



PRESENTED BY THE AGE

# melbourne food & wine *festival*

# Join In

7 – 23 MARCH  
2009

[melbournefoodandwine.com.au](http://melbournefoodandwine.com.au)



THE  AGE





It is with pleasure that I welcome you to the 2009 Melbourne Food and Wine Festival.

The Melbourne Food and Wine Festival is a world-class event which will showcase Victoria's vibrant food and wine scene at more than 200 events across a 17-day program. This diverse festival program promotes Victoria as one of the world's great food and wine destinations. This reputation is reaffirmed with Melbourne ranked as the leading city in Australia for food and wine in the national 2008 Brand Health survey.

This year thousands of festival-goers will have the opportunity to sample the riches produced by the State's primary producers, gourmet chefs and winemakers. The Festival will bring together industry experts, interstate and international food-lovers, and engage more than 400 events staff and volunteers.

With a full calendar of events at this year's festival, I urge everyone to explore and enjoy the 2009 Melbourne Food and Wine Festival.

John Brumby  
Premier of Victoria



More than any city in Australia, and quite possibly the world, Melbourne offers diners a full table of irresistible cuisine in an amazing range of venues. Dining in our city is a unique, rewarding and accessible experience.

The City of Melbourne is delighted to once again partner with Melbourne Food and Wine Festival. Showcasing the rich tapestry of Melbourne's culinary culture, it reaffirms our city's position as Australia's premier food and wine centre.

The 2009 program offers exciting, delectable and creative gastronomic journeys across our great city. Along with Festival favourites it's wonderful to see enticing new events. Mark the Flathead Festival and the Southern Star Goes Gourmet at Docklands on your calendar, and look out for some interesting places to picnic in the city – you never know what delights await!

Join Melbourne in its love of dining – in laneways, rooftops, outdoors and by the water. Be sure to explore the sumptuous selection at this year's Festival: it's just a taste of what our city offers!

Robert Doyle  
Lord Mayor



It is my pleasure to again join in the celebration of shining a spotlight on Australia's premier food and wine event, Melbourne Food and Wine Festival.

This year sees the return of hallmark Festival events, as well as a continually evolving program that epitomises the excellence of the State's food and wine industry. Events such as the industry forum 'The Global Trends' and the new and engaging Theatre of Ideas, which will provide insights into the minds of culinary leaders, are indicative of the Festival's commitment to innovation and driving the gastronomic agenda in Victoria.

Above all, the Festival is a purveyor of pleasure – so go forth and celebrate Melbourne's vibrant dining culture, or discover regional hospitality at one of almost 70 events across Victoria's stunning regions.

Jacinta Allan MP  
Minister for Regional and Rural Development



Victoria is renowned for its world-class food and wine, and once again the Melbourne Food and Wine Festival will showcase our finest epicurean experiences.

From humble beginnings in 1993, the Festival has developed into a key attraction on Victoria's prestigious events calendar. Recent wins at the 2008 Melbourne Airport Victoria Tourism Awards and the 2008 International Festival and Events Awards confirm that the Festival is deserving of its status as a hallmark Victorian event.

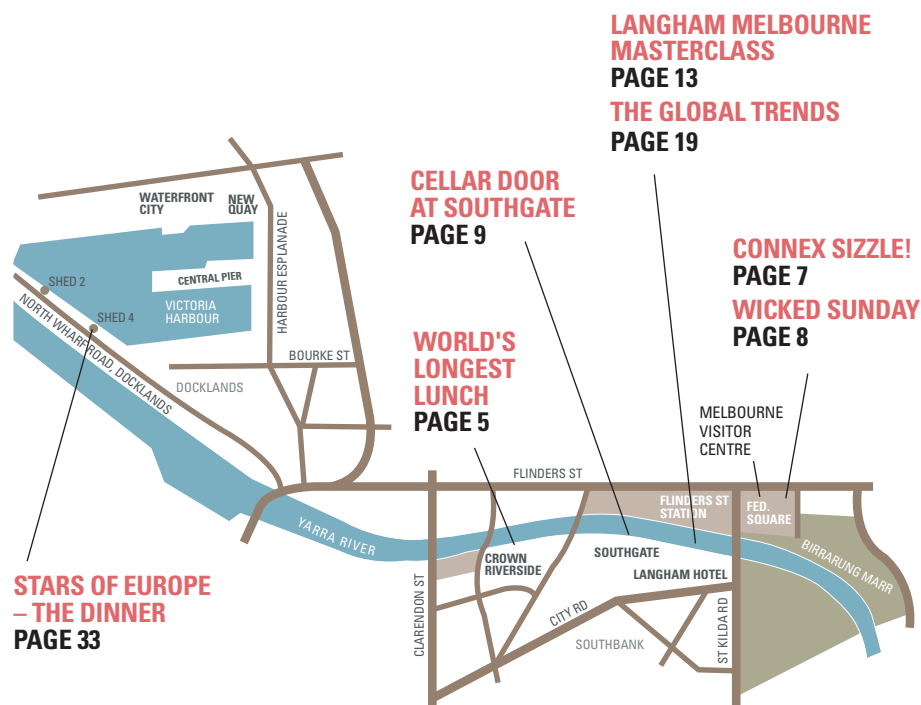
As well as showcasing the best Victoria has to offer, this year's Festival brings the highest calibre of international chefs to the State, who will be taking part in events such as the much-anticipated Langham Melbourne MasterClass.

