

SPIRIT OF CAIRNS – DINNER MENU

ENTRÉE

FRESH NATURAL OYSTERS (GF, NF)

SERVED WITH ASIAN DRESSING

OR

FRESH LOCAL PRAWNS (GF, NF)

SERVED WITH LEMON & COCKTAIL SAUCE

OR

MEDITERRANEAN COUSCOUS SALAD (GF, VEGAN)

SERVED WITH PAN-FRIED TOFU

MAIN

GARLIC & ROSEMARY LAMB RACK (GF, NF)

SERVED WITH PUMPKIN PUREE, STEAMED ASPARAGUS & JUS

OR

EN PAPILLOTE SPANISH MACKEREL (GF, NF)

SERVED WITH POTATO AU GRATIN & LOCAL VEGETABLES

OR

MUSHROOM RISOTTO (GF, NF, VEGAN)

WITH ASPARAGUS

DESSERT

VANILLA BEAN PANNA COTTA (GF)

SERVED WITH STRAWBERRIES

OR

MUD CAKE

SERVED WITH ICE CREAM AND WARM GANACHE

OR

CARROT CAKE (NF, VEGAN)

WITH FRESH FRUIT

SPIRIT OF CAIRNS – KIDS DINNER MENU

(FOR CHILDREN FROM 4 – 14 YEARS OLD)

ENTRÉE

MOZZARELLA BALLS

SERVED WITH MAYONNAISE

MAIN

LAMB CUTLETS

SERVED WITH PUMPKIN PUREE & SALAD

OR

MUSHROOM & PEA RISOTTO

DESSERT

VANILLA BEAN PANNA COTTA (GF)

SERVED WITH STRAWBERRIES

OR

MUD CAKE

SERVED WITH ICE CREAM AND WARM GANACHE

OR

CARROT CAKE (NF, VEGAN)

WITH FRESH FRUIT