



camp quality.

OFF THE MENU 2019

Melbourne

EAT ME

Through the Looking Glass

Simon Tarlington, Paringa Estate

Devils on Horseback
Green Eggs & Ham
Vegemite & Bacon Scroll
Pumpkin Scone

Chapter 1

Frank Camorra, Movidia

PEZ-Kingfish, lightly cured in Romesco
Sauce, Seaweed Cracker

Mock Turtle Soup

Scott Pickett, Estelle, Matilda & Lupo

Quail Egg, Root Vegetable & Game
Consommé

My Mad Tea Party

**Matthew Butcher, National Camp Quality
Ambassador**

Jerusalem Artichoke Cheesecake, Pine
Mushroom & Caviar Cream
Truffle Crumpets
Barbecue Leek Cigars
Pickled Cucumber Salmon Roe

Curiouser & Curiouser

**Scott Huggins, Penfolds Magill Estate
Restaurant**

Beef Rib tacos. 24 hour roasted Short Rib,
Potato Bread Taco, Condiments

10/6

Dane Clouston, Grand Hyatt Melbourne

Earl Grey, Pistachio, Raspberry & Liquorice

Gone Bonkers

Dan Churchill, Charley St, NY

Whimsical Forest Savory Pancakes