



CHEFS EAT BRISBANE PRESENTS: THREE CHEFS. ONE TABLE.

MONDAY 10TH AUGUST 2026

\$145 PP

WELCOME DRINK

GLASS OF NV CAVA FREIXENET CORDON NEGRO

CANAPES

TONY'S VITELLO TONNATO CROSTINI

CLÉMENT'S GOAT CHEESE BOURSIN

JAVIER'S CHICKEN CROQUETTES | Romesco Sauce

ENTREE

TONY'S MAFALDE AL CONIGLIO

House made curly short pasta cooked with braised rabbit, carrot, celery, onion, rosemary, sage and thyme, served with pecorino and pepper

MAIN

JAVIER'S SUCKLING PIG

Goat's Cheese Gnocchi | Orange Sauce

DESSERT

CLÉMENT'S APPLE TARTE TATIN

Vanilla Ice Cream

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED.
ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.
