

MELBA DINNER SAMPLE MENU (Page 1 of 3)

SEAFOOD & SALADS SELECTION

King Prawns
Green Lip Mussels
Scallops
Blue Swimmer Crab
Smoked salmon
Antipasto
Pate and terrine
European cured meat
Salads

TANDOORI OVEN & SPICE KITCHEN

Sheesh Lamb Kebab
Tandoori Chicken Tikka
Tandoori fish
Naan bread with succulent minced meat, vegetables, plain or garlic
Aubergine masala
Chana (spicy chickpeas)
Butter Chicken
Paneer Mattar
Lamb Rogan Josh

TURBO WOK STATION

Singapore fried noodles
Pad Thai
Chicken stir-fried with basil and chillies
Shredded pork marinated in soya sauce and spices
Bean curd with chilli pork rice
Chicken and mushroom San Choy bau
Prawns stir-fried with mushrooms and soya sauce
Braised Eggplant in Spicy Sauce
Shiitake Mushroom with Asparagus
Beancurd with Black Mushroom and Fungus
Baby corn with choy sum vegetables

PASTA & RISOTTO STATION

Spinach Tagliatelle Pasta with Bolognese and Pecorino Cheese
Orrichetti Pasta with fresh Mussels and Spicy Sicilian Red Pepper Sauce
Spaghetti Pasta with carbonara sauce
Cheese tortellini with basil cream
Mushroom risotto



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SUSHI STATION & STEAMER BASKET

Marguro – tuna
Hamachi – yellow tail
Sake- Salmon
Ikura – Salmon roe
Tako- octopus
Tobiko – flying fish roe
Ebi- shrimp
Unagi – eel
Tamago - free range egg
Kappa- cucumber
Salmon avocado
Cucumber and mushroom
Tuna
Prawns dumplings
Shiu mai pork dumplings
Mushroom and bamboo shoot dumplings
Coriander dumplings

ASIAN PANCAKES STATION FEATURING:

Five spiced roasted duck

ROTISSERIE ROAST CARVING

Roast pumpkin and potato

Seasonal vegetables

Spit roasted spice rub prime rib of beef with fried onion rings

Barbecue hickory smoked pork belly with Piri Piri chilli sauce

Rosemary and thyme marinated lamb ribs basted with honey and Guinness beer

Lemon & Rosemary Chicken



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DESSERTS

Mango and coconut cheesecake
Crème Brulée
Exotic Nougat Glacé with Dark Chocolate
Hazelnut chocolate cube
Strawberry and White Chocolate Meringue
Strawberry tart
Tiramisu
Lavander panna cotta
Rhubard and ginger cheesecake
Picasso - Pistachio sponge, raspberry mousse and passion fruit jelly
Chocolate chip ice-cream
Chocolate mousse
Pear and ginger custard crumble
Bread and butter pudding
Apple strudel
Apple crumble
Seasonal berries and melon salad
Chocolate pudding
Sticky date pudding

CHOCOLATE FOUNTAIN

Served with strawberry, profiteroles and marshmallow

IMPORTED AND AUSTRALIAN CHEESES

Tasmanian brie
Victorian Blue cheese
Queensland Cheddar
South Australian Goats
French wash rind
Italian Blue

