SNACKS

SCHOOL LUNCH BOX

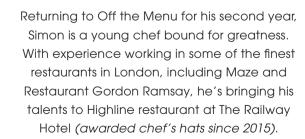
FIRST COURSE



LEEK AND POTATO SOUP



By Ryan Clift, Tippling Club (Singapore), Grow (Bali)



By Simon Tarlington, Highline at The Railway Hotel

Flown in from Singapore to delight your senses for one night only, Ryan Clift, who has a 20-year career spanning across the UK, Australia and Asia, is a gastronomic super star. Ryan conceptualised Singapore's now famous Tipping Club, which couples refined progressive cuisine with avant-garde cocktails, and has more recently opened Grow Bali, offering a true farm-to-table concept.

SECOND COURSE

SEAFOOD COCKTAIL



By Matthew Butcher, Morris Jones

The man behind all the madness, executive chef Matthew Butcher, wears many hats including lead chef and instigator of Off the Menu for Camp Quality. When he's not supporting charities, you'll find him at one of his Melbourne restaurants, Morris Jones or Mr and Mrs P.

MAIN COURSE

CODA'S ROASTED YELLOW DUCK CURRY



By Adam D'Sylva, Coda

Adam D'Sylva, now established as one of Australia's most prominent chefs, credits his success to his time spent as executive chef of Coda and Tonka restaurants. These two venues, now intrinsic to Melbourne's culinary scene, have been awarded and maintained one chef's hat in The Age Good Food Guide since their inception

DESSERT

EXPLOSIVE RASPBERRY WAGON WHEEL FT. DOMORI CHOCOLATE



By Darren Purchese, Burch & Purchese Sweet Studio

Our all-time favourite dessert guy is back.

Owner, pastry chef and creative force behind

Burch & Purchese Sweet Studio, Darren is one of
most respected pastry chefs working in Australia
today, renowned for his exquisite and
extravagant sweet creations.

