

Edible Discoveries

WHAT'S YOUR FLAVOUR? WHETHER IT'S A PARTICULAR FOOD (THINK STEAMING MUSSELS, PLUMP OYSTERS, FIERY CHILLI OR SWEET, FLUFFY CUPCAKES), A CERTAIN CHEF'S COOKING, OR EVEN FOOTBALL OR FASHION, THESE EDIBLE DISCOVERIES WILL ADD A SERIOUS TWIST TO LUNCHES, DINNERS AND OTHER TASTY GET-TOGETHERS.

IMMERSE YOURSELF!



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Stars of Europe – The Dinner

SATURDAY 21 MARCH, 7.00PM – 11.30PM,
SHED 4, NORTH WHARF ROAD,
DOCKLANDS

The music is ethereal, a thin pall of smoke clears and you are in a dreamlike landscape, a lost garden at midnight, theatrically presented as if in a magical, moonlit forest.

Taking inspiration from *A Midsummer Night's Dream*, Stars of Europe – The Dinner transports you to some distant place as the Melbourne Food and Wine Festival transforms this huge warehouse into a far away land, inhabited by whimsical characters, gossamer-winged dancers and surprising music.

Enjoy canapés on the pier overlooking the water, followed by four courses prepared by renowned chefs Dieter Müller, Luisa Valazza, Thierry Marx, Jean-Paul Jeunet and Alain Alders, with matching wine.

COST \$185.00 all inclusive

BOOKINGS

melbournefoodandwine.com.au
or Ticketmaster 136 100

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DISHES FROM THE STARS OF EUROPE

DIETER MÜLLER

Restaurant Dieter Müller

LUISA VALAZZA

Al Sorriso

THIERRY MARX

Château Cordeillan-Bages and Ozu

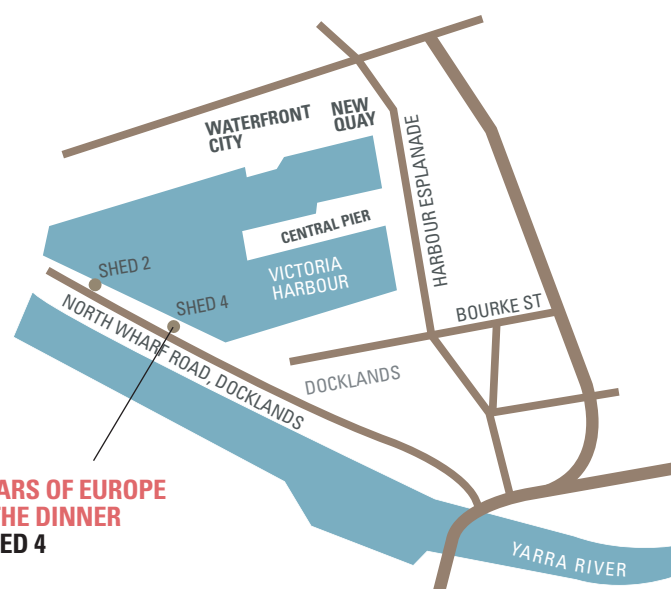
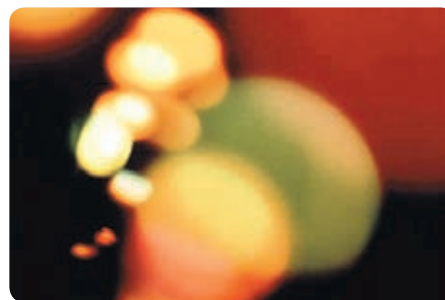
JEAN-PAUL JEUNET

Jean-Paul Jeunet Arbois

ALAIN ALDERS

De Vrienden van Jacob

*For full biographies see pages 16 – 17



**STARS OF EUROPE – THE DINNER
SHED 4**



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FOR FURTHER SPECIFICS OR CALL 03 9823 6100

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A WORLD OF ENTERTAINMENT™

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MasterClass Chef Dinners at Crown



DINNER WITH THIERRY MARX

Thierry Marx, the renowned two-star Michelin chef, draws his culinary inspiration from Zen and Japanese martial arts. At OZU, his new mega Japanese enclave at the Paris aquarium complex Ciné Aqua, the most beautiful aquarium in all of Europe, and in London at the County Hall Riverside Building, his artistry ensures that each dish is an event in itself, a testament to his now-legendary gastronomic excellence.

WHEN 18 March, 6.30PM – 10.30PM
WHERE Koko, Level 3, Crown Towers, Crown Entertainment Complex, Southbank
COST \$180.00
BOOKINGS 03 9292 6886



DINNER WITH ALAIN ALDERS

An unforgettable dinner is planned as one of the Netherlands' most famous "Meesterkok" – master chef Alain Alders – joins the team in Breezes to prepare some of his celebrated dishes. Alain has obtained a Michelin star rating and has been head chef of the acclaimed restaurant De Vrienden van Jacob since 1997, which was the former Royal Palace Landgoed Duin en Kruiberg.

WHEN 20 March, 6.30PM – 10.30PM
WHERE Breezes, Level 3, Crown Towers, Crown Entertainment Complex, Southbank
COST \$125.00
BOOKINGS 03 9292 6896



DINNER WITH JEAN-PAUL JEUNET

When *le haute cuisine* blends with modern and traditional, the effect is purely sublime. This is what awaits you at the brasserie by Philippe Mouchel, when two star Michelin chef Jean-Paul Jeunet from Arbois in Jura, France, who is labelled an artist of food, teams up with renowned chef Philippe Mouchel to create a superb dinner for you to savour.

WHEN 24 March, 6.30PM – 10.30PM
WHERE the brasserie by Philippe Mouchel, Riverside at Crown, Crown Entertainment Complex, Southbank
COST \$180.00
BOOKINGS 03 9292 7807



DINNER WITH DIETER MÜLLER

Dieter Müller is one of Europe's most celebrated chefs. He has been cooking at the Schlosshotel Lerbach near Cologne since 1992 and has held three Michelin stars there since 1997. He also holds an amazing rating of 19 in the *Gault Millau* French restaurant guide and a five star rating in the USA Dining Awards. He is the chef's artiste, renowned for his amazing tasting menus and miniature works of culinary art which demonstrate his mastery of nuance, harmony and presentation. This dinner will surely be a highlight of the Festival as he prepares a culinary journey to be cherished in Number 8 restaurant and wine bar.

