

Aquarium By Twilight

HOSTED BY CAIRNS AQUARIUM AND DUNDEE'S RESTAURANT

ADULT MENU

CANAPES

Served with house beer, wine, or non-alcoholic drink in the Cairns Aquarium Oceanarium room. 5:20 - 5:40pm

Crocodile Spring Roll

Crocodile mince, rice noodles and julienne vegetables rolled in spring roll pastry with Ooray plum sauce

Fruit Toast with Brie (Vegetarian)

Brie with fruit toast & Kakadu plum jam

MAINS

*SEAFOOD & JURASSIC PLATTER UPGRADES AVAILABLE (View on other side)
Please choose from the selection below*

Pan Seared Barramundi

Pan seared Barramundi with potato galette, broccolini and champagne sabayon

Black Angus Sirloin (GF)

Delicious and rich full-flavoured certified MSA premium black angus on creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

Seafood Spaghetti

Sautéed prawns, scallops, calamari, mussels, half bug tail & fish with garlic, chilli, wine & olive oil (GF Available)

Pumpkin Penne

Roast pumpkin, balsamic onion, semidried tomato, black olives & baby spinach tossed with penne pasta & pesto (GF & Vegan Available)

Chicken Breast (GF)

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree & pink peppercorn cream

DESSERTS

*DUNDEES GOURMET DESSERTS UPGRADES AVAILABLE (View on other side)
Please choose from the selection below*

Mango Sorbet

Mango sorbet with macadamia biscotti (GF)

Chocolate Mudcake

Rich chocolate mud cake with chocolate sauce & vanilla ice cream

Marshmallow Pavlova

Marshmallow pavlova with passionfruit syrup and blueberry compote (GF)

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MAIN UPGRADES



SEAFOOD PLATTER

\$24 PER PERSON (MIN 2 GUESTS)

A scrumptious combination of bug tails, prawns, oysters, calamari, reef fish, fries & fresh fruit with nam jim dipping sauce

JURASSIC PLATTER

\$54 PER PERSON (MIN 2 GUESTS)

1.2 kg Ranger valley tomahawk, whole garlic butter baked lobster, 4 delicious sauces (nam jim, lime mayo, pepper jus, shiraz jus) & sides coleslaw, mashed potato & steamed greens



DESSERT UPGRADES

\$7.50 PER ADULT



BAILEY'S LAMINGTON TRIFLE

Lamingtons soaked in Bailey's layered with white chocolate custard mousse & strawberry compote



STICKY DATE AND GINGER PUDDING

With toffee sauce and vanilla bean gelato



PINEAPPLE AND COCONUT TART

Chilled creamy pineapple & coconut filled short crust pastry topped with mini marshmallow meringue, crème anglaise & coconut sorbet