



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Gallery Level, Brisbane Arcade, City

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9.00am - 3.30pm

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Specialist in intimate weddings & functions



Australia Day 2017



Celebration Menu

23rd January - 28th January 2017

Fabulous Australian Food Facts

1825 Damper First Mentioned

Damper, the traditional bushman's bread originally made from flour, water and salt and cooked in the campfire, was first mentioned in 1825. The name is derived from a Lancashire expression meaning "something that damps the appetite". Modern recipes often include baking soda or self raising flour, beer, butter or powdered milk.

1868 Granny Smith apple appears

The Granny Smith apple is named after Maria Smith, an orchardist in Ryde, Sydney. Maria discovered the apple growing on her property as a 'sport' from some French crab apples. As a true mutation, the original seedling gave rise to more, which were originally exhibited as "Smith's seedlings", then "Granny Smith's seedlings, and finally just "Granny Smith's".

1900 Lamington's invented

There are various stories about how the lamington was invented. However, it seems likely that it was devised by Armand Galland, the French chef to Lord Lamington, Governor of Queensland from 1896 to 1901. Galland is said to have had a Tahitian wife - hence his use of coconut. There is debate about whether lamingtons were first served at Government House or, as the locals claim, at the governor's country residence at Toowoomba. Lord Lamington reputedly referred to the cakes as "those bloody ... woolly biscuits".

1921 Anzac Biscuit recipe first published

The Anzac Biscuit may have originated in Dunedin, New Zealand. The recipe was published under various names, the first reference to Anzac being in *St Andrew's Cookery Book* (Dunedin, 1921) where they were called Anzac Crispies. Subsequently they were renamed Anzac Biscuits in Australia and New Zealand.

1923 Vegemite launched

Vegemite was developed by food technologist Cyril P. Callister for the Australian company Fred Walker & Co. in 1922, and, after a public competition to create a name, was first sold in 1923. Initial sales were slow.

1925 Passiona first developed

Spencer Cottee of Lismore NSW developed Passiona cordial which, when carbonated, became the foundation product of the Cottee's range. Passiona was first described in 1925 and marketed to the public in 1927.

Australia Day 2017 Menu

Enjoy 2 courses for \$40 or 3 courses for \$50

Entree

Avocado Stack with Smoked Chicken Breast
with citrus dressing (*gl*)

OR

Fettuccine with Prawns, Mango and Snow Peas
in a creamy sauce

Main Course

Macadamia and Herb Crusted Barramundi
served with potato gratin and side salad (*gl*)

OR

Parmesan Crumbed Lamb Cutlets
with crushed rosemary potatoes, steamed greens and homemade mint sauce

Dessert

Banana Layer Cake
with Tahitian lime cream cheese filling Chantilly cream and passionfruit coulis

OR

Australia Day Petit Four
cherry ripe slice, passionfruit slice, lamington and chocolate cup with mango cream