WHEN 19 March, 6.30PM – 10.30PM
WHERE Number 8 restaurant and wine bar, Riverside at Crown, Crown Entertainment Complex, Southbank
COST \$225.00
BOOKINGS 03 9292 7899



DINNER WITH LUISA VALAZZA

"High gastronomy is no less a commitment than all the other professions into which women are becoming accepted."

Join the acclaimed three-star Michelin chef Luisa Valazza who became the first Italian woman to win three Michelin stars for Al Sorriso in Piedmont, Italy, to which diners now flock from all over Europe, as she prepares an unforgettable dining experience showcasing her signature dishes at JJ's Bar & Grill.

WHEN 23 March, 6.30PM – 10.30PM
WHERE JJ's Bar and Grill, Level 1, Crown Entertainment Complex, Southbank
COST \$225.00
BOOKINGS 03 9292 6891

MasterClass Chefs Menus at Crown restaurants throughout the Festival

Crown Masterclass chefs will be featuring exclusive restaurant menus in each of their host restaurants for lunch* and dinner during the Melbourne Food & Wine Festival, as well as hosting their own exclusive wine dinners showcasing their signature dishes and culinary inspiration.

DIETER MÜLLER
Number 8 restaurant and wine bar
18 – 22 March
BOOKINGS 03 9292 7899

LUISA VALAZZA
JJ's Bar and Grill
19 – 22 March
BOOKINGS 03 9292 6891
*Dinner only

THIERRY MARX
Koko
17 – 22 March
BOOKINGS 03 9292 6886

JEAN-PAUL JEUNET
the brasserie by Philippe Mouchel
18 – 24 March
BOOKINGS 03 9292 7807

ALAIN ALDERS
Breezes
16 – 22 March
BOOKINGS 03 9292 6896

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OR CALL 03 9823 6100

MasterClass Chef Dinners

MAGGIE'S TABLE AT THE LANGHAM, MELBOURNE

Sample Maggie Beer's wonderful provisions including specialty Barossa Farm Produce and premium charcuterie, a feature of Saskia's (Maggie and Colin's daughter) new 'Black Pig' range. A tempting array of Maggie's goodies will be available from the Maggie's Kitchen installation that will feature during lunch and dinner at Melba restaurant located at The Langham, Melbourne for the duration of the Melbourne Food and Wine Festival.

WHEN 7 – 23 March, 12.00PM – 10.00PM

WHERE Melba at The Langham, Podium Level, One Southgate Avenue, Southbank

COST lunch from \$45.00, dinner from \$63.00

BOOKINGS 1800 641 107

EXPERIENCIA SUBLIME ESPANOLA

Experience a taste of Spain at this indulgent dinner by Spain's own premier pastry chef Ramon Morató of Chocovic, and Paul Wilson of Botanical and Half Moon.

Spanish sparkling wine, canapés, two exquisite Spanish-style seafood dishes from Paul Wilson and two decadent desserts from world-leading chocolate artisan, Ramon Morató. Each dish matched to Spanish wines by Scott Wasley of The Spanish Acquisition.

WHEN 16 March, 7.00PM

WHERE Half Moon, 120 Church Street, Brighton

COST \$175.00

BOOKINGS 03 9591 0611

MELBOURNE LOVES ANTONIO

Since his debut appearance at MasterClass in 1999, Melbourne has been in love with Antonio Carluccio. His dinners at Grossi Florentino have become legendary, and this one will be no exception as Guy Grossi and his team work with Antonio to create the perfect tribute, with each dish chosen because of its personal significance to him.

WHEN 17, 18 March, 7.00PM

WHERE Grossi Florentino, 80 Bourke Street, Melbourne

COST \$190.00

BOOKINGS 03 9662 1811



LES COPAINS!

Iñaki Aizpitarte and the guys from Paris's hottest bistro, Le Châteaubriand, descend on Andrew McConnell's Cutler & Co. to meld their razor-sharp culinary sensibilities with the best they can find in our markets. Their aim – to create the closest they can to the Le Châteaubriand experience. Dinner will include an amuse, entrée, fish, meat, dessert and a large dash of Gallic cool.

WHEN 18 March, 7.00PM

WHERE Cutler & Co., 53-57 Gertrude Street, Fitzroy

COST \$220.00

BOOKINGS info@cutlerandco.com.au

THE POINT GETS SQUARED

Two talented chefs from opposite sides of the globe – Philip Howard from The Square in London (two Michelin stars) and Melbourne's Scott Pickett from The Point, Albert Park – will create a seven-course degustation including signature dishes from both restaurants, matched to a selection of Australian and international wines.

WHEN 19 March, 6.30PM

WHERE The Point, Aquatic Drive, Albert Park

COST \$250.00

BOOKINGS 03 9682 5566

A MARRIAGE OF IDEAS

Australia and Denmark – what a marriage! It's a night not to be missed when Copenhagen's René Redzepi, chef-owner of world top ten restaurant Noma shares the kitchen, and the limelight, with Melbourne's own Raymond Capaldi for ten delicate courses of proudly modern but seriously regional food. An intimate, exclusive and exhilarating degustation dinner with two true originals.

WHEN 20 March, 7.00PM

WHERE Eureka 89, Eureka Tower, Southbank

COST \$275.00

BOOKINGS 03 9693 8889

See Sat Bains at
Australian Gourmet Traveller Readers Event featured in the March issue.

THE GOURMET TRAVELLER

CRACCO AT GROSSI

They call him the one as much because of his unique approach to Milanese food, as his status as a successful and innovative chef. Here he will work with Melbourne's own innovator Italiano – Guy Grossi and his team – to open a sensory window through which we can all see – and taste – why Carlo Cracco and his food are held in such high esteem worldwide.

WHEN 23, 24 March, 7.00PM

WHERE Grossi Florentino, 80 Bourke Street, Melbourne

COST \$295.00

BOOKINGS 03 9662 1811

MASTER AND APPRENTICE

Pied à Terre's Shane Osborn is protégé Marcus Eaves' greatest fan, and now Marcus has been named UK *Good Food Guide's* Up and Coming Chef of the Year and their restaurant L'Autre Pied best new restaurant. Here they go head-to-head with local interpretations of the latest dishes from both restaurants. Who will impress most? The great Australian chef or his talented apprentice?

Wines at this dinner are provided by Dalwhinnie and Taltarni Vineyards.

