

COCKTAILS



Cocktails courtesy of Sarah Harbrow
The Sebel Cairns (formerly the Cairns International)



Jamaica Blue
Cairns Central
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Words by Toni Jones

After a Sunday morning at the movies, with the rain pelting down in biblical proportions, we decided on the very dry and comfortable location of Jamaica Blue at Cairns Central Shopping Centre as our venue for the Sunday coffee ritual.

While a nice cup of coffee was the main purpose of our visit, we chose to make a meal of it and stay for lunch. Jamaica Blue are serious about their coffee. The coffees available are three different blends and grades all exclusive to Jamaica Blue. To start, we each ordered a flat white from the Jamaica Blue Signature Blend (\$3.90). This delightful medium intensity coffee made from 100 percent Arabica beans, was mild and smooth with just a hint of chocolate.

Our lunch arrived just as we finished our coffees. My roast vegetable and goat's cheese terrine (\$15.50) was a colourful layered tower of roast vegetables, finished with goat's cheese on top. I have decided goat's cheese is my new favourite and the dish looked amazing. Served warm, with a fresh salad of mixed leaves and balsamic dressing, the terrine was a delightful mix of flavours, colours and was perfect for a light lunch snack. My partner's choice of quiche Lorraine (\$14.50) was a generous slice of traditional, creamy French fare. It was served warm, with a slice of fresh crusty bread and side salad with a zesty dressing.

The cake cabinet tempted us to try the towering carrot cake (\$7) but we decided to finish with two premium coffees from the Wallendorf Estate range instead. There was only one way to drink seriously good premium coffee like this and that is black.

Jamaica Blue serves breakfast/brunch until 12noon, with prices starting at just \$4.40 for toasted moist orange carrot and raisin loaf. If you are on the run, you can order your coffee as takeaway. And if you want to try your barista skills at home with Jamaica Blue's coffee, take home packs for 250g start at just \$11.90.

◀ Paradise Frost



Ingredients

- 30ml strawberry liqueur
- 30ml cassis
- 30ml apricot nectar
- 60ml pineapple juice
- 1 spoonful of passionfruit (to sink)

Method

1. Add all ingredients, except passionfruit, in a Boston shaker and shake over ice.
2. Strain and serve in a large chilled martini glass.
3. Sink spoonful of passion fruit.
4. Garnish with a strawberry.

Mojito ▶

Ingredients

- 60ml bacardi
- 1 fresh lime, quartered
- Fresh mint
- 1 sugar cube
- Soda water to top

Method

1. Muddle lime, mint and sugar cube in an old fashioned glass.
2. Top with ice and add bacardi.
3. Top with soda water and serve.



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