

## **KIDS DINNER MENU**

( FOR CHILDREN FROM 4 – 14 YEARS OLD)

### **ENTRÉE**

**HONEY GLAZED CHICKEN WINGS**

### **MAIN**

**GRILLED SNAPPER**

**SERVED WITH CHIPS & SALAD**

**OR**

**PORK BELLY**

**SERVED WITH ROAST VEGETABLES & APPLE SAUCE**

### **DESSERT**

**STRAWBERRY MOUSSE**