From celebratory lifestyle events to high-end gastronomy, the Festival offers something for every budget and taste.

I hope you enjoy Melbourne's celebrated food and wine culture and the excitement of the 2009 Melbourne Food and Wine Festival.

Tim Holding MP  
Minister for Tourism and Major Events

# Melbourne Food and Wine Festival Precinct



Over the past five years as Chairman, I have been delighted to observe the evolution of Melbourne Food and Wine Festival into the inclusive and accessible event that it is today.

Visitors to the Festival can expect a program rich in diversity and quality, one that will satiate the curiosity and appetites of enthusiasts across our food-adoring community and beyond. More than 200 events will illuminate the innovation, skills and passion of the producers, artisans, restaurants and others who comprise Victoria's fertile food and wine landscape.

If you are new to the Festival or one of the many to have enjoyed the celebration since its inception 17 years ago, I am certain you will be inspired and entertained by this year's program. Enjoy.

John Haddad AO  
Chairman



Once again, *The Age* is delighted to support the Melbourne Food and Wine Festival, which this year will bring together some of Australia's most passionate food and wine connoisseurs. Just as its hugely popular *The Age Good Food Guide* celebrates the very best culinary experiences that Victoria has to offer, *The Age* will provide comprehensive coverage of the more than 200 events that underpin the Festival, both in our main pages and in our award-winning Epicure section. Reflecting the extraordinary cultural and gastronomic diversity that exists in Melbourne, the Festival will offer a tantalising mix of fine eating and drinking, great conversation and camaraderie. Don't miss it.

Don Churchill  
Chief Executive and Publisher  
*The Age*

**Australia's internationally  
acclaimed celebration  
of food and wine**

# Festival 2009

**Who's the dishiest dish of them all?  
You be the judge, Melbourne.**

In a region defined by its food and wine scene, Melbourne Food and Wine Festival kindles the foodie flame that burns year round. A celestial line-up of culinary stars comes to town, while Victoria's own celebrated chefs, restaurateurs, winemakers, sommeliers, producers, artisans and other champions of good food join the roll call at 250 events taking place across the city and state.

Experience long lunches, global flavours and sprawling grass lawns in unexpected city spaces. Discover new hotspots and re-discover old favourites; have a nibble or linger in degustation. Be nourished by tasty education or pure carnivalesque entertainment as you share with your kids, fond friends and familiar strangers your passion for great food and wine served with a healthy dose of fun.

Join in the festivities to celebrate Melbourne's proud food and wine heritage, engage with the delicious present and sample irresistible insights borrowed from the future.

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[melbournefoodandwine.com.au](http://melbournefoodandwine.com.au)


### LEGEND

Free:  
\$50 and under: \$  
\$51 – \$199: \$\$  
\$200 +: \$\$\$

Metro: M  
Regional: R  
Food Focus: F  
Drink Focus: D

Kid friendly/For kids: K  
Vegetarian friendly: V  
Gluten Intolerant friendly: G





MARINATED EGG YOLKS  
FROM CHEF CARLO CRACCO.  
ACQUA PANNA FROM TUSCANY.

*The story of the egg is as old as the world itself. Chef Carlo Cracco has simply changed the ending, showing that those who think it has reached its last chapter are indeed mistaken. And those who think it makes no difference which water is used to accompany the intense flavour of his marinated egg yolk are just as mistaken. To enhance the pleasures of the palate and bring out the unique savour of his recipes, Carlo Cracco chooses the perfectly balanced, velvety-smooth taste of Acqua Panna, from a beautiful nature reserve in the hills of Tuscany. The water you will find on the world's leading tables.*



**ACQUA PANNA**

FROM TUSCANY, FOR THE LOVE OF FOOD.