WHEN 23 March, 7.00PM

WHERE Vue de monde, 430 Little Collins Street, Melbourne

COST \$285.00

BOOKINGS 03 9691 3888



Maggie Beer



Ramon Morató



Antonio Carluccio



Iñaki Aizpitarte



Philip Howard



René Redzepi



Carlo Cracco



Shane Osborn



Sat Bains

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www.cambur.com.au

The Age Good Food Guide Restaurant Express

SATURDAY 7 – MONDAY 23 MARCH,
12.00PM OR 1.30PM



Choose from an impressive list of Victoria’s best restaurants and rush in to treat yourself to this amazing lunch special: two courses, a glass of Victorian wine and coffee or tea for \$35.00!

WHERE Various *The Age Good Food Guide* restaurants across Melbourne.
COST \$35.00

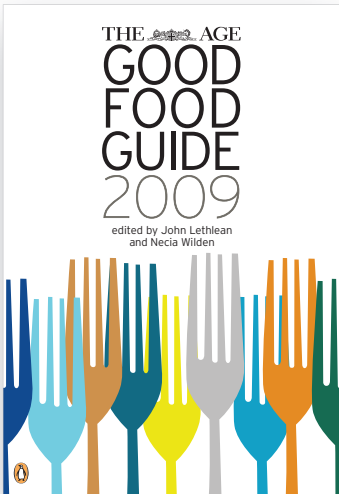
BOOKINGS The menu is available at lunch only and may not be available every day of the week. Check availability and book by contacting individual restaurants directly.

\$ F D V

Dine and Win!

Every time you lunch at a participating restaurant during *The Age Good Food Guide Restaurant Express* go into the draw to win a free lunch every week for a year at participating restaurants. Conditions apply. Details online. Drawn 1 April, 2009. melbournefoodandwine.com.au

EXPRESS YOURSELF IN THE COUNTRY – GO TO PAGE 65 FOR PARTICIPATING REGIONAL RESTAURANTS



Restaurant Name	Suburb	Bookings Phone
By the Bay		
Aja	Albert Park	9645 8388
Albert Park Hotel	Albert Park	9690 5459
Café Di Stasio	St Kilda	9525 3999
C'est Bon	Port Melbourne	9646 2296
Dalmatino	Port Melbourne	9645 6584
Eurodore	Port Melbourne	9646 3499
Gran Sasso	Edithvale	9773 2117
Izakaya Chuji	South Melbourne	9690 7588
Lord Cardigan	Albert Park	9645 5305
Mahjong	St Kilda	9534 8833
Melbourne Wine Room	St Kilda	9525 5599
Mirka at Tolarno Hotel	St Kilda	9525 3088
The Point Albert Park	Albert Park	9682 5566
Sapore	St Kilda	9534 9666
Vivace	Brighton	9596 9511
Lunch in the City		
Bistro Vue	Melbourne	9691 3838
Bluestone Restaurant Bar	Melbourne	9620 4060
Bokchoy Tang	Melbourne	9650 8666
Bopha Devi	Docklands	9600 1887
Bottega	Melbourne	9654 2252
Cecconi's Cantina	Melbourne	9663 0222
Comme Kitchen	Melbourne	9631 4000
The Deck Restaurant	Southbank	9699 9544
Fifteen	Melbourne	1300 799 415
The French Brasserie	Melbourne	9662 1632
Grossi Florentino	Melbourne	9662 1811
Kri Kri Restaurant	Melbourne	9639 3444
Longrain	Melbourne	9671 3151
Maha Bar & Grill	Melbourne	9629 5900
Money Order Office	Melbourne	9639 3020
Oyster Little Bourke	Melbourne	9650 0988
Punch Lane	Melbourne	9639 4944
Red Spice Road	Melbourne	9603 1601
Trunk	Melbourne	9663 7994
Verge	Melbourne	9639 9500
Walter's Wine Bar	Southbank	9690 9211
Fitzroy & Carlton		
Balzari	Carlton	9639 9383
East Imperial	Carlton	9347 3322
Esposito	Carlton	9347 9838
Hotel Lincoln	Carlton	9347 4666
Ladro	Fitzroy	9415 7575
Matteo's	Fitzroy North	9481 1177
Head North, East or West		
Agrodolce	Forest Hill	9894 1081
BCOZ Organic Dining	Hawthorn East	9882 7889
Café Fidama	Yarraville	9687 0133
Church St Enoteca	Richmond	9428 7898
The Courthouse	North Melbourne	9329 5394
The Grand	Richmond	9429 2530
Kingston Hotel	Richmond	9428 5841
Koots Salle à Manger	Kooyong	9822 3809
Le Gourmet	East Melbourne	9416 3744
Libertine	North Melbourne	9329 5228
MamaDuke	Caulfield East	9903 4166
Mercer's Restaurant	Eltham	9431 1015
Richmond Hill Café & Larder	Richmond	9421 2808
Sosta Cucina	North Melbourne	9329 2882
Undertaker	Hawthorn	9818 3944
South of the River		
Bistro Thierry	Toorak	9824 0888
Café Latte	Toorak	9826 5846
Fog Restaurant & Bar	Prahran	9521 3155
Harveys	South Yarra	9867 3605
Livingroom	Malvern	9576 0356
Maris	Malvern	9500 0665
The Montague	South Melbourne	9690 9044

FESTIVAL EVENT PARTNER

THE AGE

Coldstream Hills

Very Special Lunches and Dinners



FOODIES AND FASHIONISTAS' LUNCH

The ultimate indulgence awaits in the heart of the Chapel St Precinct as acclaimed restaurants Aka Tombo Sushi, FOG, Chez Olivier and Palate create a four-course lunch, complemented by award-winning Watershed Wines.

Then it's time for guests to take their VIP seats and enjoy the visual feast as leading fashion designers present their luxe collections on the catwalk.

WHEN 7 March, 12.00PM – 3.30PM

WHERE Grattan Gardens, cnr Greville and Grattan Streets, Prahran

COST \$80.00

BOOKINGS 03 9529 6331

THE SPICE MERCHANTS OF MAGHREB

French Algerian chef at Canvas, Pierre Khodja, will take diners on a culinary journey through the countries that make up his homeland in the Maghreb – Algeria, Morocco and Tunisia.

The night will reflect the generosity and hospitality traditionally offered to friends, parents and guests in the region, and demonstrate how this unique style of cuisine can stimulate as well as satisfy your appetite.

A shared menu will showcase influences of the different peoples who, at one time or another, have settled in the Magreb: African, Islamic, Arab, Ottoman, French, Italian and Spanish. Naturally, the wines will be from the same region.

Be enchanted by Pierre's eclectic use of the herbs and spices that are essential to all Middle Eastern cooking, and in the Maghreb are treasured like gold.

