

Melba Pre-theater New Years Eve 2011

Chilled Seafood

Marinated scallops and baby new potatoes with tatsoi leaves and truffle emulsion
King prawns
Oysters natural
Blue swimmer crab
Green lip mussels
Moreton Bay bugs

Antipasto Station

Grilled flat cap mushrooms, preserved lemon, pancetta and rocket salad
Fried tofu with grated daikon, ginger and dashi dressing
Foie gras and duck liver parfait with grilled ciabatta
Baby spinach, kalamata olives, roasted tomato and feta cheese
Sopressa salami
Coppa
Tasmanian smoked salmon
Salad Caprese
Caesar salad
Terrine of leek and tomato with goat's cheese
Marinated eggplant, mushrooms and capsicums

Sushi station

Sashimi , nigiri and nori roll freshly make by our sushi chef Kazu featuring :
Tuna, salmon, unagi, calamari, prawns, Tobiko Caviar and vegetarian selection

Tandoori Station

Mahi kebab Sailana
Guncha O Kheema
Dun ka rara Gosht
Navratan Pulov
Lakhnawi Dal

Rotisserie Station

Free range leg of pork marinated with sage, garlic, olive oil and marjoram
Mustard marinated Angus sirloin with peppercorn sauce
Garlic and rosemary marinated spit roasted chicken
Seared red snapper with basil and sauce verge
Dauphinoise potatoes
Asparagus, cauliflower and baby carrots



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Wok Station

Seafood noodles stir fry
Beef stir fry with lemongrass and kaffir lime leaves
Bok choy and enoki mushroom with sambal chilli
Five spiced duck pancake

Pasta Station

Spaghetti carbonara with pancetta and forest mushrooms
Risotto with saffron and Parmigiano Reggiano
Spinach gnocchi Bolognese

Soup

Truffled summer asparagus soup

Dessert

Chocolate fountain with seasonal fruits and marshmallows
Selection of ice-creams
Rhubarb and custard cream
Opera torte
Raspberry and coconut roulade
Tiramisu
Summer trifle
Chocolate truffle torte
Fresh fruit salad
Crème brulee
Imported and local artesian cheeses with dried fruit, crisp breads and quince

