



## SALMON ROULADE

### Ingredients

Serves 2

- |                           |                         |
|---------------------------|-------------------------|
| 500g Sliced smoked salmon | 50g Rocket              |
| 200g Cream cheese         | 50ml Balsamic reduction |
| 3 tbsp Sour cream         | 2 Lemon wedge           |
| 100g Capers               | To taste Salt & pepper  |
| 1 sprig Dill, large       |                         |
| 1 Lebanese cucumber       |                         |

### Method

- Place 8 slices of salmon in a straight line on 60cm of plastic wrap. Each piece should slightly overlap.
- Blend cheese, cream, capers, dill & seasoning until smooth.
- Thinly spread the blended mix onto salmon.
- Slowly roll the salmon horizontally, creating a cylinder shape. Use the plastic film to tightly wrap the salmon & twist at both ends.
- Chill in fridge for min 2 hours

### Caper & Spanish Onion Compote

#### Ingredients

- 100g Capers
- ½ Spanish onion
- 1 tsp Garlic
- 2 tbsp Olive oil
- To taste Salt & pepper

#### Method

- Sauté ingredients, allow to cool

#### To Serve

- Thinly slice cucumber lengthways & place 3 slices in the middle of the plate.
- Cut salmon roll in 4cm pieces, use 3 pieces per plate.
- Place salmon on top of the cucumber.
- Garnish with rocket drizzled with a little olive oil.
- Dot the caper and onion compote around the edge of the plate.
- Drizzle balsamic reduction around the dish.
- Add a lemon wedge and serve.

Recipe by Antony Moric, Head Chef at Bellissimo Cucina & Trattoria - 15, 427 Docklands Drive, Waterfront City, Docklands Ph: 9326 6636 www.bellissimo.net.au

# "OH WHAT A NIGHT..." - RIVERS CRUISES

Review by: Mark Richardson



The best way to describe the vibe of reliving 80's music dancing with a live band, whilst cruising along the Yarra and out into Melbourne's twinkling bays for 3 ½ hours featuring a wonderful 3 course silver service dinner, dressed in 80's colourful fashion, would be a floating 'Love Shack' itself.

Seated amongst the odd Madonna, heavy rock dudes and avid moonwalkers, once our luxury vessel departed Docklands and Captain Keith Rankin's welcoming

speech was delivered, it wasn't long until "everybody was movin' and everybody was groovin'...baby."

Offering the highest standards in hospitality, we enjoyed our choice of beautifully presented 'braised leek and Pontiac potato soup for entrée, lamb shank that was slowly cooked in red wine sauce served on a base of potato and cauliflower mash for our main affair (fresh salad on the side) and beautifully presented Vanilla Panna Cotta in

chocolate shortcrust with fresh berry compote and double cream. Divine!

Our 80's Saturday night Rivers Cruise was one of many cabaret or themed nights available selected Friday and Saturday evenings across the year -

All in all, like the B52's we're coming back so, listen out for our "Bang bang on the door."

Rivers Restaurant Cruises & Boat Charters  
- www.rivers.net.au  
Ph 9285 0000



## Super Tuesday 50% Off

You can split your food bill in half on Tuesdays at BlueFire Churrascaria Grill.

Simply order a minimum of Churrascaria + Dessert from the Super Tuesday menu. Available Lunch & Dinner on Tuesdays.

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Visit [www.bluefiregrill.com.au](http://www.bluefiregrill.com.au)  
Ph: 9670 8008, 427 Docklands Drive, Waterfront City, Docklands

More Super Tuesday offers at [docklands.com](http://docklands.com)



## CHEF'S HINTS



Justin Cortellino, Head Chef  
Mecca Bah  
[www.meccabah.com.au](http://www.meccabah.com.au)  
Ph 9642 1300

Perfect potatoes - potatoes have a lot of protein which breaks down when over cooked so we can then turn them into mash. But sometimes we want them firm for salads. Let's change your rule at home that you always cook potatoes in cold water. When you need potatoes for a salad, cook diced potatoes in plenty of salted BOILING water. This prevents proteins from breaking down, giving you a firmer potato.

When deseeding fresh chili (and you don't have gloves) dip your fingers in olive oil to create a protective barrier. Don't forget to thoroughly scrub your fingers afterwards!



Courtesy of Livebait  
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[www.livebait.com.au](http://www.livebait.com.au)