





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

1950'S Menu

Fabulous 50's Food Facts

1950 Twisties Invented One of the first "extruded snack foods" and originally produced by General Foods Corporation. The brand was sold to Smith's Snackfood Company in 1964 and is now owned by Pepsico.

1951 First Vintage of Penfolds Grange Originally Grange Hermitage, Penfolds Grange was to become Australia's most collectible wine. It is made predominantly from Shiraz grape (formerly referred to as Hermitage), usually with a small percentage of Cabernet Sauvignon. The first vintage was made by winemaker Max Schubert.

1951 Chiko Roll Invented Frank McEnroe (a boilermaker from Bendigo) developed the iconic deep fried Chinese-style roll. The Chiko Roll was first sold at the Wagga Wagga Agriculture Show in 1951.

1953 Chocolate Crackles Trade Marked The Chocolate Crackles name was trade marked by Kellogg in December 1953, despite the recipe had been in circulation for more than 15 years.

1955 The Best Thing since Sliced Bread Mass production of sliced and packaged bread in Australia coincided with the rise of supermarkets. Packaging was needed to maintain freshness and to differentiate brands on the supermarket shelf.

1956 Birds Eye Fish Fingers land in Australia Birds Eye Fish Fingers, were introduced in 1956 and touted as an ideal way to encourage Australian children to eat more fish. It worked.

1958 First Smorgasbord Restaurant in Australia Opens The Cuckoo opened in 1958 in Olinda in the Dandenong Ranges. It was Australia's first all-you-can-eat smorgasbord restaurant. The entertainment involved lots of lederhosen, bum and thigh slapping, accordion playing and yodeling. The Cuckoo now seats more than 400 and welcomes coach tours, where Chinese people visiting Australia eat a Swedish-style meal in a Bavarian-style restaurant.

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

6th August - 11^h August 2018

1950's Celebration Menu

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

Entree

House made Pea and Ham Hock Soup
served with crusty bread with butter

OR

Porcupines

tasty meatballs with rice simmered in a Napoli sauce, topped with parmesan (gf)

Main Course

Home cooked Corned Beef
with all the trimmings - new potatoes, parsnip and carrot mash and braised cabbage with a creamy mustard white sauce (gfo avail)

OR

Parmesan & Rosemary Crumbed Lamb Cutlets
with potato gratin, steamed greens & mint jus

Dessert

Golden Syrup Pudding
comforting steamed pudding with sticky golden syrup, served with ice cream

OR

Lemon Meringue Tart
made to Vicki's mother's recipe, served with Chantilly cream and mixed berries