



## MEDIA RELEASE

# Calling All Chestnut Lovers for the Ultimate Winter Food Experience!

Baby it's cold outside and there is nothing more warming for the soul, than the smell of freshly roasted chestnuts by the fire. Botanic Gardens Restaurant is hosting its next monthly Produce to Plate 'chestnuts' degustation on Thursday, June 25.

The Botanic Gardens Restaurant Produce to Plate appreciation dinners are held on the last Thursday of every month. The event series were developed to give guests a look into restaurant's philosophy of sourcing produce locally, where possible, and using only what's in season to ensure the best tasting dishes.

On the night, guests will be treated to a delicious five course degustation, with matched wines, while special guest appearances and Trippas White Group Executive Chef, Ashley Hughes talk you through the ingredients, answer any questions on seasonal cooking and sourcing produce locally.

The Produce to Plate dinners are perfect for foodies wanting to indulge in a delicious meal while learning more about local produce and seasonal cooking; plus corporate or social groups looking to tantalise their taste buds for their next outing.

Adults can book the five-course chestnut inspired degustation, with matched wines for \$95 per person; with \$5 from every booking being donated to Friends of the Garden.

Guests booking a table of ten will receive a 10% saving. Guests booking two or more monthly dinner experiences will receive a 10% saving off all the Produce to Plate dinner events.

Arrival - 6.00pm | Dinner commences 6.30pm

On the night, please meet at the Royal Botanic Garden's Henry Lawson Gate for exclusive buggy pick up to and from the restaurant.

### Produce to Plate 'Chestnut' Dinner Menu

#### On arrival

Roasted chestnuts

*Campbells of Rutherglen Trebbiano 2014*

#### Amuse bouche

Porcini & chestnut soup

*Campbells of Rutherglen Chardonnay 2014*

#### Entree

Rotolo of spinach, ricotta, sage, chestnut butter



*Campbells of Rutherglen Tempranillo 2013*

**Main**

Braised beef cheek, jerusalem artichoke purée, chestnuts

*Campbells of Rutherglen Shiraz Durif*

**Pre-dessert**

Monte bianco

*Campbells of Rutherglen Topaque*

**Dessert**

Chestnut panna cotta, mulled wine, nougat chips

**Petit fours**

Marron glacé

*Vittoria Coffee and Tea Drop Tea*

To book, phone 02 9241 2419 or email [enquiries@botanicrestaurant.com.au](mailto:enquiries@botanicrestaurant.com.au)

For more Produce to Plate dinner experiences and dates, please see below:

Thursday, June 25 - Chestnuts

Thursday, July 30 - Beetroot

Thursday, August 27 - Truffle (additional \$20 per head)

Thursday, September 24 - Citrus

Thursday, October 29 - Rhubarb

\*This offer applies to the Produce to Plate dinners only. T&Cs do apply; please contact our reservations team for terms and conditions.

**-ENDS-**

**About Botanic Gardens Restaurant**

The picturesque Botanic Gardens Restaurant is an enchanting venue offering open-air dining in exquisite garden surrounds. The original 19th Century facade is paired with a sleek modern interior, wide wisteria-draped verandahs and spectacular leafy and harbour views.

A fresh twist on Australian cuisine is matched with professional and friendly service, making the restaurant the perfect place for a memorable dining experience or special event.

Enjoy an open-air lunch during the week, or long breakfast on the weekends, and indulge in quality food with our seasonally changing menus.



the pavilion



## About Trippas White Group

Trippas White Group manages a diverse portfolio of restaurant and event spaces in iconic locations across Australia such as: Royal Botanic Gardens and Domain; Sydney Tower; Centennial and Queens Parks in Sydney; Australian Institute of Sport and the National Portrait Gallery in Canberra; and the Brisbane Powerhouse in Brisbane. [www.trippaswhitegroup.com.au](http://www.trippaswhitegroup.com.au)

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