Each guest will receive a gift bag to take home, with recipes, house-made preserves, sauces and spices used in the menu.

Seating is on large shared tables.

WHEN 9, 10 March, 7.30PM – 10.30PM

WHERE Canvas, Level 1, 302-320 Burwood Road, Hawthorn

COST \$110.00

BOOKINGS 03 9819 2200

STROMBOLI AT SOCIETY

Discover the authentic tastes of Sicily with a three-course menu accompanied by superb Italian wines and beer.

Afterwards, settle back for a complimentary exclusive screening of the 1950s classic, *Stromboli*, written and directed by Roberto Rossellini and starring Ingrid Bergman (running time 81 minutes). The Dimattina family, who own and operate Society, originate from this southern Italian island.

WHEN 9 March, 6.30PM – 10.00PM

WHERE Society Restaurant, 23 Bourke Street, Melbourne

COST \$100.00

BOOKINGS 03 9639 2544

BEYOND SUCKLING PIG

Indulge yourself in Adrian Richardson's gastronomic wizardry with the lip-smacking, versatility of pork at a shared table feast. La Luna's prince of pork will conjure up a banquet of sumptuous pork delicacies. The evening's culinary crescendo will build to the hedonistic suckling pig. Accompanied by premium selected wines this unique evening will conclude with La Luna's divine dessert platter.

WHEN 9, 16 March, 7.30PM – 10.30PM

WHERE La Luna Bistro, 320 Rathdowne Street, Carlton

COST \$95.00

BOOKINGS 03 9349 4888

ADRIAN COOKS OFFAL

Roll up your sleeves for an evening of blood and guts, when chef Adrian Richardson cooks offal. Feast on the intestines and organs of our favourite fluffy and furry animals, enjoyed with plenty of wine. Warning: not for the faint-hearted, you may be asked to provide meat eating credentials. Vegetarians and their vegan friends are advised not to attend.

WHEN 8 March, 7.15PM – 10.30PM

WHERE La Luna Bistro, 320 Rathdowne Street, Carlton

COST \$95.00

BOOKINGS 03 9349 4888



DISCOVER SOUTH-WEST VICTORIA'S HENTY REGION AT THE WESTIN

A Taste of the Henty Region

Unwind overlooking the treetops on Collins Street in Allegro Restaurant. Executive chef David Albert's three-course menu will be inspired by the fresh produce of the Henty region, which he has sourced personally. The menu will be matched with our sommelier's unique cellar door wine selections from the same region. Available nightly throughout the Festival. Bookings essential.

WHEN 7 – 23 March, 6.00PM – 10.30PM

WHERE Allegro Restaurant at The Westin, 205 Collins Street, Melbourne

COST \$85.00

BOOKINGS 03 9635 2200

The Contemporary High Tea

Transform your afternoon into one of relaxation with a contemporary high tea, The Westin Melbourne's modern twist on the traditional. Introducing a refreshing selection of treats, the contemporary high tea features superfoods – foods rich in antioxidants and phytonutrients known to improve wellbeing and longevity. Available each afternoon of the Festival.

WHEN 7 – 23 March, 3.00PM – 5.00PM

WHERE Lobby Lounge at The Westin, 205 Collins Street, Melbourne

COST \$45.00

BOOKINGS 03 9635 2200

Late Night Just Desserts

Retreat to the Westin's cool, calm Lobby Lounge after a show or your dinner date. Try a naughty-but-nice night cap of sticky dessert wines, complemented by a sumptuous sweet treat that will change nightly throughout the Festival. The perfect way to unwind at the end of the day.

WHEN 7 – 23 March, 8.00PM – 10.00PM

WHERE Lobby Lounge at The Westin, 205 Collins Street, Melbourne

COST \$20.00

BOOKINGS 03 9635 2200

Very Special Lunches and Dinners

CHURCH ST ENOTECA

Italian Retro Dinner

Taste the influence of Italian cuisine and wine on the Australian dining psyche.

From the genesis of Italian cuisine in Australia post World War II immigration, this five-course dinner will journey through the decades exploring the ingredients, dishes and wines that have found their way onto our tables and into our glasses.

WHEN 13 March, 7.00PM – 11.00PM

WHERE Church St Enoteca, 527 Church Street, Richmond

COST \$120.00

BOOKINGS 03 9428 7898

The Great Italian BBQ

Under the clear blue sky in our very own piazza, the vegetables, seafood and meat for our BBQ will be grilled over open coals using ingredients inspired by Italy's peasant regions. Naturally, like any Aussie BBQ, there'll be beer, albeit Sicilian, followed by Venetian soave and Tuscan chianti.

WHEN 14 March, 12.30PM – 4.30PM

WHERE Church St Enoteca, 527 Church Street, Richmond

COST \$95.00

BOOKINGS 03 9428 7898

Cuisine with Coffee

While coffee has long been a great partner to food, this year chef Ron O'Bryan, together with Veneziano Coffee's David Makin, Australian Barista Champion 2008, will create a five-course menu with specially roasted coffee as an ingredient in each dish. Naturally, the chosen wines will match these inimitable flavours. A dinner for serious diners and coffee aficionados alike.

WHEN 18 March, 7.00PM – 11.00PM

WHERE Church St Enoteca, 527 Church Street, Richmond

COST \$110.00

BOOKINGS 03 9428 7898

GREEK ISLAND SEAFOOD ADVENTURE

Greekalicious' Maria Benardis and Kouzina's Theo Kostoglou team up to take seafood lovers on a gastronomic journey of indulgence across the Greek Isles, with a six-course degustation using the finest Australian seafood with matched wines. The background sounds of the Greek bouzouki and Maria's lively storytelling will reveal even more of the history and culture of Greek cuisine.

WHEN 10 March, 7.00PM – 10.00PM

WHERE Kouzina Restaurant, Midlevel Southgate Complex, 3 Southgate Avenue, Southbank

COST \$150.00

BOOKINGS 03 9682 2999

DEGUSTATION OF THE DECADE

Ten years. Ten courses. Teage Ezard has been described as "fearless", his food as "exciting and mind-blowing". ezard restaurant celebrates its first decade in 2009 and Teage will revisit dishes attracting these descriptions: some which have remained on the menu since opening, some which appear from time to time, and others which have not been seen since their heyday.