# River of Food and Wine

FOLLOW THE CURRENT OF CONVIVIAL CROWDS ALONG THE YARRA RIVER, AS THE FOOD AND WINE FLOWS FREELY THROUGH THE FESTIVAL. ONE DAY A MERRY BUNCH OF OUTDOOR REVELLERS LUNCHING LONG; THE NEXT FED SQUARE BECOMES A SPRAWLING LAWN PEPPERED WITH BBQ LOVERS YOUNG AND OLD.

JOIN US TO STALL HOP AS YOU SIP AND SUP ON LIQUID FRUITS OF THE VICTORIAN VINE, OR TASTE DIVINELY DECADENT MORSELS AT OUR HOMAGE TO ALL THINGS RICH, SWEET AND STICKY. WICKED.

THEN AS DAY TURNS TO NIGHT, SETTLE IN FOR DINING EXPERIENCES IN GLORIOUS RIPARIAN SETTINGS.

EAT, DRINK AND BE EUPHORIC!



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## World's Longest Lunch – Melbourne

FRIDAY 13 MARCH, 12.00PM – 3.00PM, CROWN RIVERSIDE



A Festival classic! Join Australia's longest table as this year World's Longest Lunch celebrates two of Melbourne's great passions – eating alfresco and Italian gastronomy.

The 400-metre white-clothed table will wind along the banks of the Yarra River at Crown Riverside as over 1200 guests add to the visual spectacle of an Italian inspired feast. Let the hustle and bustle of the city swirl around you, as you sip a welcome drink and take your seat. Be absorbed by roving entertainment, lively conversation and a delicious three-course lunch, matched with Victorian wines. Rally a group of friends and treat yourselves to a delectable afternoon – and don't delay – in 2008 this rain or shine event sold out in record time.

Melbourne's first Italian World's Longest Lunch – *that's amore!* Channel 7's Sunrise will make a morning riverside appearance. Early birds, pop down for your chance to glimpse Mel and Kocie, from 6am!

**WHEN** 13 March, 12.00PM – 3.00PM

**WHERE** Crown Riverside

**COST** \$115.00

**BOOKINGS**  
melbournefoodandwine.com.au  
or Ticketmaster 136 100

Vegetarian menu available

**\$ \$ F D V**

### Regional World's Longest Lunch

Over 20 Regional World's Longest Lunches will paint a luscious path through Victoria's most picturesque locations. See the **Explore Victoria** section from page 53 for full details.

### Homeless World's Longest Lunch

Can't make it to World's Longest Lunch? Why not make a donation to help cheer up someone else's life. HEAT (Hospitality Employment and Training), in conjunction with Melbourne Food and Wine, joins HEAT patron Guy Grossi, local chefs and community groups for a very special World's Longest Lunch for the homeless. Purchase a ticket by way of donation to allow a homeless member of our community, or someone at risk of homelessness, to experience and enjoy this iconic event on the lawn of the St Kilda Town Hall.

**COST** \$80.00 donation buys someone less fortunate a seat at the Homeless World's Longest Lunch. All proceeds go to supporting HEAT who dramatically improve the lives of disengaged young people by providing hospitality training and youth support. Donations are tax deductible.

**DONATION LINE** 03 9696 5340



VISIT [MELBOURNEFOODANDWINE.COM.AU](http://MELBOURNEFOODANDWINE.COM.AU)  
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#### PARTNERS







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Nothing beats the flavour of cooking over Heat Beads® Barbecue Briquettes





# Connex Sizzle!

SATURDAY 14 MARCH, 12.00PM – 9.00PM,  
FEDERATION SQUARE,  
RIVER TERRACE AND PLAZA

We celebrate this national icon – the BBQ – in true Melbourne fashion, in a giant backyard, right in the heart of the city. Picture a grassy green lawn in Federation Square, sizzling dishes prepared and demonstrated by Melbourne's best chefs including Botanical's Paul Wilson, Donovans' Robert Castellani and Maha's Shane Delia.

Mosey on down to our Global Char Grill Showcase to sample delicious treats inspired by backyard BBQs from around the globe. Grab a spot on the grass and have a laugh at the afternoon's comedic line-up hand-picked by the Melbourne International Comedy Festival, or settle in the sunny Juliet Wine Garden where you can savour a glass of Victorian pinot. Don't forget to drop by the BBC Australian Good Food stall to say hi to the team!

It's the perfect outing for friends and family – where the kids will even have their own fun backyard activities at Artplay and have the opportunity to discover BBQ secrets of our sporting elite.

