



Bocuse d'Or Australia Fundraising Lunch at Barolos Toowong presentation
of Melbourne based Bocuse d'Or 2024/2025 Candidate Paul Golding

Brisbane, 15th June 2024 at Barolos Restaurant Toowong

Great Door & Raffle Prizes – Chef's Auction items to support our Candidate.

MENU

On Arrival

Appetiser & NV Bernard Remy "Carte Blanche », Allemant -Champagne
Sourdough, truffle butter, bush honey

PREMIÈRE ASSIETTE

Crabe et Gambas agnolotti

Mooloolaba king prawn & spanner crab agnolotti, caper saltimbocca & pepper berry
Pinot Bianco Gudilly Range Single Vineyards SA

DEUXIÈME ASSIETTE

Entrecôte de Bœuf Angus

K5+ Sir Thomas Angus Rib Fillet, Bearnaise
Cocktail potato honey mustard
Sorby Adams Tristan Shiraz & Galle Cabernet Sauvignon Barossa Valley SA
& a Test of Sorby Adams "the Thing" Shiraz Barossa & Eden Valley

DESSERT

Piece montée croquembouche à la vanille & Vieux Rhum par chef Anthony

Sponsored by The French Patisserie Toowong & Kingsclif & Owner Craig Gravenstein.

Two farmhouse cheeses centre table

Thank you to my friend Chef Owner Jeremy Webster & the all the Team at Barolos

4-course menu all-inclusive 165.0 per person

Menu subject to market availability

Please contact us for any dietary requirements



SIRH/+
BOCUSE D'OR
TEAM AUSTRALIA

For more information contact Romain on
m.0409 202526 or romain@lutece.com.au
Barolos Ristorante 41 Sherwood Rd, Toowong



SIRH/+ BOCUSE D'OR

IS THE WORLD'S MOST PRESTIGIOUS COOKING
COMPETITION - IT IS TO GASTRONOMY WHAT
FASHION SHOWS ARE TO HAUTE COUTURE.

2024/2025 Bocuse d'Or Candidate Chef Paul Golding

Lutèce Culinary Friends & Tours are a proud Silver sponsor of Team Bocuse d'Or Australia

Chef Paul Golding is the proud winner of the Bocuse d'Or Australia 2025, held at Foodservice Australia in April 2023.

Chef Paul Golding & Commis Chef Chris Milligan are now on the Road to the Bocuse d'Or Asia Pacific & Lyon Cook-off.

Created by a chef for chefs, the Bocuse d'Or is more than a gastronomy contest. It is also a universal system for sharing in high definition and recognition on a global scale.

Technical skills and creation, commitment and human values are heralded to reveal the great talents of tomorrow's Haute Cuisine & the equivalent to the Olympics, bringing the best chefs from around the globe to compete in what is described as the most prestigious & demanding cooking competition on earth.

24 countries are selected by continental selection the equivalent to the Olympics of Gastronomy!

It is a universal language, understood across the 5 continents that comes to life here in the creations, recipes, dishes, as delicate as they are spectacular, prepared in front of a live audience of over 8000 enthusiastic supporters.

For the past 36 years, the Bocuse d'Or has honoured Chefs whose dedication to their art & cooking in general perpetuates the timeless spirit of Monsieur Paul Bocuse.

In November 2022 for our last Fundraiser Lutece Culinary Friends raised over \$24,000.00 for Team Bocuse d'Or Australia. thanks to our fantastic Culinary Friends & supporters!

Today's Bocuse d'Or Australia President Scott Pickett & Chairman Tom Milligan are thanking you for all your support towards The Bocuse d'Or Candidate & Academy Australia

To succeed we need your fantastic contribution for our young chefs, their training & dedication to the World greatest culinary competition.

THE WINES BY SORBY ADAMS BAROSSA - MEET THE MAKER

Simon Sorby Adams started winemaking in 1980, and with 44 Barossa plus international vintages, can attest to the theory that great wines are made in the vineyard. As Chief Winemaker, at Yalumba Wines (Hill Smith Family Estate) for over 20 years, Simon honed his appreciation for the Barossa and crafted some of the most prized wines. Continuing this into his own wines, Simon with wife Jill, partners with local growers to tend to the coming vintage to ensure the fruit is aligned to the wine for harvest.



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