

NEL

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HOW YOU KNOW IT'S DISNEY – WITHOUT SAYING IT'S DISNEY

The people have spoken. The chef listened. *Once Upon A Time (chapter 4)* is BACK!

Cast your mind back to 2019 when the first instalment of this now iconic menu sold out in a flash. Now, four years later, chef Nelly and the team from NEL restaurant in Surry Hills have yet again re-imagined the whimsical Disney-inspired *Once Upon A Time* menu.

True to NEL style, the element of surprise is all part of the experience. Still, a few hints about what awaits can be revealed. The 2023 version of *Once Upon A Time (chapter 4)* pays homage to Disney classics such as *Ratatouille* in a dish called *Alfredo Linguini*, a twist on the classic ratatouille done as a lasagne with ratatouille flavours. Layers of confit vegetables and lasagne sheets, béchamel and to finish off the dish a mozzarella cheese foam and a generous dusting of basil dust. Then there's the Alice in Wonderland inspired dish called *The Tugley Wood*, taking us to the heart of wonderland with all the edible mushrooms which grew in the forest, made even more magical with fresh Australian truffle.

Winnie the Pooh gets a fabulous nod with in the form of *The Great Honey Pot Robbery* – a glorious honey-soaked sponge with a nest like honey curd topped with bee pollen served, of course, in a honey pot, imbuing the delicate flavours of the hundred-acre wood forest. Childhood memories are coming back in force here.

Chef Nelly explains, "The team and I had a blast creating and curating this one. It was so much fun to create a whole new menu around some of my favourite films and we have carefully crafted dishes to bring out each diners' inner child. Indeed, we paired it with fun cocktails and some sensational wines too."

Once Upon A Time (chapter 4) truly is a multi-course narrative, where every plate is a story in itself. Couldn't we all do with a dose of Disney-grade nostalgia?

Bookings for the iconic 11 course *Once Upon A Time (chapter 4)* degustation menu at NEL are available now for a limited time from **Tuesday May 30 to Saturday August 12**. \$185AUD pp. Optional \$165AUD for beverage matching.

Direct link for bookings below: <https://www.nelrestaurant.com.au/reservations/>

This menu sells out every year so getting in early to book is highly recommended.

Would you like to chat with Chef Nelly? Please get in touch with Dana Levy on 0413 433 133 or dana@nelrestaurant.com.au

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