

Monday 5 September 2022

Major Sponsors

Botswana Butchery

Chickpea Socca, Baby Beetroots,
Straciatella and Pesto

Fromage de Tete Croquettes, Gribiche sauce

Smoked Petuna Ocean Trout, Pickled Zucchini,
Labneh, Sumac and Trout Tartare

Grilled Ox Tongue Anticucho, Pommes Anna, Salsa
Verde and Horseradish

Grilled Gippsland Pure Cube Roll and Red Wine
Bone Marrow Sauce

Roasted Aquana Murray Cod, Mussel Saffron Butter,
Fioretti and Garlic Croutons

served with

Roasted Jerusalem artichokes, confit eschalots
Botswana Seasonal Salad

Quince and Mascarpone Chaja',
Dulce de leche ice cream

Bays of Fire Cheddar, Apple Jelly, Seed Cracker

Beverages

Louis Pommery Brut England NV -
Hampshire, England

Domaine de Jarras BIO Rosé 2020 -
Camargue, France

Terras Do Grifo White 2019 - Douro, Portugal
Terras Do Grifo Reserve Red 2017 -
Douro, Portugal

Rozes Tawny - Douro, Portugal

Mountain Goat Beer

Mountain Goat Gin

Voss Mineral Water

holmesglen

LE CORDON BLEU[™]
AUSTRALIA

AQUANA
Sustainable Murray Cod

UNIVERSITY
MEAT SINCE 1960

Anchor[™] FP
FOOD PROFESSIONALS

100% NATURAL
STOCK SHOP CO
MOUNT MAUNGANUI · NEW ZEALAND

Tasty[™]
One

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FOOD
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MOUNTAIN
GOAT
BEER

COMCATER
- foodservice equipment

ep
EUROPANTRY

Petuna
BY PETER & UNA ROCKLIFF

VOSS[®]
artesian water from norway

This menu has been created by
Culinary Director Angel Fernandez