

DINE WITH THE SHARKS

MENU

GOURMET THREE COURSE ALL-YOU-EAT BANQUET

Includes Red + White Wine, Beer, Juice + Soft Drinks (2 Drinks per person)

ENTREE

Served buffet style

Cocktail Mediterranean Arancini balls

Risotto balls filled with feta, roast capsicum, baby spinach, served with aioli.

Renang Chicken Satay Skewers

Marinated chicken, cooked to perfection, with a delicious tangy sauce.

NB: CONTAINS PEANUTS

Thai Style Fish Cakes

Fish balls with coriander, lemongrass and chilli, served with a sweet chilli dipping sauce

MAINS

Served buffet style

Reef Fish

Reef fish fillets lightly grilled served with Thai red curry sauce and Jasmine rice

Roast Pork

Boned and rolled Pork shoulder slowly roasted after being salted down and infused with fresh herbs

Portuguese Marinated Chicken

Chicken legs marinated in Peri Peri sauce, and slow cooked till tender and juicy.

Porterhouse Fillet

Porterhouse fillet massaged with seeded mustard, garlic and fresh thyme. Roasted and served with a selection of roast vegetables and red wine sauce

Vegetarian Stir Fry

Stir fried seasonal veg with ginger, tofu and sweet soy sauce

SIDES

A selection of freshly baked bread rolls served with butter.

Roast Seasonal Vegetables

Roast pumpkin, potato, sweet potato and onion with garlic and rosemary

Salads

Baby spinach, Roast Capsicum and pine nut salad, Potato salad, Greek salad

DESSERT

A Fresh Fruit Platter, combining seasonal fruit straight from the markets.

A selection of Petite cake portions



CAIRNS
AQUARIUM

