

J media release

MEDIA RELEASE

Thursday May 22, 2014

Wine and Dine at *entwine* **Jupiters Hotel & Casino's Premium Restaurant**

Jupiters Hotel & Casino's signature restaurant *entwine* takes a contemporary approach to classic cuisine combining fresh ingredients, flavours, cooking methods and exceptional service to leave guests feeling acquainted yet educated.

True to the *entwine* name, discerning diners will be delighted by an impressive wine list and expert advice on pairing specific dishes with a decorated drop.

The menu focuses strongly on quality produce and the best cooking techniques to provide flavour profiles that celebrate the art of matching food and wine for the complete dining experience.

An evening at *entwine* may unfold as follows:

SUGGESTED ENTRÉES

Chilled Seafood Platter for Two

Featuring only the freshest local seafood prepared in the simplest of ways, this lavish platter is presented unconventionally on a rotating bed of illuminated ice – a presentation technique that will 'wow' even the most seasoned diner. The platter will see guests indulge in raw and cooked varieties of fresh fish and shellfish of only the highest quality.

Queensland Spanner Crab Cakes with Tom Kha, Caramel and Crisp Thai Herbs

The freshness of the Queensland Spanner Crab, bound in a luscious Japanese mayonnaise with fragrant pickled ginger and herbs, is crumbed and fried to golden perfection. It is paired with the freshest Thai herbs and a touch of chilli atop a savoury miso caramel. Bringing the dish together is a Tom Kha, traditional Thai soup, harnessing the flavours of lemongrass ginger and coconut which have been aerated to form a light foam.

SIGNATURE MAINS

Cabassi & Co Wagyu Tenderloin (600 day grain fed, 200g)

entwine's signature steak is the Cabassi & Co 600 day grain fed purebred Wagyu Tenderloin, also known as the "butter knife steak" – a steak so tender it can be cut with a butter knife. Undisputedly a steak lover's dream, its tenderness is unrivalled by any other steak on the market. *entwine* is the only Australian restaurant to feature this revered product.

Seared Tasmania Salmon with Potato, Fennel and Tomato

The freshest sustainable Tasmania salmon filet is seared to perfection accompanied by a luxurious potato foam, thinly sliced raw fennel, a slow-cooked light tomato and lemon chutney, and served with a melange of seasonal vegetables. This light, fragrant dish is a favourite of *entwine* guests that pairs perfectly with a crisp glass of white wine.

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RECOMMENDED DESSERT

Cloud 9

Using some of the world's finest couverture chocolate, the Cloud 9 features nine delicious elements each in a different medium. The chocolate connoisseur's delight includes a smooth and silky caramel chocolate crèmeux accompanied by a moist hazelnut pudding, velvety praline ice cream, a rich cocoa sauce, finishing with an explosive surprise of gourmet chocolate-coated popping candy.

entwine's dedicated service team will bring the menu to life through an appreciation of the importance of marrying the food with wine and suggestions to bring out the best in the connection.

entwine is open for dinner Fridays and Saturdays from 6pm with reservations highly recommended on (07) 5592 8443.

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For more information please contact:

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