Come for lunch, a snack or dinner. See you there!

**WHEN** 14 March, 12.00PM – 9.00PM

**COST** Free entry,

- \$35.00 for four tasting plates
- Sample from a selection of dishes created by Melbourne's top chefs.

## BOOKINGS

melbournefoodandwine.com.au  
or Ticketmaster 136 100

Free F D V K

Don't miss *The Age* on 27 February for your Pocket Guide map to Connex Sizzle!, Cellar Door at Southgate and Wicked Sunday.



FOR FURTHER SPECIFICS VISIT  
MELBOURNEFOODANDWINE.COM.AU  
OR CALL 03 9823 6100



## Plaza Stage BBQ Demonstrations

### Special Guest MC:

- Ben O'Donoghue – who will also demo a recipe from his new BBQ book, *Outdoor*.
- Comedian Dave Callan from Triple J

### SALMON

Robert Castellani  
Donovans



### PRAWNS

Dallas Cuddy  
Verge



### LAMB

Shane Delia  
Maha Bar & Grill



### PORK

Teage Ezard  
ezard / Gingerboy



### VEGETABLE

Karen Martini  
Melbourne Wine Room / Mr Wolf



### LAMB

Adrian Richardson  
La Luna Bistro



### CHICKEN

Matt Wilkinson  
Circa, the Prince



### BEEF

Paul Wilson  
Botanical/Half Moon



\*The above dishes are available for purchase as tasting plates along the River Terrace

## Global Char Grill Showcase

### Special Guest MC:

- Cam Smith – Melbourne radio presenter *Eat it, 3RRR*
- Allan Campion – Melbourne-based chef, food writer and tour operator

### ARGENTINEAN

Mauro Callegari  
Mandala Wines

### FRENCH

Olivier Normandin  
Chez Olivier

### GREEK

Stavros Abougelis  
Stavros Tavern

### INDIGENOUS AUSTRALIAN

Mark Olive  
Black Olive Productions

### VIETNAMESE

John McLeay  
Red Spice Road

\*The above dishes will be demonstrated with samples available

**SIZZLING ENTERTAINMENT BY**



**WHY NOT GRAB THE FAMILY AND HEAD INTO FEDERATION SQUARE ON THE TRAIN? ALL THE BBQ ACTION IS ONLY 50 METRES FROM FLINDERS STREET STATION**



MAJOR PARTNER



PARTNERS





# Wicked Sunday

Roll up, roll up, roll up for the most delectable, delightful and decadent day of indulgence Melbourne has ever seen. All with the atmosphere of an old-fashioned carnival. Indulge and delight your senses with:

- › handmade chocolates
- › global coffee
- › boutique ice cream and gelato
- › specialty cheese
- › artisan cakes and biscuits
- › iced tea at Maha's Tea House
- › sweet treats and much more

**WHEN** SUNDAY 15 MARCH, 10.00AM – 4.00PM  
**WHERE** Federation Square Plaza, River Terrace and Atrium  
**COST** Free entry, activities and food available for purchase  
**BOOKINGS** Not required

Free F D V K



## Here's what else to expect on the day:

### CHOCOLATE PLAYGROUND

Be transported to a world of cocoa inspired creation with demonstrations by chocolatiers and the opportunity to stock your pantry with Victoria's finest handmade chocolates. Temptation beckons adults (only) from the dark world of **7 Wicked Sins**, a sideshow of wicked indulgence... a hidden world of sensory pleasure.

#### Meltdown!

With special guest appearance by renowned international chocolatier Ramon Morató, discover the secrets of the wickedest chocolate desserts with top pastry chefs from your favourite restaurants including The Press Club, Circa, the Prince, Cutler & Co. and Sweet Source café at Meltdown! in BMW Edge. Former pastry chef and current BBC *Australian Good Food* deputy editor Lynelle Scott-Aitken will judge the chef's decadent creations. Drop by the *Good Food* stall to devour the latest issue.

#### Kids Wicked Tour

Take an interactive self-guided tour through Wicked Sunday – find the answers to clues, collect fascinating facts and some special treats! Collect a map and activity sheet at the Ticket Booth at Chocolate Playground.