WHEN 10 March, 7.30PM – 11.00PM

WHERE ezard, 187 Flinders Lane, Melbourne

COST \$275.00

BOOKINGS 03 9639 6811

PAYSAN NIGHT

Alain Kerambrun, whose experience includes the Michelin-starred Les Freres Troisgros, as well as Stephanie's, Gowing's and Mietta's in Melbourne, joins Melbourne Food & Wine Legend, Richard Thomas, head fromager at De Bortoli Cheese Room, to create a six-course degustation of the food they love, *cuisine de paysan*. Expect at least one offal dish and, naturally, great cheese selected and matured by Richard.

WHEN 10, 17 March, 7.00PM – 10.30PM

WHERE Grand View Hotel, 47 Pearson Street (cnr Hunter Street), Brunswick West

COST \$70.00 food only

BOOKINGS 03 9380 8606

A FRENCH ODYSSEY

Frenchmen Patrice Repellin of Koots and Frédéric Naud from The French Brasserie have known each other for 20 years and have worked together around the world.

Together, the chefs will present a five-course degustation dinner of past inspirations, exploring dishes and influences that helped to shape their approach to their fine culinary art, and to the enjoyment of food.

WHEN 12 March, 7.30PM – 11.00PM

WHERE Koots Salle á Manger, 479 Glenferrie Road, Kooyong

COST \$95.00 includes glass of champagne on arrival

BOOKINGS 03 9822 3809

WHEN 19 March, 7.30PM – 11.00PM

WHERE The French Brasserie, 2 Malthouse Lane, Melbourne

COST \$95.00 includes glass of champagne on arrival

BOOKINGS 03 9662 1632



THE URBAN MARKET

Downtown at Trunk will be the hub for all things Italian as our urban outdoor food market brings a fun, festival-like atmosphere to the city. Throughout our courtyard Nicky Riemer and her team will be running various market stalls, and with tasting plate in hand you can create your own picnic in the garden.

Wander between stalls and graze on regional Italian fare, from swirling pots of polenta with braised pork or roast peppers and charred eggplant, to a giant risotto pan, or sample some of Trunk's salumeria, featuring bresaola, guanciale and rustic terrines. For those with something sweet in mind, try our pasticciere stall with cannoli, biscotti and baked treats.

Italian and Australian wines will feature, along with a range of traditional Italian style aperitivi, all to be enjoyed under the branches of our heritage-listed Coral Flame Tree. Bring an appetite.

WHEN 15 March, 4.00PM – 10.00PM

WHERE Trunk, 275-285 Exhibition Street, Melbourne

COST \$120.00 all inclusive

BOOKINGS 03 9663 7994

EAT AROUND THE WORLD AT WORK

Celebrate Australia's cultural diversity by sharing A Taste of Harmony – multicultural lunches with workmates at local restaurants or at work.

Ask colleagues to bring their favourite dish reflecting their cultural background, or search our website to find participating local restaurants.

Free to join and easy to organise, simply register your business, restaurant or café online to get involved.

WHEN 16 – 22 March

INFO www.tasteofharmony.org.au



Very Special Lunches and Dinners

FROM GREECE TO THE MIDDLE EAST



A Tale of Two Cultures in a Foreign Land

The Press Club welcomes Luke Nguyen from Sydney's Red Lantern, known for his authentically delicious Vietnamese food using secret family recipes. This five-course dinner with beverages will showcase the similar histories of two young chefs and authors – Luke Nguyen and George Calombaris – and how their cultures and family backgrounds have influenced their modern yet very different cooking styles.

This event is supported by Elco Food Company and Bas Foods.

WHEN 18 March, 7.00PM – 11.00PM

WHERE The Press Club, 72 Flinders Street, Melbourne

COST \$185.00

BOOKINGS 03 9677 9677



From Humble Beginnings...

Join chefs Shane Delia and George Calombaris as they take you on a journey, from their mothers' kitchens to the shared experience of an apprenticeship at Hotel Sofitel and finally to their first restaurants. They will treat you to a cooking demonstration, a three-course lunch with wines from Tokar Estate, and a few stories from the heart.

This event is supported by Elco Food Company and Bas Foods.

WHEN 21 March, 12.00PM – 2.30PM

WHERE Maha Bar and Grill, 21 Bond Street, Melbourne

COST \$125.00

BOOKINGS 03 9629 5900

SUSHI IN ANTARCTICA

Melbourne Aquarium's spectacular new space – Antarctica – is the venue for a cocktail event like no other. Meet the stars of the Antarctic – King and Gentoo penguins – while watching Melbourne's best sushi chefs in action including Tadashi Takahashi from Nobu and Shigeo Nonaka from Shoya. Then enjoy their superb creations and other Japanese delicacies with ice wine and sake served from a dramatic ice breaker.

WHEN 12 March, 6.30PM – 8.30PM

WHERE Melbourne Aquarium, cnr King and Flinders Streets, Melbourne

COST \$100.00

BOOKINGS 03 9923 5980

SOUTH AFRICAN FOOD JOURNEY

Although chef Lance Rosen's restaurant menu is an eclectic mix of cuisines, his special Festival dinner will highlight the unique flavours of South Africa, where he spent his childhood. The five courses, including traditional dishes such as boboetie, biltong and sosaties will be matched, with wines from the same region, selected by Johan Fourie from AfriCape Wines.

WHEN 12 March, 7.00PM – 11.00PM

WHERE Rusk Restaurant, 764 Glenhuntly Road, Caulfield South

COST \$65.00, members \$55.00

BOOKINGS 03 9523 7410

GUANGZHOU YUM CHA

Yum Cha is small delicacies called dim sum enjoyed with Chinese tea. Dating from the Ming and Ching dynasties, and a staple of Cantonese culture, dim sum can be steamed, fried, baked, eaten hot or cold. They come in various colours and textures – smooth, soft, crumbly and crunchy.

The Flower Drum proudly invites you to enjoy this Emperor's experience.

WHEN 14 March, 12.30PM – 3.30PM

WHERE Flower Drum Restaurant, 17 Market Lane, Melbourne

COST \$88.00 food and tea

BOOKINGS 03 9662 3655

“Year on year, Melbourne Food and Wine Festival reminds us of our place on the global culinary scene – at the fore! As always it's a joy to be involved, see you there.”

– Shannon Bennett, *Vue de monde*

FROM ROME TO BUENOS AIRES

Join the realms of the food critics at The Latin Experience when Oyster Little Bourke's Joseph Vargetto meets Mauro Callegari, chef at Mandala Wines in the Yarra Valley, in an Italy vs Argentina culinary challenge. Joseph and Mauro will each present three courses, even choosing the wines to match, before guests vote for their favourite dish. You be the judge.

