CAIRNS

BAR • RESTAURANT • COURTYARD

DINNER MENU

served from 5.00pm - 9.00pm

SNACKS

Sour Dough Bread, Olive Oil £3.50 | **Mixed Olives in Chimichurri** £3.50 | **Smoked Almonds** £3.50

SMALL PLATES - 3 for £20

Dry Aged Scotch Beef Carpaccio £8
Parmesan, rocket, extra virgin olive oil.

Glazed Twice Baked Souffle £8

Lobster, Prawn and Cray Fish Taco £7 each
Lime mayo, soft corn taco.

Roast pumpkin £7
Feta, honey, sage.

Chicken Satay Skewer £6 each
Peanut and ginger sauce, spring onion chilli salad.

King Scallop Baked in the Shell £7 each
Garlic parsley butter.

Garlic King Prawns £10
Lemon, parsley, nut brown butter.

OVER THE FIRE

35 Day Dry Aged Sirloin £38
Beef fat fried onions, roast tomato, watercress, French fries.

Scotch Flat Iron £24
Beef fat fried onions, roast tomato, watercress, French fries.

10 Day Dry Aged Hand Cut Pork Loin on the Bone £24
Butter beans, pancetta, cherry tomatoes, salsa Verde.

Miso Glazed Pork Belly Ribs £22
Ramen noodles, bone broth.

Half Grilled Chicken £22
Caeser salad, shoestring fries.

Half Grilled Chicken £24
Sri Lankan village curry, naan, poppadum, yellow rice, mango chutney, coconut yoghurt.

Butterflied Seabream £25
Grilled new potatoes, cherry tomatoes, olives, capers, lemon.

Wagyu Burger £20
beef fat fried onions, bacon jam, smoked cheddar, pickles, brioche bun, fries.

Hispi Cabbage £16
Squash and lentil ragout, crispy kale.

Cauliflower Steak £20
Sri Lankan village curry, naan, poppadum, yellow rice, mango chutney, coconut yoghurt.

SHARING STEAKS

Served with beef fat fried onions, roast tomato, watercress, French fries, peppercorn sauce and salsa verde.

40 Day Dry Aged Porterhouse 1000g £95
Marinated in koji, encased in talo.

35 Day Dry Aged Beef Tomahawk 1000g £90
Rubbed in miso coffee.

Please allow 45 minutes cooking and resting time.

FOR THE TABLE

Fire Baked Baby Potatoes £5
Served with herbs and Maldon salt.

French Fries £5

Truffle and Parmesan Fries £6.5

Charcoal Roasted Root Vegetables £5
maple, thyme, mustard.

BBQ Long Stem Broccoli £5
Truffle cream, black garlic.

Confit butter beans £5
Smoked pancetta, cherry tomatoes and rosemary.

DESSERTS

Affogato £8
Espresso, vanilla ice cream, wafer.

Sticky Toffee Pudding £8
Butterscotch sauce, vanilla ice cream.

Vanilla Pod Crème Brulee £8
Sweet wine poached pears, shortbread.

Iced Mango Semifreddo £8
Tropical fruit, toasted coconut biscuit.

Scottish Cheese £14
Chilli jam, sour dough crackers.

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.

Please note, a discretionary 10% service charge is added to all bills.