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Media release



The Terrace – the Royal Botanic Gardens’ much-loved tearooms re-open for Spring

After a major renovation, The Terrace in the heart of Melbourne’s Royal Botanic Gardens has reopened its doors in time for spring.

The tearooms, located by the Ornamental Lake, have been rejuvenated inside and out, reflecting a classic yet contemporary look.

The tearoom also has a new chef and new lunchtime menu.

David Thompson joins The Terrace from Leonda by the Yarra.

Before this position he was Sous Chef at Belgrave Manor under the capable leadership of Hugh Watson. David has also held positions at Crown Casino, Hilton Hotel, Duxton Hotel, Telstra Dome & Brighton International.

Since starting with The Terrace, David has developed an exciting new lunch menu including sweet potato and pumpkin jumbo ravioli; smoked salmon and red capsicum roulade with a wedge of vegetable frittata or Mediterranean fish soup with rouille and croutons.

However, the homemade scones and cream, synonymous with The Terrace, continue to be a feature alongside an exciting new café menu.

The Terrace is open seven days a week for breakfast through to late afternoon.

Diary date – Sunday 14 October 2007

The Terrace cooking demonstration, 12pm and 3pm

On Sunday 14 October The Royal Botanic Gardens Melbourne is opening its gates, doors and glasshouses and inviting the public to see what happens behind the scenes of one of Melbourne’s oldest landmarks. David Thompson is leading two cooking demonstrations at the refurbished Terrace at 12 noon and 3pm.

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