**WHERE** Atrium and BMW Edge

**COST** \$8.00 entry (kids free)

**BOOKINGS** Tickets available on the day at the Atrium

### CELEBRATE THE BEAN

Travel the world of flavours:

- › Coffee aficionados demonstrate the process of green bean to cup
- › Learn home-roasting techniques
- › Purchase your dream coffee machine
- › Learn about single origin beans
- › Meet specialty roasters and taste their signature blends at Origin Roasters Café
- › Revitalise with a creamy latte or punchy espresso at one of the outdoor café stalls
- › Enter on the day or online to win a coffee machine worth \$3000, [melbournefoodandwine.com.au](http://melbournefoodandwine.com.au)

**WHERE** River Terrace  
**COST** \$2.00 coffees

#### Coffee and Latte Art Training Sessions

**WHERE** River Terrace  
**COST** Free

**BOOKINGS** Register on the day at the River Terrace

#### Home Barista Institute Championship

Amateur coffee enthusiasts are invited to test their skills on the coffee machine and enter the competition for the title of Home Barista Champion.

**WHERE** Celebrate the Bean Stage, River Terrace

**COST** \$55.00 including a Home Barista Institute show bag

**BOOKINGS** Register by 27 February, [melbournefoodandwine.com.au](http://melbournefoodandwine.com.au)

### DISCOVER CHEESE

#### Cheese Market

Cheese enthusiasts, make yourselves known! Nibble and stock your larders from stalls of prize cheeses from our bountiful regions – silky goats, flavoursome blues, velvety bries and more.

**WHERE** River Terrace

**COST** Free entry

#### Cheese DeLuxe – a Cheese and Beer Matching Masterclass

Join Australian specialist cheesemakers at Beer DeLuxe and learn the art of matching Beer with Australian artisan cheeses.

**WHEN** 10.30AM & 3.30PM

**WHERE** Beer DeLuxe

**COST** \$55.00

**BOOKINGS** 0450 637 207

INSPIRED BY COFFEE AND CHOCOLATE-GROWING COUNTRIES, ENTERTAINMENT BY



DON'T MISS *THE AGE* ON 27 FEBRUARY FOR YOUR POCKET GUIDE MAP TO CONNEX SIZZLE!, CELLAR DOOR AT SOUTHGATE AND WICKED SUNDAY.

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ROASTERS WEEK						
Roasters Week is a new series of informal-yet-informative events giving you access to Victoria’s specialty roasters. From palate training and cupping sessions to behind-the-scenes roastery tours, listen to, learn, taste and tour everything there is to know about our continually evolving coffee industry.						
Company name	Suburb	Event Date	Time	Event details	Bookings	Price
Coffee Company	Balaclava	Daily 17 – 22 March	10.00am	Bean Around 40 Years: The Roasting Experience	0419 113 681	FREE
Eureka Coffee/Growers Espresso	North Fitzroy	16 March	6.00pm	Direct from the Source – Australian Grown Coffee	03 9486 1886	\$30.00
Eureka Coffee/Growers Espresso	North Fitzroy	17 March	6.00pm	Direct from the Source – Specialty Coffees from the Region	03 9486 1886	\$30.00
Eureka Coffee/Growers Espresso	North Fitzroy	19 March	6.00pm	Before the Roast – Processing Green Coffee	03 9486 1886	\$30.00
Jasper Coffee	Collingwood	16 March	6:30pm	Jasper Peaberry Coffees – featuring Australian Skybury Estate with Wells Trenfield	1300 JASPER	\$10.00
Jasper Coffee	Collingwood	18 March	6:30pm	ACO Certified Organic Jasper Coffees – Information and Cupping	1300 JASPER	\$25.00
Jasper Coffee	Collingwood	20 March	6:30pm	The Jasper Fair Trade Coffee Story – Information and Cupping	1300 JASPER	\$25.00
Padre Coffee	East Brunswick	17 March	6.00pm	Fair Trade and Beyond – Information and Cupping	03 9939 8422	\$25.00
Padre Coffee	East Brunswick	18 March	6.00pm	Blend or Single Origin and Coffee Ageing	03 9939 8422	\$25.00
Padre Coffee	East Brunswick	19 March	6.00pm	Green to Cup – Walk Through of the Roasting Process	03 9939 8422	\$25.00
Seven Seeds	Melbourne	16, 18 March		Roasting and Brewing Seminars	03 9606 0449	Call for details
St Ali	South Melbourne	16, 18 March	11.00am	Hario Syphon Filter Demonstration by Toshi Ishiwata	03 9686 2990	FREE
St Ali	South Melbourne	17, 19 March	11.00am	St Ali Single Origin Cupping Sessions by Justin Miles	03 9686 2990	FREE
St Ali	South Melbourne	20 March	11.00am	Probat Sample Roasting of Bolivian “Cup of Excellence” Beans	03 9686 2990	FREE
St Ali	South Melbourne	21 March	7.00pm	“Coffee Duck” 8 Course Degustation Menu with Ben Cooper	03 9686 2990	\$100.00
St Ali	South Melbourne	22 March	11.00am	Cupping of Bolivian “Cup of Excellence” Coffee by Justin Miles	03 9686 2990	\$15.00



