



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Gallery Level, Brisbane Arcade, City

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OPEN MONDAY TO SATURDAY

9.00am - 3.30pm

Available for functions & events outside of opening hours.

Specialist in intimate weddings & functions



NOSTALGIA MONTH



1960'S Menu

7th August - 12th August 2017

Fabulous 60's Food Facts

1960 Margaret Fulton joins Woman's Day Margaret Fulton joined the weekly women's magazine *Woman's Day* as food editor and began to introduce Australians to a wider world of cookery. She remained at *Woman's Day* for 19 years, before moving to the Murdoch-owned *New Idea*. She was to become Australia's leading cooking pundit, being awarded an OAM in 1983 and named an Australian Living National Treasure by the National Trust.

1963 Tim Tams launched Arnott's launched Tim Tams, a new chocolate-covered biscuit based on a British product called Penguin. They were named after a horse that won the Kentucky Derby in 1958, by Ross Arnott, who had attended the race and fancied the name.

1965 Wine cask invented The wine cask or 'bag in a box' was invented by Tom Angove of Angove's in Renmark, South Australia. The plastic bag inside the cardboard carton held 1 gallon, or 4.5 litres. His wine cask design was flawed as you needed to cut the corner off the bag, pour out the wine, then re-seal the bag with a peg. In 1967 Penfolds Wines patented an improved wine cask that incorporated a plastic, air-tight tap which was exposed by tearing away a panel on the front of the box. The new design offered extra convenience for drinkers and "chateau cardboard" helped to make wine an everyday drink.

1966 Australia's first food magazines In 1966, both *Epicurean* and *Australian Gourmet* food magazines were founded. *Epicurean* was the first Australian magazine devoted entirely to food and wine. It was the official magazine of the Wine and Food Society of Australia and its contributors included Len Evans, Dan Murphy, Mietta O'Donnell, Tony Bilson and Terry Durack. *Australian Gourmet*, now *Gourmet Traveller*, had Margaret Fulton as an early contributor.

1969 Beginnings of nouvelle cuisine Said to have been born on the first Concorde flight out of Paris, this new and lighter approach to French cooking is largely attributed to famous French chef Paul Bocuse. Nouvelle cuisine rejected rich sauces and put great emphasis on the appearance of the food on the plate. Australians embraced this style during the late '70s but it is remembered by many for an overuse of kiwi fruit and tamarillo.

Please enjoy our tribute to old time flavours
in Room with Roses' style!

1960's Celebration Menu

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

Entree

Chicken and Sweet Corn Soup

OR

Prawn Cocktail

fresh prawns on shredded lettuce with cocktail sauce, served with side salad (gf)

Main Course

Vol au Vent

filled with a creamy chicken, asparagus and cheese mornay
served with steamed mixed vegetables

OR

Beef Stroganoff

beef strips in a tasty sour cream and mushroom sauce served with steamed rice and steamed vegetables (gf)

Dessert

Apple Fritters

slices of apples, battered and deep fried, served warm with ice cream and drizzled honey

OR

Kids Afterschool Dream Parfait

layers of chocolate mousse, Chantilly cream, , coco pops and milo in a parfait glass