



A couple of sides of vegetables and crispy salads made for a perfect lunch.

The variety and selection is quite mind-boggling – about five different styles of oysters, a vast selection of fish from the rotisserie (Atlantic salmon, blue eye, whole rainbow trout, snapper fillet, kingfish, yellow fin tuna and whole King George whiting) seafood platters brimming over with oysters, mussels, Moreton Bay bugs, crabs, whole fish and more ... along with pastas, fish n chips, paella, and even dishes for the non-fish inclined!

An informative extra on the menu is the seafood glossary which is an entertainment and education in itself!

### *Bellissimo Cucina & Trattoria*

Mamma Mia! Italy has come to Docklands.

Again, seat yourself with the view of the intriguing waterways, and imagine you are back in Italy. Bellissimo is a vibrant restaurant with a warm inviting atmosphere, red chequered tablecloths and rustic Italian cuisine with a variety of specialties from all over the land.

Our welcoming host Mario greeted us warmly, setting the scene for a wonderfully relaxed Friday evening, where the added attraction is live music from the piano accordion, with all manner of Italian and other European tunes conjuring up a special atmosphere.

The wine list includes many varieties from Italy, so of course that's what we started with, to accompany our excellent antipasto platter, featuring a variety of melt-in-the-mouth cured meats, toasted ciabatta, fine hard Italian cheeses and tiny bell peppers stuffed with a soft goat's cheese.

Following Mario's recommendations, we shared an excellent pizza, and the prawn and mozzarella topping was both tasty and generous. What would eating Italian be without a pasta? We then tackled a linguine with seafood, *olio olio*, (oil and garlic) and including a large yummy crab on top. Mario was keen for us to try some of the regional specialties, such as Chicken Diavolo (Tuscan style, and one of the restaurant's signature dishes) or the traditional Roman Veal Saltimbocca, but unfortunately tummies were already full, so those will have to wait for next visit!

### *Yum Cha Dragon*

Yum cha means "drink tea", explained Brian, our knowledgeable and friendly waiter at this fine Docklands' Chinese restaurant. There's a whole load more than tea on this menu, and a variety of styles and dishes that will impress.

Normally yum cha is eaten at lunchtime, but Yum Cha Dragon has broken with tradition and offers the marvellous morsels at both lunch and dinner time.

On a Sunday when the trolleys are wheeled out you can choose direct, but during the week all the yum cha delicacies are available simply by reading the menu, going into decision crisis, and then ordering with your waiter! What a choice: ranging from crab and prawn dumplings, (and many other varieties,) sai choi bow, curry chicken puff, Cantonese five-spiced beef ... in fact about 50 different and exotic dishes!

If tasting a wonderful array of small things and sharing with your friends is not your thing, then there are plenty of larger meals, with the feature being a unique Chinese BBQ Platter with a selection of BBQ delights including: beef tenderloin, suckling pork, lamb, char siu pork fillet, roast duck and quail.



Elegant Interior @ Fish



Bellissimo antipasto