SHE Conference Dinner
Heterodox Dining at its Best
Seahorse Restaurant – 10 December 2007

Herb and Garlic Bread

**Entrees**

- **Seahorse Salad**
  Mixed salad leaves, tomatoes, cucumber, Spanish onions, olives and fetta cheese topped with a vinaigrette dressing
- **Prawns Arrabiata**
  Prawns cook in a rich napoli and chilli sauce
- **Baby Calamari**
  Tossed in flour, lightly fried and served with a sprinkle of fresh, chopped chilli
- **Linguini Seahorse**
  Prawns, Atlantic salmon and scallops in a white wine sauce with a touch of napoli sauce – no cream
- **Spaghetti Vegetarian**
  Spaghetti lightly tossed in extra virgin olive oil, baby spinach and Spanish onion

**Mains**

- **Atlantic Salmon**
  Fresh salmon fillets marinated lightly in olive oil and cracked pepper, grilled and served with mashed potato and wilted spinach
- **Gnocchi di Casa**
  Freshly made light and fluffy gnocchi enhanced with a Napoli sauce
- **Barramundi Fillets**
  Succulent barramundi fillets grilled and served with scallop potatoes and steamed broccoli
- **Scallopine al Gamberi**
  Pan fried veal medallions topped with prawns in a lemon sauce
- **Chicken Breast Fillet al Proscuitto Diparma**
  Topped with spinach mascarpone creamy cheese sauce

**Desserts**

- **Tira mi su**
- **Raspberry and white chocolate cheesecake**
- **Mixed Gelato (check today’s flavours on the blackboard)**
- **Cream Caramel**
- **Specials from the blackboard**

*Wine/Beer
Coffee/Tea*