# Cellar Door at Southgate

SATURDAY 21 & SUNDAY 22 MARCH,  
12.00PM – 5.00PM,  
SOUTHGATE PROMENADE &  
ARTS CENTRE RIVERSIDE TERRACE

Pick up a glass and wander among more than 60 of Victoria's boutique wineries, tasting and stocking your cellar with their latest offerings as you go. Savour familiar drops, discover new favourites and travel the best of Victoria's wine country on foot – in one single day.

Come and go as you please, enjoy a few tastings and head off to one of Southgate's top restaurants for a spot of lunch. Or equally tasty – restaurants including Kouzina, Tutto Bene, Pure South, Walter's Wine Bar and La Camera will be selling tasting plates amongst the wineries (from \$5 – \$10). Throughout the day all Cellar Door vineyard hoppers will also be able to get a taste of Australia's best jazz festival as Melbourne International Jazz steams up the live stage.

**WHEN** 21 & 22 March, 12.00PM – 5.00PM

**WHERE** Southgate Promenade & Arts Centre Riverside Terrace

**COST** \$25.00 per day (includes wine tastings)

**BOOKINGS** melbournefoodandwine.com.au or Ticketmaster 136 100

\$ F D



## Activities Throughout the Day

Free educational sessions will take place on stage, each session is followed by a private wine-tasting tour (tour places are limited; please register on the day at the entertainment stage, located on the Arts Centre Riverside Terrace):

### Learn at Cellar Door

Time	Sessions
12.30pm	Victorian Sparkling
1.30pm	Pinot Noir
2.30pm	Italian Varietals

### Tours at Cellar Door

Time	Sessions
1.00pm	Victorian Sparkling
2.00pm	Pinot Noir
3.00pm	Italian Varietals

## Feature Wineries

All Saints Estate, Bacchus Hill Winery, Balgownie Estate, Bellarine Estate, Berrys Bridge Wines, Best's Great Western, Bluestone Lane Vineyard, Boat O'Craig, Boggy Creek Vineyard, Box Stallion, Brown Brothers, Brumfield Winery, Buller View Wines, Buller Wines, Campbells Wines, Chambers Rosewood, Coombe Farm, D'Angelo Estate Winery, Delatite Winery, Downing Estate, Elgo Estate Wines, Gapsted Wines, Goulburn Terrace, Grampians Estate, Hanging Rock Winery, Hickinbotham of Dromana, Hirsch Hill Estate, Innocent Bystander, King River Estate, Lake Cooper Estate, Lake Moodemere Vineyards, Littore Family Wines, M.Chapoutier Australia, Macedon Ranges Sparkling Showcase, Mandala Wines, McIvor Estate, Miller's Dixons Creek Estate, Milvine Estate Wines, Mitchelton and Preece Wines, Mount Avoca, Mount Cole Wineworks, Mount Langi Ghiran, Pizzini Wines, Punt Road Wines, Rutherglen Estates, Scotchmans Hill, Seppelt Great Western, Seville Estate, Shadowfax Winery, Shelmerdine Vineyards, Smiths Vineyard, Stanton & Killeen Wines, Tahbilk Winery, The Local Collection, Tisdall Wines, Wine Ballarat, Witchmount Estate, Yarra Burn, YarraLoch, Yering Farm Wines, Yering Station

For more information about the wineries please visit [melbournefoodandwine.com.au/cellardoor](http://melbournefoodandwine.com.au/cellardoor)



THE PERFECT  
WINE MATCH,  
ENTERTAINMENT  
PROVIDED BY  
**MELBOURNE  
INTERNATIONAL  
JAZZ FESTIVAL**

## Sanpellegrino Café Society Photography Exhibition

Melbourne's thriving café society culture is all about sharing good coffee, good food and stimulating conversation with friends.

The Sanpellegrino Café Society competition, now in its tenth year, involves selected café society establishments in Melbourne. These cafés were asked to collaborate with a final year Royal Melbourne Institute of Technology (RMIT) photography student to create an image that captures "the art of living" in café society. All 37 images representing Melbourne's most stylish cafés will be on display.

