

★ SNACKS

# SCHOOL LUNCH BOX



By Simon Tarlington,  
Highline at The Railway Hotel

Returning to Off the Menu for his second year, Simon is a young chef bound for greatness. With experience working in some of the finest restaurants in London, including Maze and Restaurant Gordon Ramsay, he's bringing his talents to Highline restaurant at The Railway Hotel (*awarded chef's hats since 2015*).

FIRST COURSE

# LEEK AND POTATO SOUP



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

Flown in from Singapore to delight your senses for one night only, Ryan Cliff, who has a 20-year career spanning across the UK, Australia and Asia, is a gastronomic super star. Ryan conceptualised Singapore's now famous Tippling 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 Purchase,  
Burch & Purchase Sweet Studio

Our all-time favourite dessert guy is back. Owner, pastry chef and creative force behind Burch & Purchase Sweet Studio, Darren is one of most respected pastry chefs working in Australia today, renowned for his exquisite and extravagant sweet creations.