

# RYDGES

ESPLANADE RESORT CAIRNS

## *The* CLASSIC BUFFET

\$60.00 PER PERSON

### CHILDREN'S PRICES

13-17 years - \$42.00

5-12 years - \$ 30.00

0-4 years - Complimentary

### BAKERY

Assorted baked breads and butter

### HOT DISHES

4 Hour Red Wine Braised Lamb Shoulder, Tomato, Parsley, Olive Salsa  
Smoked Paprika, Garlic Roast Chicken Maryland, Capsicum Lemon Dressing  
Spinach and Ricotta Lasagne

### SIDES / SALADS

Roasted Chat Potato with Spring Onion, Sour Cream  
Steamed Seasonal Vegetables, Herb Butter  
Garden Salad

### DESSERTS

Chefs Selection Sweet Slices and Cakes  
Tropical Fruit Platter  
Tea and coffee

*\*All menus are subject to change due to seasonality and product availability*

REFRESHINGLY LOCAL

RYDGES.COM

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## *The* BBQ BUFFET

\$70.00 PER PERSON

### CHILDREN'S PRICES

13-17 years - \$49.00

5-12 years - \$35.00

0-4 years - Complimentary

### BAKERY

House-Made Rosemary Focaccia

### BBQ SELECTION

Grilled Skirt Steak, Capsicum Chimmi Churri  
Lemon Herb Grilled Chicken Maryland, Confit Garlic Dressing

or

Grilled Gourmet  
Lamb Sausages, Red Wine Onion Jam

### SIDES / SALADS

Grilled Corn with Herb Butter  
Charred Zucchini, Capsicum, Mushroom, Red Onion  
Roast Potato Salad  
Garden Green leaf salad aged balsamic vinaigrette  
Zucchini, Edamame, Cos, Crispy Garlic, Crumb, Herb Pesto

### DESSERTS

Chefs Selection Sweet Slices and Cakes  
Tropical Fruit Platter  
Tea and coffee

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ESPLANADE RESORT CAIRNS

## *The* PREMIUM BUFFET

\$80.00 PER PERSON

### CHILDREN'S PRICES

13-17 years - \$56.00

5-12 years - \$40.00

0-4 years - Complimentary

### ANTIPASTO / SIDES / SALADS

Assorted baked breads and butter

Chef Selection Dips

Prosciutto, Calabrese Salami

Grilled Marinated Eggplant, Zucchini, Capsicum, Marinated Olives

3 Cheese Potato Dauphinoise

Grilled Corn, Smoked Paprika, Lime Yoghurt Dressing

Zucchini Roast Tomato Salsa, Pecorino, Garlic Crumb, Basil Dressing

Garden Salad

Caprese Salad, Vincotto glaze

### HOT DISHES

Roast Lamb Rump, Capsicum Harissa, Feta, Dukkah

Confit Duck Leg, Plum Glaze, Spiced Roast Sweet Potato Puree

10 Hour BBQ Braised Beef Brisket, Sweetcorn Custard Slice

### DESSERTS

Chocolate Torta Caprese, White Chocolate Ganache, Galiano Cherries

Lemon Meringue Tart

Tropical Fruit Platter

Tea and coffee

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