WHEN 16 March, 7.00PM – 11.00PM

WHERE Oyster Little Bourke, 35 Little Bourke Street, Melbourne

COST \$135.00

BOOKINGS 03 9650 0988

EAT.DRINK.CHILLI

Sarti presents a night of heat and passion from Diamante in Calabria, *La sagre del peperoncino* – The Chilli Festival. Chef Riccardo Momesso will arouse your tastebuds with chilli (the aphrodisiac), preparing dishes from the region famous for its fiery history and spicy cuisine.

Plus the “chilli off”, with a prize for the guest who can eat the most chillies.

WHEN 17, 18 March, 7.00PM – 11.00PM

WHERE Sarti, 6 Russell Place, Melbourne

COST \$120.00

BOOKINGS 03 9639 7822

A SALUTE TO ST KILDA

Sapore's salute to St Kilda will celebrate food, wine – and football. From arrival cocktails through four fabulous courses, we will honour the Saints with a red, white and black menu using autumn produce from Victoria's committed providores. If you love St Kilda, football, great food and wine, with views to match, join us at the Riviera end of Fitzroy Street.

WHEN 19 March, 7.00PM – 11.00PM

WHERE Sapore, 3-5 Fitzroy Street, St Kilda

COST \$140.00

BOOKINGS 03 9534 9666



ROMAN BLOCK PARTY WITH GIUSEPPE, ARNALDO & FRIENDS

Melbourne Food & Wine Festival – Closing Party

Twelve months ago Maurizio Terzini and Robert Marchetti from Sydney's acclaimed Icebergs Dining Room and Bar and North Bondi Italian Food moved south to open Giuseppe Arnaldo & Sons – billed as a modern third millennium Roman trattoria – on Crown Riverside.

The minute the place was built they thought what a great place for a party... like they needed an excuse.

Now they are hosting the ‘must be at’ party to celebrate the end of Melbourne Food & Wine Festival 2009 and have invited a few restaurant mates for a global mix of food, drink and music.

There'll be cool snacks and bites prepared by Robert Marchetti, Neil Perry (Rockpool Bar & Grill), Shannon Bennett (Vue de monde) and Shinichi Maeda (Wasabi, Sunshine Coast, Queensland).

And cool drinks too, with professional drinkers Alex Marchetti (Icebergs Dining Room and Bar, Sydney) and Danielle Gjestland (Wasabi, Sunshine Coast, Queensland) presenting different cocktails every hour – with a few twists and turns, naturally.

Spinning jazz records will be Maurizio Terzini.

Definitely the party of the year, so book early as places are limited.

WHEN 22 March, 6.30PM – 9.30PM

WHERE Giuseppe Arnaldo & Sons, Riverside, Crown Complex, Southbank

COST \$95.00

BOOKINGS 03 9694 7400 please call between 9AM – 5PM only

Very Special Lunches and Dinners



WOMEN, WINE, FOOD – A JOURNEY

Italian food and Italian varietals – but from the heart of Victoria.

Women Of Wine is delighted to present Katrina Pizzini and the cookbook, the recipes, the wine and the women behind Pizzini Wines in Victoria's King Valley.

Join us for a degustation feast that's all about Northern Italian (and Northern Victorian) recipes, food and reminiscing. Based on Katrina's first cookbook, *a tavola – family stories and recipes*, and her own culinary adventures that began with cooking at a local café at age 13, the heart of this dinner is a journey told through food; from those early stories and early recipes to learning the art of Northern Italian cooking from her mother-in-law, Rosetta Pizzini.

Join Katrina and Natalie Pizzini and your host, Denise McCann of Women Of Wine, for a four-course dinner matched to wines produced by the award-winning winemakers, Alfred and Joel Pizzini, and share in a fun night of stories, food and wine.

WHEN 18, 19 March, 7.30PM – 11.00PM

WHERE Pizzini Wines, 55 Rouse Street, Port Melbourne

COST \$110.00

BOOKINGS 0407 060 103

THE RICHMOND HILL JOURNEY

A special evening showcasing the evolution of Richmond Hill's menu over the last twelve years. Celebrate old classics whilst learning some new techniques to thoroughly impress at your next dinner party. Gather an insight into the past, present and future of Richmond Hill Café & Larder whilst enjoying five courses with matched wines.

WHEN 20 March, 7.00PM – 11.00PM

WHERE Richmond Hill Café & Larder, 48-50 Bridge Road, Richmond

COST \$120.00

BOOKINGS 03 9421 2808

FRONT OF HOUSE 'ALL STARS'

Melbourne's leading restaurateurs and managers gather on one special night to present signature dishes from their own restaurants matched to their favourite wine. Oyster, Longrain, Verge, ezard and Jacques Reymond, with John Lethlean as MC and Champagne Jacquesson to begin. Every cent from the dinner goes to Streetsmart Australia, helping the homeless of Melbourne.

WHEN 22 March, 7.00PM – 11.00PM

WHERE Oyster Little Bourke, 35 Little Bourke Street, Melbourne

COST \$195.00

BOOKINGS 03 9650 0988

A CULINARY JOURNEY THROUGH SOUTHERN EUROPE

Portello Rosso will take you on a journey through the southern reaches of the Mediterranean, starting on the coast of France and winding our way through Spain, Portugal and Italy. For the Festival we will create a special degustation night focusing on traditional and regional southern European cuisine brought into the modern era, with matching regional wines.

WHEN 11 March, 7.00PM

WHERE Portello Rosso, 15 Warburton Lane, Melbourne

COST \$90.00

BOOKINGS 03 9602 2273

IWDA FEAST

A unique fundraising event for International Women's Development Agency (IWDA), IWDA Feast sees top female chefs and winemakers volunteer their time, food and wine to present a three-course extravaganza celebrating women's role in food and food production in Melbourne, Asia and the Pacific. Guests will enjoy an entrée, main and dessert each prepared by a different chef.

WHEN 22 March, 7.00PM – 11.30PM

WHERE Grand Hyatt, 123 Collins Street, Melbourne

COST \$185.00 (tables of 10 \$1,850.00) plus booking fee

BOOKINGS www.iwda.org.au/feast



MILDURA TO MELBOURNE

Big skies, rich earth, respected wines and abundant local produce are at the heart of what makes Mildura so remarkable. And we're bringing all of this to you in Melbourne, at a bountiful five-course lunch showcasing the region's absolute finest. Enjoy shared plates and shared conversations with your regional host, the woman behind Stefano's Preserves, Lyndall Vandenberg.

