



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

13<sup>h</sup> August - 18<sup>th</sup> August 2018

## 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**  
with crusty bread and butter

OR

**Curried Sausages**  
served with steamed rice)

### Main Course

**Vol au Vent**  
filled with a creamy chicken, asparagus and cheese mornay  
served with steamed mixed vegetables

OR

**Honey Baked Ham**  
with caramelised pineapple, potato gratin and side salad (gf)

### Dessert

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

OR

**Banoffee Tart**  
Homemade caramel tart topped with caramelised bananas and Chantilly cream,  
served with mixed berries