

# SPIRIT OF CAIRNS

## SUMMER DINNER MENU (FROM 1<sup>ST</sup> DECEMBER)

### ENTRÉE

**FRESH COOKED LOCAL PRAWNS** (GF, DF, NF)

SERVED WITH LEMON & COCKTAIL SAUCE

OR

**RICE NOODLE SALAD** (VEGAN, NF, GF)

SERVED WITH A SESAME DRESSING

OR

**LAMB KOFTA SKEWERS** (GF, NF)

SERVED WITH ROCKET SALAD & MINTED LABNEH

### MAIN

**SWORDFISH STEAK** (GF, NF, EGG FREE)

SERVED WITH A GARLIC AND ROSEMARY CHAT POTATO & PEACH SALAD

OR

**PERI PERI CHICKEN BREAST SUPREME** (GF, DF, EGG FREE)

SERVED WITH SWEET POTATO, FENNEL, ORANGE & ALMOND SALAD

OR

**AUBERGINE MEATBALLS** (VEGAN, GF, NF)

SERVED WITH THREE BEAN CASSOULET & JASMINE RICE

### DESSERT

**CITRUS TART** (GF)

WITH BERRY COMPOTE & CHANTILLY CREAM

OR

**WARM CHOCOLATE BROWNIE** (GF)

WITH GANACHE & VANILLA ICE CREAM

OR

**VEGAN CARROT CAKE** (VEGAN)

WITH BERRY COMPOTE & FRESH FRUIT

# **SPIRIT OF CAIRNS**

## **KIDS DINNER MENU** (FROM 1<sup>ST</sup> DECEMBER)

(FOR CHILDREN FROM 4 – 14 YEARS OLD)

### **ENTRÉE**

**TOMATO & MOZZARELLA ARANCINI BALLS** (GF)  
SERVED WITH ROCKET SALAD, BASIL & MAYONNAISE

### **MAIN**

**GRILLED CHICKEN BREAST** (GF, NF, EGG FREE)  
SERVED WITH ROAST CHAT POTATO & SALAD

OR

**MEATBALLS** (NF, DF)  
SERVED WITH THREE BEAN CASSOULET & JASMINE RICE

### **DESSERT**

**WARM CHOCOLATE BROWNIE** (GF)  
WITH GANACHE & VANILLA ICE CREAM