



Sweet Copper

The Art of Candy Copper & Coffee



Commemorating 100 years of The Last Dinner on the Titanic

On the evening of April 14, 1912 a number of first-class passengers aboard The Titanic revelled in a privately hosted feast in the first-class a' la carte restaurant.

Passengers, some of whom had paid the equivalent of \$124,000 in today's dollars for the ocean voyage – settled in for a sumptuous, if over-filling, ten course extravaganza.

Indulge in 10 courses of a' la carte dining & salute the 100 year Anniversary of the Titanic.

Enjoy the warmth of the open fires & the ambience of a bygone era, with Captains service & fabulous food

Learn about the voyage & the guests onboard, & why not come dressed in period costume for the occasion!!

Get together a group of 8-12 & book your own private dining room.

A truly unique dining experience!!

As served in the first-class dining saloon of the R.M.S. Titanic on April 14, 1912

First Course

Hors D'Oeuvres
Oysters

Second Course

Consommé Olga
Cream of Barley

Third Course

Poached Salmon with Mousseline Sauce, Cucumbers

Fourth Course

Filet Mignons Lilli
Sauté of Chicken, Lyonnaise
Vegetable Marrow Farce

Fifth Course

Lamb
Roast Duckling & Sirloin of Beef
Chateau Potatoes, Green Peas & Creamed Carrots
Boiled Rice & New Potatoes

Sixth Course

Punch Romaine

Seventh Course

Roast Squab & Cress

Eighth Course

Cold Asparagus Vinaigrette

Ninth Course

Pate de Foie Gras with Celery

Tenth Course

Waldorf Pudding, Peaches in Chartreuse Jelly
Chocolate and Vanilla Éclairs & French Ice Cream

\$155.00 per person – Ten Courses BYO

Saturday 14, 21 & 28 April from 6.30pm

Old Ginninderra School House Circ 1883 – Nicholls

Reservations: 62309007, 0417 414647