

media release

MEDIA RELEASE

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Traditional Fare on the Menu for Italian Week at Cucina Vivo

In celebration of Italian Week, Jupiters Hotel & Casino's newest restaurant, Cucina Vivo, is launching a special menu taking guests on a journey through Italy from May 25 – June 2.

The menu's pièce de résistance is the spectacular *Pesce al sale* as well as a selection of invigorating cocktails.

Chef de Cuisine Jeremy Allan says the *Pesce al sale*, or Fish Baked in Salt Crust, is a popular dish originating in Sicily, which highlights both the traditional cuisine from this region and the restaurant's food philosophy.

"Cucina Vivo has become hugely popular since launching as guests love the traditional menu and fresh produce we use, and the *Pesce al sale* will really showcase this," says Mr Allan.

"This is no simple fish and salt dish. The locally sourced gold band snapper is baked in a salt crust with rosemary and lemon, served with rocket and pear salad, and roasted kipfler potatoes. The salt crust is the key element of this dish, as it encases the fish completely to keep the flavour and moisture in, resulting in succulent fish that melts in your mouth.

"*Pesce al sale* will be delivered to guests with silver service, as the waiter cracks open the hard salt crust around the fish and fillets it in portions at the guest's table.

"We chose this dish to celebrate Italian Week as it is a true, authentic representation of Italian cuisine which celebrates delicious simplicity and the freshest produce."

Cucina Vivo bar will also serve a striking range of Italian-inspired cocktails, drawing on fresh produce and punchy flavours.

Guests can take a journey through Italy with this special cocktail menu:

Basilico: Lime, strawberries, basil, Campari, rum, lemonade - \$18

Campari is Italy's favourite aperitif, mixed with the Italian flavours of fresh basil, lime and strawberries, this Cucina Vivo special will 'wow' your palate.

Rosmajito: Rosemary, lemon, peach puree, agave syrup, rum, soda - \$18

Think Italy, think Amalfi, think lemons and rosemary. A sip of this cocktail will take your imagination away to a bicycle journey along the Amalfi Coast.

Il Padre: Sage, Bourbon, Drambuie, lemon - \$18

Il Padre - The Father - The Boss. This cocktail is for the strong-hearted. Frozen Bourbon is mixed with sage and lemon, taking you to Sicily's private gardens where the Corleone family enjoyed each other's company.

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Hot Mamma: Coriander, chilli, cucumber, tequila - \$18

There must always be excitement and spice in the life of an Italian and this cocktail is made to bring just that. Italian chilli is balanced with coriander and cucumber, which is the perfect accompaniment for tequila. This cocktail is made for the adventurous ones.

Diego's Song: Sage, lime, sugar, Pompelmo San Pellegrino, strawberry puree - \$10

This refreshing mocktail is artistically designed to resemble the Italian flag, and was created by Cucina Vivo's very own song writer, Diego.

Pesce al sale is \$80 for two people, cocktails \$18 and mocktail \$10. For more information or to make a booking visit www.jupitersgoldcoast.com.au.

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