

MASTER CHEF DINNER

THURSDAY 14 SEPTEMBER 2023

—◆—
ST GEORGES
RESTAURANT

MENU

APPETISER

Mussel + chip, curry leaf

COLD ENTRÉE

Ora king salmon, pickled radish, white soy, horseradish, white onion, cracker

HOT ENTRÉE

BBQ Murray cod, spring veg, seaweed emulsion, new season fennel + herbs

MAIN

Duck breast, confit leg
Neck sausage, fruit, duck sauce

DESSERT

Mandarin + caramel,
white chocolate, toasted rice
ice cream



To make a reservation,
call **03 9269 1577**

TELINA MENZIES



TELINA MENZIES

They/Them

**EXECUTIVE CHEF + BUSINESS DEVELOPMENT MANAGER
FOOD OPERATIONS**

Product development extraordinaire, professional eater & all round trouble-maker!

Mum to two French Bulldogs: Pickles and Sprout, and a cat: Noodles

Telina first dipped their toes into the culinary world when they took an apprenticeship at the Hyatt Regency Perth in 1999. Since this point, they were hooked. Their career spans across multiple roles from Chef de Cuisine at Perth Exhibition Centre to Head Function Chef at a renowned UK catering company; National Executive Chef for Publican Group Australia to their current position as Executive Chef and Business Development Manager of Food Operations for Australian Venue Co.

At Australian Venue Co, Telina mentors and trains a talented team of chefs working in 50 iconic pubs across Victoria, WA and regional NSW, while also managing innovative and creative menu solutions for new venue projects, off-site activations, and pop-ups.

Telina is always determined to raise the bar and push the boundaries when it comes to the menus they create and the food they cook.

A passionate advocate for mental health, culture and diversity within the industry, Telina recently championed a 'Meals for Hospo Mates' program which saw over 65,000 free meals provided to VISA workers and out of work hospitality staff over the Melbourne lockdown period.

"They say if you love what you do, you never have to work a day in your life"
Telina Menzies