**WHEN** 7 March – 23 March

**WHERE** Mid Level, Southgate

**COST** Free

**BOOKINGS** Not required

## Cellar Door Progressive Lunches

Two-course progressive lunch. Entrée and main course both served with a glass of matched wine. Each course enjoyed in a different Southgate restaurant.

**WHEN** 21 & 22 March, 12.00PM

**COST** Option of \$45.00 or \$65.00 menu

## Cellar Door Progressive Dinners

Three-course progressive dinner. Entrée and main course both served with a glass of matched wine, dessert served with tea or coffee. Each course enjoyed in a different Southgate restaurant.

**WHEN** 22 March, 6.00PM

**COST** Option of \$65.00 or \$85.00 menu

**WHERE** Participating Southgate restaurants, on the banks of the Yarra River

**BOOKINGS** 03 9699 4311

For bookings and to view the full dining program, please refer to [southgate-melbourne.com.au](http://southgate-melbourne.com.au)

DON'T MISS *THE AGE* ON 27 FEBRUARY FOR YOUR POCKET GUIDE MAP TO CONNEX SIZZLE!, CELLAR DOOR AT SOUTHGATE AND WICKED SUNDAY.



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OR CALL 03 9823 6100

PARTNERS





# By the Riverside



## FLATHEAD FESTIVAL AT DOCKLANDS

Melbourne's fish and chip enthusiasts will love the Flathead Festival at Docklands.

Docklands presents a tempting selection of waterfront restaurants, cafés and bars offering a range of cuisines including Japanese, Indian, Italian and Greek, to mention just a few.

Visit the restaurants to discover their individual variation on traditional fish and chips fitting with their custom cuisine. Or be tempted by the delicious familiar fish and chips we all love, available at a number of eateries.

Eat in for lunch or dinner, or find a bench seat on the water's edge to enjoy the stunning views with a take-away meal.

For a day out on the weekend, visit Docklands on Saturday or Sunday to take advantage of the music and free family entertainment that will bring the waterfront to life.

The Flathead Festival at Docklands is on at lunch and dinner at various service times. Visit [www.newquay.com.au](http://www.newquay.com.au) or [www.waterfrontcity.com.au](http://www.waterfrontcity.com.au) for restaurant details, menus and times.

**WHEN** 9 March – 15 March, 12.00PM – 10.00PM

**WHERE** NewQuay & Waterfront, Docklands Drive, Docklands

**COST** Free entry, food and beverages available for purchase



## SOUTHERN STAR GOES GOURMET

Experience an exciting new addition to the Melbourne Food & Wine Festival this year as the Southern Star observation wheel goes gourmet.

Located at Waterfront City, and flying to a spectacular 120 metres high, Southern Star is the only observation wheel in the Southern Hemisphere.

For one night only, you and your friends can dine on a feast from regional Victoria, while also having experienced breathtaking 360 degree views of Melbourne, Port Phillip Bay and beyond.

Our chefs will provide the freshest produce and finest wines from the Yarra Valley, Mornington Peninsula, Daylesford and the Macedon Ranges.

Your experience will commence with a flight in a private cabin and then continue in our Star Room with a variety of tasting plates from these marvellous regions. After enjoying the sights from the Star Room and Southern Star, you can visit the shops and laneways of Melbourne's newest shopping hub – Harbour Town. Food, wine and retail therapy – very Melbourne.

**WHEN** 20 March, 6.30PM – 12.00AM

**WHERE** Southern Star Observation Wheel, 101 Waterfront Way, Docklands

**COST** \$185.00

**BOOKINGS** 03 8688 9666



## A NIGHT OF BLUES

A Night of Blues – a celebration of fine food, wine, blue cheeses and, of course, blues music – returns to the Melbourne Convention and Exhibition Centre (MCEC).

This previously sold-out event unites leading Australian cheese and wine experts, Helen Waterworth and Roy Moorfield, with resident food specialist, MCEC's executive chef. Helen is an accredited cheese judge and has been associated with King Island Dairy for 13 years. Roy is a writer and adviser to Cathay Pacific Airlines on Australian wines for the past 17 years.

Begin the night sipping a glass of sparkling wine, followed by an hour tutorial matching wonderful blue cheeses, selected by Helen, with exclusive Victorian wines, courtesy of Roy.

The night heats up in the stunning Clarendon Room, where a divine supper awaits. Finally sit back and enjoy the night as Paul Williamson's Hammond Combo plays sultry blues tunes.

Join them to celebrate a night of three great passions: cheese, wine and music!

