

RYDGES

ESPLANADE RESORT CAIRNS

PLATED *The* DINNER MENU

1 Course: \$45.00 per person | 2 Course: \$65.00 per person | 3 Course: \$80.00 per person

Alternate Service Menu, Menu options are to be served to your guests alternately.

Upgrade options and additional courses are available on request.

ENTRÉE

Smoked Confit Duck Rilette, Sauce Gribiche, pickles, Crostini, herb salad

Mixed Mushroom Risotto, truffle dressing, micro herbs, Toasted Parmesan (V, NAG)

Heirloom Tomato Salad, Trapanese Pesto, Buratta, Basil Oil, Focaccia (V)

Roast Baby Eggplant, Ginger Roast Tomatoes, Smoked Cashew, Finger Lime Yoghurt (V, NAG)

Green Paw Paw Salad, Red Peanuts, Charred Prawns, crispy Shallots (NAG)

Wakame Tuna Tataki, Cucumber Kimchi, Herb Salad, Soy Yuzu Aioli (NAG)

MAIN

Pan Fried Barramundi, Confit Potato, warm Nicoise, Bonito Flakes Grilled, Lemon Dressing (NAG)

Herb Roasted Chicken Supreme, Potato Galette, Carbonarra Cream, grilled Broccolini (NAG)

Red wine Braised Beef Cheek, Parmesan Potato Pave, Thyme, Lemon Roast Baby Carrot (NAG)

Dukkah Crust Butternut Pumpkin, Marinated Capsicum Roast Chili, Lime Coconut Coriander Dressing, Chervil (V, NAG)

Harissa roast Lamb Rump, Jerusalem Artichoke Puree, Hazelnut, Confit Cherry Tomato, Sauté Spinach (NAG)

DESSERT

Dark Chocolate Torta Caprese, Galliano infused Black Cherries, Vanilla Ice Cream (NAG)

Kaffir Lime Sago, Coconut Jam, Caramelized Rum Banana (NAG)

Berry Cheese Cake Mousse, hazelnut Short Bread Mixed Berry Coulis

White Chocolate Green Tea Panna Cotta, Mango Passionfruit Salsa, Black Sesame Brittle

Sticky Date Pudding, Coconut Butterscotch, Vanilla Bean Ice Cream

Seasonal fruit platter with blood orange sorbet (NAG)

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

REFRESHINGLY LOCAL

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