



camp  quality.

OFF THE MENU 2019

BRISBANE

EAT ME

March in with the March Hare

Ben Williamson, 22 Agnes

Tomato and Green Tea, Barberry, Almond
Burghul Cracker

Raw Beef, Roasted Chilli, Picked
Mushroom, Huitlacoche, Egg Yolk, Tostada

Smoked Soft Quail Egg, Scampi Caviar

Falafel Crumpet, Hummus, Buttered Crab
and Prawns

Smoked Venison, Hazelnut, Juniper,
Riberry, Rye

Egg Yolk Carta di Musica

All in the Golden Afternoon

Justin Wise, Australian Venue Co.

Moreten Bay Bug & Moolooaba Prawn
Carpaccio, Romesco, Avrugar Caviar

How Doth the Little Crocodile

Damon Amos, Detour

Wagyu Brisket, Roast Ginger, Diakon,
Crocodile

The White Rabbit's Garfish Pie

Ollie Hansford, Stokehouse Q

Boned Garfish, with Rabbit, Tarragon
and Juniper Mousse, Rolled in a Savoury
Crepe, and Puff Pastry.

Tomato Jam Quenelle

Sommerlad Chicken, the

Madhatter Would Say

Scott Huggins, Penfolds Magill Estate

Roast Sommerlad Chicken and Sides

The Cheshire Cat's Violet Treat

**Matthew Butcher, Camp Quality National
Ambassador | Mr & Mrs P | Salter Brothers Hotel
Group**

Violet Crumble, Violet Ice-Cream,
Chocolate Cremeux, Honeycomb