



MEDIA RELEASE

For immediate release

Bring on Spring!

Finally, the days are a little longer, there's a freshness in the air and cold nights are giving way to sunny days....time to re think how you eat and celebrate Spring!

After months of hibernation, hearty fare and luscious red by the truckload....its time to embrace a new season and refresh your palate with the first tastes of Spring at Table 78!

While we're not quite beach ready (especially after some winter indulgence!) and the days get a tiny bit longer, the first scents of the warm days ahead have inspired us to refresh our menu. We've embraced the new season's flavours to offer the best of WA's amazing produce. We're really excited to present our spring menu to our valued clients, and in the spirit of Spring, welcome some new ones!

Our favourites? They've got to be Spring lamb fillet with smoked eggplant, braised olives, red peppers, pinenuts and rocket or pure pork & fennel sausages with olive oil mash. And at lunchtime, try the amazing roasted field mushrooms with baby spinach, walnuts, crisp apple, fig balsamic and goats cheese crostini.

Of course, our perennial fave was, is, and probably will always be our tempura oysters with pickled cucumber and chilli jam. It's our signature dish, and they are perfect for lunch or straight after work with a glass of sparkling or SB. Speaking of which, our extensive wine list focuses on Western Australia and we can suggest a complimentary match to your meal.

Get that fresh thinking and spring in your step that comes with a new season. C'mon, you know you want to.....

Ends

For media enquiries, contact Anthea Van der Horn on 0408 918 239

For information about dining and functions at Table 78, contact Hayley Rooke on 9481 6566

Sample menu & fact sheet to follow

Sample menus

Lunch

chickpea battered prawns, harissa mayo, lemon, rocket salad
angel hair with smoked chicken, lemon zest, fried capers, goats curd, rocket
steak sandwich, caramelized onions, tomato, aioli, rocket & french fries
shot of espresso with vanilla bean ice cream, frangelico, chocolate biscotti

Dinner

chargrilled squid and chorizo, mustard fruits, rocket, preserved lemon, chilli
linguini with prawns, chopped parsley, chilli, lemon zest, garlic
chargrilled sirloin, parmesan mash, braised field mushrooms, roast garlic, red wine jus
corn fed chicken breast, creamed leeks, roasted swiss brown mushrooms, bacon
espresso brulee with pistachio wafer

Table 78 is a modern Australian restaurant situated in the heart of West Perth.

Housed in 3 heritage listed terrace houses and maintaining original features like fireplaces, high pressed tin ceilings and dark floorboards, the restaurant features a spectacular private room and separate lounge area the space offers both large scale events and intimate dining options. With fresh décor and modern touches the restaurant is appealing both day and night. A generous alfresco area is perfect for summertime dining and sundowners. Well positioned to accommodate large groups and private functions, including interesting functions menus tailored to suit clients needs and easy access to parking.

The facts:

Style	Fresh and modern dining Functions – Corporate & Private special occasions
Location	78 Outram Street, corner Murray Street West Perth Parking is available on the street or in nearby parking station
Facilities	Fully Licensed A la carte menu Set menus Functions including private dining room
Capacity	Main restaurant seats 45 Alfresco area seats 50 Private room accommodates 20 seated or 40 cocktail style Separate lounge 8 seated or 16 cocktail style
Food	Modern Australian House specialty - tempura oysters with pickled cucumber and chilli jam Set menus for lunch and dinner (2, 3 or 4 courses) Cocktail menu Tailored menus available for functions
Beverages	Focus on West Australian wines Extensive cellar including international and premium brands
Contact details	Hayley Rooke 9481 6566

Damien Brown – Chef

Damien's career has taken him to some interesting places but he calls Perth home. Trained in New Zealand and working at MG Garage & Luke Mangan's Salt in Sydney, Damien has also worked in London and in international waters as the private chef to the Grundys, based on their yacht! Also working alongside Ben O'Donohue of Surfing the Menu fame, Damien's love of fresh produce (and a special lady) brought him to WA. Heaven for creative inspiration and innovation, Damien supports local producers for his quality ingredients to develop menus focused on clean flavours.

Hayley Rooke – Manager

Hayley's background in hospitality was a perfect springboard into running the Mount Street Café before stepping up to restaurateur at Table 78. With a focus on personal efficient services at both venues, Hayley and Damien make a formidable team!