WHEN 22 March, 12.30PM – 4.00PM

WHERE Gill's Diner, 360 Little Collins Street, Melbourne

COST \$120.00

BOOKINGS 03 9670 7214

EAST AND WEST, CHOCOLATE'S BEST

A sublime journey of desserts presented by Ramon Morató (of Spain's Chocovic), Darren Purchase and Ian Burch (The Press Club), and Mario Wischniewski (Nobu).

Hosted by George Calombaris (The Press Club), you will have the opportunity to watch as these world-class pastry chefs showcase Chocovic chocolate in signature desserts drawing on flavours from Greece, Spain and Japan.

Starting with a range of savoury dishes, observe the creation of decadent desserts in a theatrical masterpiece of artistry and skill. Enjoy with perfectly paired wines led by sommelier Andrew Phillpot.

Ramon Morató, head of Aula Chocovic, (Spain's first school specialising in chocolate for professionals) was awarded the coveted 'World's Best Chocolate Book' in 2007. Joined by local chefs Darren, Ian and Mario, Ramon will lead you through an entertaining evening where the best of the east meets the best of west.

A night sure to satisfy the most epicurious.

WHEN 22 March, 6.30PM – 10.30PM

WHERE The Press Club, 72 Flinders Street, Melbourne

COST \$165.00

BOOKINGS 03 9677 9677



Casual Bites

BOTANIC BREAKFAST

Take a detour into the cool green botanic world, where a ‘Blakes Feast’ breakfast awaits you.

Follow the leafy garden path to find seasonal fruits and organic yogurt drizzled with honey, sparkling wine and bush tomato with Persian feta tarts. Let our guides escort you past the perfumed flowers to tables of summer berries and coconut muffins.

(Tours depart every 20 minutes.)

WHEN 7, 8 March, 8.00AM – 10.00AM

WHERE Royal Botanic Gardens, Birdwood Avenue, South Yarra

COST \$40.00

BOOKINGS 03 9252 2429

A BOTTOMLESS BOWL OF MUSSELS

Executive chef Ben Wrigley is steaming fresh black lip mussels in the traditional Italian style, and serving them with your choice of four authentic sauces. Accompanied by our famous wood-fired flatbreads, try as many combinations as you like, as often as you like. Matched beer and wine for each sauce also available if you wish.

WHEN 10, 16 March, 6.30PM – 10.30PM

WHERE The Provincial Hotel, 299 Brunswick Street, Fitzroy

COST \$21.50 food only

BOOKINGS 03 9810 0042

RETRO IN RICHMOND

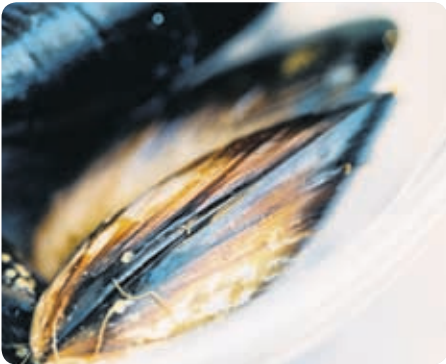
Eat 70s, drink 70s, dress 70s. Fun fond food memories. Join us for classic pub dishes from the 70s. Think angels on horseback, prawn cocktail, veal cordon bleu, steak diane, beef wellington, ham steak and pineapple and carpet bag steak. Add a cold beer, moselle or sparkling pink for a trek back in time to 70s Swan Street.

WHEN 11 March, 7.00PM – 10.00PM

WHERE Precinct Hotel, 60 Swan Street, Richmond

COST \$65.00

BOOKINGS 03 9429 1633



BABA PRESENTS... ANIMAL FARM

A seven-course menu exploring the flavours of Turkey and the Middle East, matched with wines from Spain and Italy. Featuring bone marrow, heart, brains, tripe, liver and kidney mezze, claypots and kebabs, with Turkish delight, gelato and Turkish coffee to finish, this is a culinary feast not for the weak at heart – but for those who eat it.

WHEN 11, 18 March, 6.00PM – 10.30PM

WHERE Baba, 80 Lygon Street, Brunswick

COST \$95.00

BOOKINGS 03 9380 8534

MOTHER OF ALL OYSTER PARTIES

This is the aphrodisiac we had to have. The mother of all oyster parties. The ultimate oyster party of the year, featuring the great oyster wheel frenzy, lots of great entertainment, oyster shucking demonstrations, tastings of oysters from many regions, matched wines, beers and lots of Aquanas oysters, oysters, and more oysters.

WHEN 13 March, 6.00PM – 9.00PM

WHERE Oyster Little Bourke, 35 Little Bourke Street, Melbourne

COST \$69.00

BOOKINGS 03 9650 0988

SCANDINAVIAN GRAYFISH PARTY

The Swedes are passionate about their crayfish, and following last year's popular Scandinavian smorgasbord, this year we're having an (almost) traditional Scandinavian crayfish party. Think Scandos wearing silly hats and bibs while devouring table-long platters of freshwater crayfish and prawns, shooting schnapps and drinking beer, with group singalongs and games. An event not to be missed.

WHEN 14, 15 March, 1.00PM – 4.00PM

WHERE The Exchange Hotel, 39 Bay Street, Port Melbourne

COST \$75.00, child \$55.00

BOOKINGS 03 9810 0058



THE BBQ GOES MULTICULTURAL

The traditional Aussie BBQ goes multicultural, with dishes from Africa, North and South America, Asia and Europe – as well as local favourites – served with selected wine or beer. Relax the afternoon away in the Geebung courtyard, where beating African drums and boisterous Bollywood dancers will add to the atmosphere. Bollywood at a BBQ – now that must be a Festival first.

WHEN 14, 15 March, 12.00PM – 3.00PM

WHERE The Geebung Polo Club, 85 Auburn Road, Hawthorn East

COST \$25.00, child \$15.00

BOOKINGS 03 9810 0032

BIRRICHINO'S PASTA AFFAIR

Biricchino will host a cooking class teaching you the traditional art of pasta making. Here you'll learn the magic of turning flour, eggs, sticky fingers and laughter into mouth-watering pasta. Included is a relaxing afternoon of aperitifs and live music leading to a three-course dinner with the prepared pasta and wine. Or skip the class, and come for entertainment and dinner only.

WHEN 15, 22 March, 3.00PM – 10.00PM

WHERE Biricchino, 315 Montague Street, Albert Park

COST

Pasta Class + Music + Aperitifs + Dinner \$105.00

Music + Aperitifs + Dinner \$75.00

BOOKINGS 03 9696 0117



COUTURE CUPCAKES HIGH TEA

Ladies, slip on your stilettos and make a booking for the most fashionable foodie event this year – Couture Cup Cakes High Tea at Hotel Nest.

