



# SIGNATURE DISHES

## ENTREES

### ANTIPASTA PLATE

Salami milano, parma & coppa ham with marinated roast capsicum, stuffed green olives & fresh mozzarella cheese served with tomato chutney & garlic bread cigars

### LEMON GRASS MARINATED SALMON FILLET

On an avocado & lychee salad with a coriander mango vinaigrette

## MAIN COURSE

### MARINATED PORK CUTLETS

BBQ pork cutlets on butternut pumpkin, sweet potato mash topped with asparagus tips & a warm ginger, peach & tomato salsa

### SEAFOOD MELODY DONBIU

Salmon, prawn, scallop, tuna, crabmeat with Mediterranean vegetables enhanced with an egg yolk fresh herb cream sauce

### SPAGHETTI / GNOCCHI / PENNE NOODLES AGLIO E OLIO

Served with garlic, red & green chilli, olive oil & garlic chips

## DESSERT

### VALRHONA CHOCOLATE MARQUISE

With coconut yoghurt ice cream

### MANGO & YOGHURT PARFAIT

Accompanied with a passion fruit & pineapple salsa

### EXPRESSO CREME BRULEE

Complimented with hazelnut ice cream

