



# 'La table de l'abbé'

*The Abbot's Table*

## Spring

Saturday 10<sup>th</sup> October 2020



*'The abbot's table must always be with guests and pilgrims.'  
Rule of St Benedict, chapter 56*

*Before joining the Benedictine Community of New Norcia in 1995, Abbot John spent ten fulfilling years working in hospitality.*

*After graduating from William Angliss College (Melbourne) and completing his apprenticeship at 'Clichy' (Collingwood), he worked as sous chef at 'Fleurie' (Toorak) owned by Iain Hewitson, which featured the then popular 'cuisine nouvelle.' Iain later appointed him head chef of Fleurie's partner restaurant 'Champagne Charlie's' just around the corner.*

*After that, he had planned to live and work in France, but his youthful enthusiasm (or perhaps more accurately, his naivety!) saw him at 23, open his own restaurant, 'Separate Tables' (St Kilda). Sourcing fresh produce in early morning sojourns to Melbourne's iconic markets and specialist suppliers...(wild game from the Victoria Market; fresh herbs from the Prahran Market; artisan smoked trout from 'Lord Trout'; Rabbit fillets from 'Rabbit Packers', perfectly ripe French and Italian cheeses from The Lygon Food Store – Melbourne was an epicurean paradise)...he hand-wrote the menu each evening for his tiny forty-seat restaurant.*

*After selling the restaurant, profoundly aware he knew very little about the art of running 'front-of-house', he worked as a waiter at 'Stephanies' (Hawthorn) and 'Paysan' (South Yarra).*

*While monastic life may seem to be in stark contrast to the restaurant scene, it is the spirit of hospitality which is at the heart of them both. Monastic life – and indeed, cooking – are about being in tune with, and giving reverence to, the rhythm and balance of the seasons. This series of dinners hosted in the grand old New Norcia Hostel (built 1927) seeks to celebrate fresh seasonal produce and New Norcia's own fine produce to be enjoyed with family and friends – or strangers – in this unique and special place...a town like no other.*

*Bon appetite!*

# Le Menu

## Entrée

### Feuilletés aux fruits de mer

*Mélange of fresh West Australian seafood, nestled between layers of hand-crafted French puff pastry, with a vermouth and smoked salmon velouté.*

*Vin blanc: New Norcia Abbey Chardonnay 2015*

## Plat Principal

### Agneau de printemps rôti

*Local new-season spring lamb loin, roasted pink, with creamed spinach, roasted garlic and rosemary new potatoes, steamed spring vegetables, and a dubonnet and tarragon sauce.*

*Salade Maison*

*Vin rouge: New Norcia Abbey Cabernet-Merlot 2018*

## Fromage

*A selection of fine French cheeses served with quince paste, New Norcia sour-dough baguette & biscotti.*

## Le Grand Dessert

*Tarte au citron (Michel Roux of Le Gavroche & Waterside Inn) / Marquise au chocolat / Oeuf à la neige with passionfruit crème anglaise.*

*Vin de dessert: Koolama Botrytis Semillon Premier Release 2006*

## Café ou Thé

*New Norcia Nut Cake*

*...and a special trolley will pass your way!*

# Acknowledgements

*Chef: John Herbert OSB*

*Kitchen Brigade: Marlon Victoriano, Janette Tuale*

*Maitre d'hôtel: Carmel Murray*

*Front of House: Joyce McKee, Sonia Taylor, Roy Gardner, Gary Rogers*

*Pianist: Robert Nixon OSB / Vocalist: Mary Barrett-Lennard*



*Special thanks: Nick Humphry (bubbly), Barrett-Lennards (sticky), Anonymous (Spring flowers), Monks & Staff*

*We acknowledge and pay respect to the Yuat people of this place, past and present*



*John Herbert is the Chef at Champagne Charlie's in Toorak Road - here we see him deep in thought and deep in herbs! The two Tonys - Tony Junior and Tony Sercia - are both on hand to assist and advise.*

*Prahran Market, 1987*