



CHEF'S TABLE

A culinary experience with Emelia Jackson

Thursday 24th October 2024

ENTRÉE

Double Baked Gruyere Soufflé

Emelia Jackson's recipe prepared by
renowned Melbourne Chef Andrew Ballard

2020 Domaine Schlumberger Riesling 'Les Princes Abbes', Alsace FRA

MAIN

Alternate serve

Braised Duck Maryland

Apple cider, flambéd caramelised apple & duchess potatoes

2022 Nanny Goat Vineyard Pinot Noir, Central Otago, NZ

Crispy Skin Atlantic Salmon

Homemade Hollandaise sauce, grilled fennel, greens
& mashed potato

2022 Tiefenbrunner 'Merus' Pinot Grigio DOC, Alto Adige, ITA

DESSERT

Emelia Jackson's Signature Paris Brest

Interactive experience guided by 2020 MasterChef's winner

Valdespino Pedro Ximenez 'El Candado', Jerez, SPA

