

Melba

RESTAURANT

MELBA DINNER SAMPLE MENU

MENU IS SAMPLE ONLY AND SUBJECT TO CHANGE WITHOUT NOTICE

SEAFOOD SELECTION

Chilled oysters
King prawns
Blue swimmer crab
Green lip mussels

SUSHI & SASHIMI

Tuna sashimi
King fish sashimi
Salmon sashimi
Prawn sashimi
Squid sashimi
Tamago
Bean curd Inari
California Sushi
Salmon and avocado sushi
Tempura prawn sushi
Salmon Avocado Sushi

TANDOORI OVEN & SPICE KITCHEN

Tandoori chicken tikka
Tandoori Fish
Sheesh lamb kebab
Aubergine masala
Chana (spicy chickpeas)
Butter chicken
Panner Mattar
Lamb Rogan josh

ROTISSERIE CARVING STATION

Free range corn fed chicken
Prime rib of lamb
Free range pork
Black Angus beef
Five spiced roasted duck
Roast and steamed vegetables

ASIAN WOK & CLAY POT STATION

Seafood clay pot
Vegetable laksa
Bean curd with chilli pork rice
Pad Thai
Singapore fried noodles
Chicken and mushroom san choy bau

ASIAN PANCAKES STATION

Five spiced roasted duck pancakes

DUMPLINGS

Prawn dumplings
Shiu Mai pork dumplings
Vegetable dumplings
Mushroom and bamboo shoot dumplings

SOUP

Cream of mushroom soup
Chicken sweet corn soup
Gazpacho

CHAR GRILL

Prime Australian grass and grain fed Wagyu Steak
Portuguese marinated chicken
Smoked cheese kransky sausages
Australian King prawns with basil and garlic
Baked fish with Lemon chilli coriander
Grilled lamb cutlets
Peri peri prawn
Grilled calamari

PASTA COUNTER

Potato and ricotta gnocchi
Squid Ink linguine
Goat cheese and pesto ravioli
Pumpkin gnocchi
Black truffle ravioli
Beetroot linguine
Prawn tortellini

SALAD

Buffalo Mozzarella
Truss tomatoes with micro basil
Smoked rainbow trout
Salad leaves
Organic couscous and puy lentils
Baby beetroot with aged balsamic
Salt & pepper organic tofu with ponzu dressing
Yarra Valley Persian fetta with olives and grissini
Gorgonzola and radicchio with caramelized walnuts
Chicken and tarragon terrine
Rabbit and prune terrine

SWEETS

Seasonal berries and melon salad
Banana creamy crumble
Mango pudding
Pistachio & raspberry torte
Brownie and passionfruit creamy mousse
Mango mousse and pistachio crunch
Raspberry cannelloni
Green tea white chocolate raspberry slice

ONE LIVE DESSERT - FRIDAY & SATURDAY ONLY

Italian meringue with Grand Marnier and lime mousse
Apple wood smoked bitter sweet chocolate opera torte
Salted caramel with macadamia creme brulee
Green tea and raspberry soufflé
Crepe Suzette with coconut mango foam

CHOCOLATE FOUNTAIN

Served with strawberries, marshmallow and fruit

ICE CREAM

Connoisseur Belgium chocolate
Connoisseur cookies and cream
Connoisseur salted caramel with macadamia
Connoisseur Summer strawberry ice cream

ARTISAN CHEESE AND FROMAGE

White mould – Jindi Brie, King Island Seal Bay triple cream
Washed rind – King River Gold, Milawa Gold
Semi hard – Maffra Cheddar

