Cooking Club Cuisines

**Entrées**

**Chicken & Cashew Cakes**
Asian style chicken and cashew cakes served with a sweet dipping sauce.

**Spinach Dip**
A smooth and creamy spinach dip, served with toasted garlic pita bread.

**Witlof Delight**
Prosciutto wrapped witlof leaves, with a surprised-filled light and creamy centre.

**Mains**

**Chicken & Prosciutto Leg Wrap**
Succulent chicken leg fillet filled with pesto and feta and wrapped in prosciutto. Served with a pumpkin and spinach risoni salad.

**Beef, Spinach and Ricotta Cannelloni**
Traditional Italian cannelloni in thick and rich tomato sauce, topped with cheddar and mozzarella cheese. Served with traditional Italian salad.

**Pastitsio (Greek Pasta Pie)**
Lightly spiced, traditional Greek pasta served in a ramekin and topped with cream and cheese. Served with traditional Greek salad.

**Desserts**

**Cookies & Cream Slice**
A light cookies & cream cheesecake slice, served on a crushed Oreo base and topped with strawberry halves. A must try!

**Sticky Date Cheesecake**
A sweet fruit-filled cheesecake, served with caramel fudge sauce and a dollop of cream.

**Almond & Hazelnut Gâteau**
A light and fluffy cake with a rich, milk chocolate cream-filled centre.

**Beverages**

**Fresh Fruit Frappé**
A delicious fruit slushie, blended to a smooth drinkable texture. Beware the brain freeze!

**Sparkling Limeade**
Really hit the spot with this refreshing summer drink.

This restaurant aims to educate young adults in food hygiene and preparation, as well as develop cooking skills in our club members. The restaurant is run as a non-profit club and relies on donations from the community and payment from club members. There are no prices listed in this menu – you pay for what you feel your meal is worth.