Australian chef has diner's eating dishes inspired by favourite childhood films

Monday 14 June, 2021

Australia's king of creative degustations is back with Chapter 3 of his much-anticipated 'Once Upon a Time' menu.

Get ready to dine on dishes inspired by your favourite Disney classics.

After creating global news with his 'Bambi's Mum' dish of venison, served with a side of rifle casings (see here), British Born, Australian Chef **Nelly Robinson** of Sydney's nel. Restaurant has finally launched the long awaited 'Chapter 3' of his incredible 11-course degustation series inspired by his favourite childhood Disney movies.

Whilst diner's are not set to chow down on Bambi's mother this year, they will be confronted with a dish inspired by **Winnie the Pooh** which features ***pork belly*** (sorry Piglet) glazed in Winnie the Pooh's favourite snack - ***honey*** - and topped off with carrots inspired by the always gloomy Eeyore. In fact, the 'Hundred Acre Wood' inspired dish is the most delicious rendition of the childhood story you may ever get to see.

If that's not enough main character munching, **'It's A Flounder'** is an incredible dish of flounder (obviously), cauliflower and sea herbs inspired by none other than The Little Mermaid and her best friend.

Other dishes include the Coco inspired 'Day of The Dead' and 'Crème De La Edger' sugar milk bombs inspired by The Aristocrats. As always, nel.'s degustation will have diners who are lucky enough to secure a booking feeling completely overwhelmed with nostalgia.

Chef Nelly explains, *'After the raging success of the first two Once Upon a Time menus, we couldn't wait to bring it back after a the long and difficult year we've all had. It's always so much fun creating dishes around my favourite films, and we have again crafted some incredible dishes that will make our guests feel like a child again because after the year that was 2020, we could do all do with a little of that.'*

Nelly loves to truly surprise his guest and so many details of the menu are still under wraps, but in our attached fact sheet, we have given further details about the dishes, the movies they were inspired by and the key element flavours.

If we can arrange for you to speak with Chef Robinson, please get in touch with either our Sydney office (mond@theatticism.com) or our UK office (renae@theatticism.com).

Images of several of the Once Upon a Time dishes can be found by clicking here.

A fact sheet containing all relevant information can be found by clicking here.

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