**WHEN** 20 March, 6.45PM – 10.30PM

**WHERE** Melbourne Convention and Exhibition Centre, 2 Clarendon Street, Southbank

**COST** \$110.00

**BOOKINGS** 03 9235 8205



## VIVALDI'S LAST MEAL

Food and music will come together in a way never seen before in Vivaldi's Last Meal – the gastronomic music event of the year. Award-winning TV cook and author, Stefano de Pieri, and his internationally acclaimed organist brother, Sergio, will take the stage, accompanied by L'Orchestra delle Quattro Stagioni, conducted by Maestro Guy Noble, the former ABC Breakfast host.

Both a cooking show and a concert, Vivaldi's Last Meal will leave your tastebuds tingling, with fine Italian dishes prepared on stage by Stefano, while Sergio will join the orchestra in performing fine music of great Italian composers, including of course Vivaldi's *Four Seasons* and Albinoni's *Adagio*. If you have never seen a chicken stuffed on a concert hall stage, or witnessed pasta kneaded to sounds of Rossini, then this is the concert for you.

If music be the food of love, play on.

**WHEN** 21 March, 2.00PM – 4.00PM and 8.00PM – 10.00PM

**WHERE** The Arts Centre, 100 St Kilda Road, Melbourne

### COST

A Reserve \$83.00  
B Reserve \$64.00  
C Reserve \$42.00  
(plus booking fee)

**BOOKINGS** Ticketmaster 136 100

*“Over my travels I’ve been lucky enough to gather many memorable foodie experiences, but I’ve never seen an international lineup of chefs quite as impressive as that of Langham Melbourne MasterClass – 29 Michelin stars in total, amazing! Just one of the reasons I can’t wait to return to Melbourne and the Festival in March.”*

– Shane Obsborn, *Pied à Terre*



# By the Riverside

## TASTES OF SOUTHGATE

Southgate on the banks of the Yarra River, proudly offers a night to remember with a sumptuous five-course degustation dinner. The Tastes of Southgate Degustation Dinner allows diners to experience five courses at five different Southgate restaurants, all on one evening!

Let Southgate's chefs spoil you with some of the best dining experiences Melbourne has to offer whilst enjoying the beautiful Yarra River and the spectacular views of the Melbourne City Skyline.

There are two price points; \$85.00 and \$135.00 per person. Appetiser, entrée 1, entrée 2, main and dessert courses will all be served with a glass of matched wine and dessert will also be served with tea or coffee. In accordance with the responsible serving of alcohol, all wines will be served as a 75ml pour.

To view the full line up of options and to make your booking please visit [www.southgate-melbourne.com.au](http://www.southgate-melbourne.com.au) or phone 03 9699 4311. Payment must be made to secure bookings.



**WHEN** 10 March, 7.00PM sharp

**WHERE** Southgate, on the banks of the Yarra River, Southbank

**COST** \$85.00 or \$135.00 options

**BOOKINGS** 03 9699 4311

## THE SECRET VINEYARD

Discover one of Melbourne's most intriguing properties, only 4kms from the city centre. Enjoy a leisurely, Tuscan-inspired four-course lunch in a beautiful vineyard setting beside the Yarra River, in Kew. Wines by Studley Park Vineyard and Knight Granite Hills, and food by Society Restaurant, in conjunction with Silver Palate Productions. 120 guests only.

**WHEN** 8 March, 1.00PM – 4.00PM

**WHERE** Studley Park Vineyard, via Walmer Street, Abbotsford, then cross footbridge, enter vineyard via pedestrian gate

**COST** \$100.00

**BOOKINGS** 03 9495 0622

## DINE ON THE NILE ON THE YARRA

A dinner experience featuring the tantalising cuisine and dynamic music and dance of Africa. Coordinated by AMES Social Enterprise program which provides opportunities for refugees and migrants to gain employment skills.

Featuring a delicious three-course African dinner and matching wines, all prepared and served by the program's qualified hospitality graduates. Music and dance performances by Melbourne's diverse African community.

**WHEN** 14 March, 7.30PM – 11.30PM

**WHERE** Mercantile Rowing Club, Boathouse Drive, Melbourne

**COST** \$150.00

**BOOKINGS** 03 9938 4713

**“The difference between good and great cooking is in the quality of the ingredients.”** ROLLO MORGAN  
Good food and wine devotee.

If Rollo Morgan is going to cook at home he insists on the best ingredients and like any foodie, he appreciates that if you start with the finest ingredients, you'll end up with the best result. That's why for quality and value he shops at the Prahran Market. Maybe you should discover Rollo's cooking secret for yourself. Prahran Market. The food lovers market.