

## Cool classics FOR THE WARM WEATHER

Our Seasonal Classics menu is full of fresh flavours that are big on seafood, salad leaves and icy drinks. It spans breakfast, lunch and dinner, so when it's too hot to cook at home, there's always something special on the menu at Dôme.

Within these pages you will find the best of the best from our main menu and with a New Year on the horizon, we've included a light and healthy Grilled Chicken Salad for those of you looking to turn over a new leaf in 2016!

### MUFFINS

**Sweet times:** Blueberry & Pear • Banana Caramel • Raspberry & White Chocolate • Chocolate Fudge.  
**Sensational savoury:** Spinach, Sundried Tomato & Ricotta • Pumpkin, Red Capsicum With Pepitas • Sweet Potato, Red Capsicum & Quinoa • Pumpkin, Feta & Pinenut.



## Ammmmm MUFFINS

Who can resist the temptation of a freshly baked muffin? We sure can't! We have been working tirelessly (muffin-testing is serious work you know) with our expert bakers to put even more m m m m m m into our muffins and are proud to introduce our new and improved range of delicious favourites, as well as some tasty new flavour combinations.

Did you know that when muffins were first created in the US, they were called Quick Breads? Back in the late 1800s during the American Civil War, demand for food was high however due to labour shortages there weren't enough bakers to make traditional bread. People got creative and discovered how to quickly make a type of bread using baking soda instead of yeast – hence the name Quick Bread!



# THE VEGGIE

## GIVE PEAS A CHANCE

### Veg out ALL SUMMER

Love your legumes? We've chosen two of our favourites – chickpeas & lentils – for our amazing veggie pattie that's full of flavour and texture. Not only does this delicious duo taste good, they do good too – being pulses, they are high in fibre and protein while being low GI.

As summer is the best time of the year to veg out, we add in crisp gourmet lettuce leaves, creamy avocado, juicy tomato and our locally made Sticky Fingers' beetroot relish. We know that just because you don't want meat, doesn't mean you don't want a satisfying burger bursting with taste.

### Veggie BURGER

A chickpea & lentil pattie with avocado, lettuce, tomato, aioli and beetroot relish served on a Turkish roll with chips.



### Chip TIPS

No burger is complete without a generous serving of chips. To transform the humble potato into hot chip perfection, follow these top tips:

- Get the right spuds – unwashed starchy potatoes are best for frying as they have the lowest water content; think Idaho or Russet.
- Once isn't enough - double fry! Fry once slowly at a lower temperature to cook the chip through. The second fry should be shorter and at a higher heat, to crisp up the outside.



## Turn Over A NEW LEAF THIS SUMMER

To help you make the most of your salad days, our menu features a great selection of delicious salads. From a Tandoori Chicken Salad with slices of juicy mango, a lightly spiced Salt & Pepper Squid Salad, to a classic Greek Salad that comes with the option of Pesto Chicken. And last but certainly not least the Classic Caesar, which we've hailed in three ways: The Classic Caesar; The Smoked Salmon Caesar; and The Pesto



Chicken Caesar. You even have the option of adding a poached egg, to compliment the creamy tang of the dressing. While this classic salad is actually named after Caesar Cardini, the Italian restaurateur who invented it, the expression “salad days” does refer to old Julius. It comes from Shakespeare's *Antony and Cleopatra*. Reflecting on her ex Cleopatra says, “My salad days, when I was green in judgment.”

### Grilled Chicken SALAD

Sliced grilled chicken pieces served on a fresh garden salad of lettuce, cucumber, tomato, red onion, avocado and snow pea sprouts tossed through a lime coriander dressing.



### Garden Fresh Salads

To discover our full range of delicious and nutritious salads, check out our main menu.



## FISHING for compliments

The Captain's Catch, Fisherman's Plate, Ocean Grill, Seafood Plate - all around the world you will find a mixture of seafood served up in a meal for one. We haven't come up with an original name; we stuck with the good ol' Seafood Basket because that is exactly what this is. During Summer near the beach (or even nowhere near it) you can't go past this classic.

### Seafood BASKET

Butterflied crumbed prawns, crumbed calamari rings and a flaky piece of battered fish served with chips, salad and a side of tartare sauce.



## DID YOU know?

The original concept of pairing seafood with chips started back in the UK well over 100 years ago? Joseph Marlin is credited with opening the first Fish & Chip shop in Britain in 1860. However, it was a Greek man who brought the idea to Australia back in 1879. Any meal that is still this popular after 100 plus years is a true classic.



## The Original BLT

Lashings of grilled bacon, spinach leaves, tomato, avocado, tomato chutney and mustard mayonnaise all in a toasted Turkish bread with a side of tomato chutney.



## See All Your OPTIONS

For more sandwich and wrap options, don't forget to check out our Main Menu. Whatever filling you fancy, you'll enjoy the freshest produce topped off with our not-so-secret ingredient - Sticky Fingers' famous handmade chutney.



### M.Y.O. Mayo

Making your own mayonnaise is easy with this simple recipe.

2 egg yolks, at room temperature  
2-3 teaspoons fresh lemon juice

Pinch of salt  
100ml olive oil  
100ml vegetable oil  
Freshly ground white pepper

Blend egg yolks, lemon juice and a pinch of salt in a food processor until the mixture begins to thicken.

Pour the oils into a measuring jug. With the food processor running very slowly, add oil to egg yolk mixture in a thin steady stream, occasionally stopping to scrape down the side of the bowl with a spatula.

As the oil incorporates, the mixture will become thick, creamy and pale. If it thickens too quickly, add 2 teaspoons of hot water to thin it down, before slowly adding the remaining oil.

Season with salt, pepper and if needed, extra lemon juice. Store in an airtight container in the fridge. Consume within 3 - 5 days.



## A Taste of CHRISTMAS

Trees, crackers, eggnog and the big jolly man himself. Like so many Christmas traditions Turkey at this time of year is a must have for many people here in Australia.

While the original big bird was first imported into England in the 1500s, its price matched its size and it was a festive treat reserved for the elite. It wasn't

until the Victorian era that it became a widely enjoyed Christmas classic.

So how did it end up in a sandwich? Our guess is that the scrumptious leftover turkey and accompanying Cranberry sauce was sandwiched together in bread to create an equally delicious yet lighter meal in the days following the main event.

## Turkey, Brie and Cranberry SANDWICH

Sliced turkey breast, brie cheese, mixed greens, apricot and cranberry sauce served on a toasted Turkish roll.



## TRY something SPECIAL

## Old School COOL

When it's warm outside and you're craving your coffee (or chocolate) fix - the iced versions do the trick! Sweetened with vanilla ice cream, a Dôme iced coffee cools you down while giving you an espresso kick.

With our traditional Iced Drinks, the ice cream and ice aren't blended together. If you prefer a thicker drink however, with a few extras added in for good measure, try an Expresski - new school versions of our old school classics.

## Iced DRINKS

Your choice of coffee, chocolate or mocha poured over vanilla ice cream and ice. Filled with chilled milk, topped with fresh whipped cream and finished with a light dusting of chocolate powder.



Milk options

... whole, soy or low fat



### How to have cool coffee at home

Struggling to beat the heat this summer? Why not try this easy iced coffee recipe that will not only keep you cool, but tastes great!

- 1 1/2 cups cold coffee (espresso, percolated or instant, whatever your preference)
- 2 cups milk
- 2 tablespoons caster sugar
- 1 scoop of vanilla ice cream

Place all the ingredients in a blender and blitz until smooth. Pour into two glasses.

For a super chilled option pour over ice.

