

A SIGNATURE CULINARY EVENT

The Secret Garden Inn ROCK THE CASBAH

A Moroccan culinary experience

Event description

Rock the Casbah - a Moroccan culinary experience

The "Rock the Casbah" event pays homage to Moroccan-inspired cuisine. Morocco boasts one of the most diverse cuisines in the world. Centuries of North African, European, and Mediterranean influence have created a unique and diverse culinary culture. The team at The Secret Garden Inn will whisk you away for a five-course fondue experience with their own twist.

Price: \$109 per person

Date: February 7, 2024

Seatings: 5:30 pm - onward. Last seating at 8 pm.

For reservations:





MENU

Course one

Cheese fondue infused with local honey and fresh herbs

Served with fresh vegetables and flatbread

Course three

Bourguignon oil fondue

Seasoned fillet of beef, chicken, and prawn served with three dipping sauces: chermoula, harissa, and lemon yogurt

Course four

Pomegranate and orange zest sorbet

Course five

Chocolate fondue Chocolate infused with Moroccan spices (hints of sweet & savoury) served with fruit and house-made cakes

Feature cocktail

Marrakech mule

Tea holds an important place in Moroccan culture as it is considered a sign of hospitality and friendship. Fragrant steeped Herbal Symphony tea (from Cha Cha Tea) is blended with Tito's vodka and muddled blackberries.

Course two

Mixed green salad

Served with a house-made lemon vinaigrette

Head Chef RACHAEL JOHNSTON

Head Chef Rachael Johnston combines her 20-plus years of culinary experience with her education in graphic design to create delicious, creative, and memorable dining experiences for guests of The Secret Garden Inn.

ANDREW KERNOHAN

Chef Andrew Kernohan is passionate about uplifting others through his food; he is inspired by European styles of cooking, especially Greek and Italian.

Together, Chef Johnston and Chef Kernohan have built on The Secret Garden Inn's signature fondue experience to create this magnificent Moroccaninspired feast.



