



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Gallery Level, Brisbane Arcade, City

P: (07) 3229 7050 · www.roomwithroses.com.au

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OPEN MONDAY TO SATURDAY

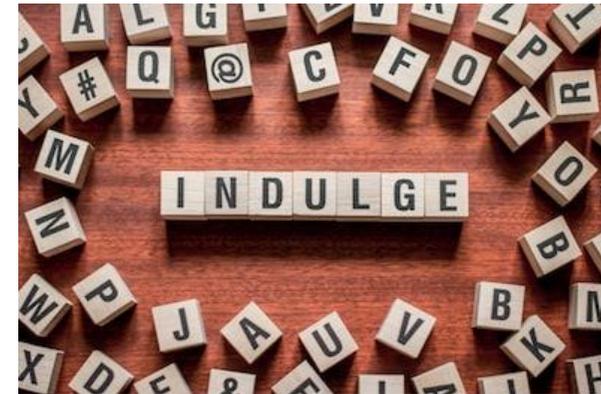
9.00am - 3.30pm

Available for functions & events outside of opening hours.

Specialist in intimate weddings & functions



Vicki's 10th Anniversary - Indulgence Menu



25th February - 2nd March 2019

Ah Indulgence ...

If you're afraid of butter, use cream." -Julia Child

"Life is uncertain. Eat dessert first." -Ernestine Ulmer

"Age and glasses of wine should never be counted." -Unknown

"I have made a lot of mistakes falling in love, and regretted most of them, but never the potatoes that went with them." -Nora Ephron

"The only time to eat diet food is while you're waiting for the steak to cook." -Julia Child

"I cook with wine. Sometimes I even add it to the food." -W.C. Field

"We all eat, and it would be a sad waste of opportunity to eat badly." -Anna Thomas

"A balanced diet is a cookie in each hand." -Barbara Johnson

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE. - JULIA CHILD"

"My doctor told me I had to stop throwing intimate dinners for four unless there are three other people." -Orson Welles

"The secret of success in life is to eat what you like and let the food fight it out inside." - Mark Twain

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

"My weaknesses have always been food and men – in that order." - Dolly Parton

"Cooking is like love. It should be entered into with abandon or not at all." -Harriet van Horne

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread and pumpkin pie." - Jim Davis

"All happiness depends on a leisurely breakfast." -John Gunther

Vicki' 10 Year Anniversary Indulgence Menu

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

Entree

Bolognese Arancini

served with a basil and roasted tomato sauce

OR

Fried Haloumi with Mint and Lime

with olives and side salad

Main Course

Camembert Chicken

crumbed chicken breast filled with camembert and pan fried, served with cranberry sauce, potato gratin and side salad

OR

Lamb and Mint Parcels

with roast pumpkin, steamed greens and homemade mint sauce

Dessert

Portuguese Custard Tart

with a hint of cinnamon, served with Chantilly cream and mixed berries

OR

Profiteroles

filled with whipped cream, dipped in chocolate, served with a salted caramel sauce and berries