Enjoy tea poured from silver pots into vintage teacups, sip some bubbly and choose a delectable morsel from the selection of 'couture cup cakes', personally decorated by leading Australian designers Alannah Hill and Gwendolynne.

WHEN 15 March, 1.00PM – 4.00PM

WHERE Hotel Nest, 111 Victoria Avenue, Albert Park

COST \$50.00

BOOKINGS 03 9699 9744

TASTES OF ST KILDA TEASER

This fabulous cocktail style event will showcase dishes from participating restaurants and announce winners of the Tastes of St Kilda competition, run in conjunction with the St Kilda Rotary recipe book, *Relish*. Dedicated to St Kilda restaurateur and Melbourne Food & Wine Legend, the late Donlevy Fitzpatrick, all proceeds from *Relish* will go to Sacred Heart Mission and Shelterbox.

WHEN 19 March, 6.00PM – 8.00PM

WHERE Linden Centre for Contemporary Arts, 26 Acland Street, St Kilda

COST Free

BOOKINGS 0413 006 395

PIZZA MAKING EXPERIENCE

Ever wanted to make your own perfect thin-crust pizza? You can now. Choose from a selection of gourmet toppings, deliciously cooked in Melbourne's only outdoor wood-fired pizza oven at Beer DeLuxe, Fed Square. Learn the art of pizza making from the experts, experiment with your own personal style and enjoy the rewards of your own culinary experience.

WHEN 21, 22 March, 12.00PM – 6.00PM

WHERE Beer DeLuxe, Federation Square, cnr Swanston and Flinders Streets, Melbourne

COST \$25.00

BOOKINGS 03 9663 0166

Edible Classroom

BREADMAKING WORKSHOP

Join us for an entertaining day of hands-on baking using the magnificent 108-year-old wood-fired ovens at the historic Abbotsford Convent.

Includes:

- workshop with our head baker
- tour of the historic convent
- recipes and baking methods
- basic sourdough techniques
- morning tea, lunch and refreshments
- your own embroidered apron to take home.

WHEN 7, 8, 14, 15, 21, 22 March, 8.00AM – 3.00PM

WHERE Convent Bakery, 1 St Heliers Street, Abbotsford

COST \$120.00, concession \$80.00

BOOKINGS 03 9419 9426

OYSTER CLASS AT CUMULUS INC.

Learn about the secret life of oysters with Andrew McConnell and Steve Feletti, the artisan behind Moonlight Flat Oysters. Learn about the history, production, taste variables and the art of finishing followed by an oyster tasting and shucking lessons. Steve's superb oysters will be complemented by Spanish wines and sherry, presented by Scott Wasley, Australia's leading Spanish wine importer. Limited places available.

WHEN 12, 13 March, 6.30PM – 8.30PM

WHERE Cumulus Inc, 45 Flinders Lane, Melbourne

COST \$75.00

BOOKINGS 03 9650 1445

SALAMI MEISTERCLASS AND SUPPER

Explore the history and art of salami making with Fleischmeister Gerhard Feiner at an interactive salami 'meisterclass' and tasting of a range of traditional European delicacies. Choose to stay on for an entertaining debate over supper, where your host and other industry authorities will discuss what role salami and smallgoods play in cuisine today.

WHEN 10 March, 6.00PM – 10.00PM

WHERE Journal Canteen, 253 Flinders Lane, Melbourne

COST Class only \$45.00, supper and debate only \$75.00, both events \$110.00

BOOKINGS 03 8606 3700

AUSTRALIAN CHEESE SEMINAR

A chance to meet the producers of the award-winning cheeses of the recently announced Grand Dairy Awards. Presentations by the cheesemakers will introduce their specialist handmade cheeses for tasting, and give you some background to the techniques used and flavour profiles. Bring along your questions to this informal seminar and learn more about cheese.

WHEN 18 March, 6.30PM – 8.30PM

WHERE Ormond Hall, 557 St Kilda Road (enter via Moubray Street), Melbourne

COST \$55.00, members \$10.00,

BOOKINGS 0450 637 207

EVERY GREAT WINE NEEDS GREAT CHEESE

Come for an hour or two at your leisure to taste cheese and wine with the experts. Terra Rossa, along with Calendar Cheese and King Island Dairy, plus wine distributors Red and White and Rutherglen Wines, will showcase a carefully selected range of benchmark cheeses that we mature and care for in our very own cheeseroom, paired with the right wine.

WHEN 21 March, 11.00AM – 4.00PM

WHERE Terra Rossa Restaurant Bar, 87 Flinders Lane, Melbourne

COST \$25.00, members \$22.00

BOOKINGS 03 9650 0900

CAE EVENTS

Italian Food, Beer and Language Dinner

These evenings combine boutique Italian beers with Church St Enoteca's modern Italian cuisine. Get a taste for the Italian language while gaining an insight into culture and protocol in an authentic setting. Throughout the evening a CAE Italian linguist will translate the flavours, textures and emotions created by this fabulous meal.

WHEN 9, 16 March, 7.00PM – 9.00PM

WHERE Church St Enoteca, 527 Church St, Richmond

COST \$75.00

BOOKINGS 03 9428 7898

Chocolate Heaven

Join European-trained Arno Backes from Ganache Chocolate in South Yarra for the ultimate chocolate-coated cooking class – a class dedicated to rolling chocolate truffles, creating chocolate shells, perfecting ganache fillings, and sampling the delicious results. Plus stories on the history of chocolate and how to choose the very best for your cooking and eating pleasure.

COURSE CODE DHS47501

WHEN 14 March, 11.00AM – 2.00PM

WHERE Ganache Chocolate, 250 Toorak Road, South Yarra

COST \$99.00

BOOKINGS 03 9652 0611

Cupcakes Galore

Join cupcake devotee Jennifer Graham for an evening dedicated to the world's most fashionable cupcakes. Jennifer will explain why she uses only natural ingredients to create her famous cupcakes, frostings and icings and will demonstrate all the skills required to decorate them to perfection. Take home or sample these cupcake delights. An evening of pure sweet indulgence.

COURSE CODE DHQ69701

WHEN 11 March, 6.30PM – 9.00PM

WHERE CAE, 253 Flinders Lane, Melbourne

COST \$89.00

BOOKINGS 03 9652 0611

