

Sponsor
SILVER



Sponsor
BRONZE



25 Years
Time to celebrate!



Shared Tables
Gala Ball

Menu

SUNDAY 18 AUGUST

Sponsor
PLATINUM

ATLANTIC GROUP®



ON ARRIVAL

Simon Johnson caviar cart featuring Imperial Oscietra Caviar from Ars Italica Calvisiuis
Petuna Ocean Trout ice bar by Ice Designs Melbourne

CANAPÉS

Tommy Collins by Atlantic Group

Crisp sushi, tataki of 36° South Sirloin, XO
Yuzu cured Petuna Ocean Trout, nasturtium, horseradish, kohlrabi
Smoked eel mousse, finger lime, apple, rye
Pan puri, almond gazpacho, eggplant kasundi

Azahara Brut Chardonnay Pinot Noir Sparkling NV
Sipsmith Gin Rickey

FIRST ENTRÉE

by Nick Mahlook - Executive Chef The Atlantic Restaurant

Hiramasa Kingfish with fennel

2017 Tokar Estate Carafe & Tumbler Chardonnay Yarra Valley Victoria

SECOND ENTRÉE

by Tim Young - Head Chef Matilda

Sher Wagyu F1 Porterhouse MS8 preserved pine mushrooms, alliums

2016 Katnook Founders Block Cabernet Sauvignon Coonawarra, South Australia

MAIN COURSE

by Ollie Hansford - Head Chef Stokehouse

Murray Valley Lamb loin, fig jam, mint gel, potato
served with

Miso caramelised artichokes, Murray Valley Lamb shoulder & chicory green salad

2018 La La Land Pinot Noir Victoria

DESSERT

by Lisa Van Zanten - Executive Pastry Chef Atlantic Group

Cherry ripe, coconut cheesecake, cherry, chocolate featuring Cacao Barry
La Rose Noire & Cacao Barry Chocolate Pralines created by Le Cordon Bleu

BREAD / OLIVE OIL

Mill & Bakery
Rich Glen Olive Oil

AFTER PARTY

36° South Beef Station

The Mac Project Melbourne savoury donuts with Birch & Waite sauces

Mill and Bakery assorted sweet donuts
Selection of premium Calendar Cheese
New Zealand Natural ice cream cart

Sipsmith Gin Rickey
Koyomi Highball

Lavazza Espresso Martini
Lavazza Espresso Negroni

Simon Johnson caviar cones featuring Imperial Oscietra Caviar from Ars Italica Calvisiuis

BEERS

Asahi Soukai / Asahi Super Dry

WATER / SOFTDRINKS

Bisleri still & sparkling water
Coca-cola classic
Coca-cola no sugar

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE

The Atlantic Group and the kitchen brigade for bringing you tonight's menu

A SPECIAL THANK YOU

To all the Holmesglen and Le Cordon Bleu students

Sponsor
GOLD



holmesglen

decor it
events

Katnook
COONAWARRA

SIMON JOHNSON®



SPENCER GULF
HIRAMASA
KINGFISH

Tasty chips
the freshest cut



Petuna
BY PETER & UNA ROCKLIFF

CCA
COCA-COLA AMATIL

LAVAZZA
TORINO. ITALIA. 1895

Clamms Seafood

SIPSMITH®
London

Asahi

LE CORDON BLEU
AUSTRALIA

La La Land
WINES



TOMMY
COLLINS
BY ATLANTIC GROUP

THE ATLANTIC
OCEAN TO PLATE

STOKEHOUSE

MATILDA
159 DOMAIN