



BOOK NOW

Menu

menu

Your Cairns WildLife Safari Dinner on the Edge is a chef assisted buffet style and consists of:

Pumpkin Soup with Garlic Bread.

Prawn & Barramundi Bake – Local Barramundi & Prawns layered with kumara mash, eggplant and baby spinach with roasted tomato and capsicum. Adapted from a Central African recipe. *(Very low or gluten free)*

Beef Tagine – Marinated aged beef with prunes, parsnip & carrots in an orange based sauce. This is a Moroccan style dish and goes well with rice. *(Very low or gluten free)*

Chicken Sosaties – Marinated chicken thigh fillet with apricots, tamarind, fennel and mild curry sauce. This is a South African dish and generally the meats are skewered we have adapted this for the buffet. *(Very low or gluten free)*

South African Yellow Rice – Steamed with turmeric and sultanas.

Vegetarian Spinach & Pumpkin Lasagna – Layered spinach and butternut pumpkin with wheat free lasagna, tomato & herb topped with cheese sauce. *(Very low or gluten free)*

Children's Bolognese sauce – As required children can combine this sauce with other buffet dishes.

Seasonal Vegetable Bake. Hot from the oven, root vegetables, squash and other seasonal vegetables. *(Very low or gluten free)*

Hot Potato Bake with cheese and fire roasted tomato.

Salads:

Fresh seasonal tossed green salad.

Dessert Tea and Coffee.

Please note items may change without notice.