

The Spring Graze

SEPTEMBER EVENTS LISTING

Event	Details
<p>APHRODITE'S FEAST</p> <p>Gather around Aphrodite's table and join Vicki Peppos on a Spring food odyssey!</p> <p>Marry gorgeous, farm fresh Spring lamb from LambDirect and beautiful seasonal produce with ancient Greek flavours.</p> <p>Learn dolmathes, mussels 'Macedonian', white taramosalata, saganaki, herb keftethes, the best mousaka, sticky bougatsa, baklava and loads more!</p> <p>Hellenic 'gefsi' with a feast, facts and affection...and a second helping!</p>	<p>When 4, 11, 18, 25 September, 10:00AM - 3:30PM</p> <p>Where The Sweet Greek, 18a Houghton Road, Oakleigh</p> <p>Cost \$89.00 (includes shopping trip and lunch)</p> <p>Bookings 0411 133 528</p>
<p>BAYSIDE BURSTS INTO SPRING</p> <p>Spring is in the air at The Mentone Hotel. The Victorian countryside around us is coming to life again so let's enjoy all its offerings.</p> <p>Enjoy a 2/3 course meal which boasts a bountiful array of Food & Wine produced right here in Victoria. Celebrate the birth of spring with fresh cheeses from the Yarra Valley, or try the tender lamb from Gippsland.</p> <p>As the warmer months arrive, the buds burst in all our fantastic wineries. Sip on Pinot Noir from the Morington Peninsula or Pinot Gris from the Yarra Valley Spring back into action & experience all that's great about our local produce. Fantastic menu options available.</p>	<p>When 1 - 30 September, 12:00PM - 9:30PM</p> <p>Where Mentone Hotel, 95 Beach Road, Mentone</p> <p>Cost Prices from \$35.00</p> <p>Bookings 95850088 Spring Graze</p>

BEEF TARTARE SPRING

This spring enjoy our Victorian produce menus with dishes like Spring Hopkins River Beef steak tartare with crusty bread and spring salad.

Hopkins River Pastoral Co has raised cattle amongst the graceful red gums under the picturesque Grampians at Dunkeld in the heart of Western Victoria for almost sixty years.

Hopkins River Beef is produced with a unique sustainable agriculture process that boasts a low carbon 'hoof print'. The process includes soil carbon sequestration. The low hoof print process stores more carbon in Hopkins River Beef soils than the production of their tasty beef emits. Cattle waste (rich in nitrogen) is captured, collected and stored.

When 1 - 30 September,
11:30AM - 10:30PM

Where Republica,
1A-1D 10-18 Jacka Blvd,
St Kilda Sea Baths, St Kilda

Cost \$18.00

Bookings 03 8598 9055
No booking required

BELTANE FEAST

Biodynamic baron Neil Prentice (Holly's Garden / Prentice Wines) and Organic oracle Will Flamsteed (Smiths Vineyard / Flamsteed Wines) join hands and ring-a-spring-rosey to celebrate 'Beltane' - the ancient pagan spring-fling. Libertine's head chef Andre de Laine will create a four-course menu to align the moon, the stars and the earnestness of these spectacular wines, which will include Neil's own acclaimed, grass-fed wagyu.

When 7 September,
7:00PM - 10:00PM

Where Libertine,
500 Victoria Street, North Melbourne

Cost \$110.00 per person

Bookings 03 9329 5228

SPRING FRENCH SUNDAY LUNCH

Come and embrace Sunday Lunches, Four courses in a communal and relax manner, with spring organic, home grown and market sourced produces. A great way to enjoy the best of Victoria's wine and produce with family and friends. The wines are by the carafe and from Crittenden Estate (Rollo Crittenden was just named 'Young Gun' winemaker 2010) - The wines are all from the most recent vintage and have just been released. Shiraz, Chardonnay and Rose - perfect springtime drinking

When 5, 12, 19, 26 September,
12:00PM - 3:00PM

Where Embrasse,
312 Drummond Street, Carlton

Cost \$62.00 per person for 4 courses

Bookings 03 9347 3312



BEST SPRING AT THE DRUM

Every Monday for the month of September, Executive Chef Anthony Lui will be presenting a dinner banquet showcasing the best that Victoria has to offer to celebrate all that is good for Spring. Ingredients such as crayfish, lamb, new season vegetables and produce all designed to complement each other in a luxurious tasting style menu with Victorian wines to match each course.

When 6 September,
6:00PM - 11:00AM
13, 20, 27 September,
6:00PM - 11:00PM

Where Flower Drum Restaurant,
17 Market Lane, Melbourne

Cost \$165.00

Bookings 0396 623 655

ESSENCE OF SPRING DINNER

International Chef Damien will be using local spring milk fed lamb. The meat is the most rich and flavoursome on offer. This years' spring lamb is expected to be one of the finest in many, due to the good rains which in turn have provided high grass production, therefore producing rich, full flavoured meat.

Chef Damien will be purchasing whole lambs and utilising every cut including leg, loin, shoulder and rack, allowing each guest to indulge in different cuts of the sweet spring meat. This more traditional method of butchery allows the chef to showcase a wide range of lamb dishes using all cuts, and to provide minimal waste.

To complement our delicious lamb dishes, other local seasonal produce will be adapted to the menu, including the freshest spring creek organic vegetables to conjure up the earthy flavours of the season. The local 'Meredith Dairy', (located 30 minutes from Ballarat) produces some of Australia's best sheep and goats' cheese. The dairy will be providing a selection of cheese and spring milk from their most favourable production of the year. There will also be local farmhouse honey and cream on the menu.

With all this divine food on offer, fine wine is in definite need. A new wine by single vineyard 'Tom Boy Hill', Ian Watson will be released. The evening will include the opening of some of their most recent wines, along with wines from various years, including the 'Tom Boy' chardonnay and pinot noir.

The four course dinner comprising of two entrees, a main of 'spring lamb', with dessert or cheese. Wine matching will be available on the night or will be on offer to be purchased by the glass.

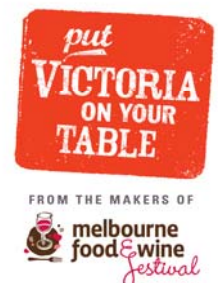
Come and dine with us at Lydiard Wine Bar and experience our full bodied, sweet flavour of the fabulous season of 'Spring.'

When 23 September,
7:00PM - 11:45PM

Where Lydiard Wine Bar,
15 Lydiard Street North, Ballarat

Cost \$68.00 Four course dinner including two entrees, one 'Spring lamb' main and dessert or cheese

Bookings 03 5327 2787



FINAL DESTINATION

This spring join chef Paul Cooper for a five course menu showcasing Victorian spring produce from boutique regional farms and dairies. Cooked in a French provincial style that allows the produce to shine, each course has been carefully sourced and prepared, to show how good Victorian produce is, and ensure that it has a story to tell about how it reached its Final Destination.

When 6 - 30 September ,
6:00PM - 9:30PM

Where The Provincial Hotel,
299 Brunswick Street, Fitzroy

Cost \$60.00

Bookings 03 9810 0042

FREDERICK ROSE & CEVICHE

Pairing our estate grown new Spring release Pinot Meunier Saignee and beautiful Westernport King George Whiting Ceviche with Flinders tomato and Main Ridge avocado.

To be enjoyed overlooking the vineyard as it bursts into spring. Taste the additional new releases at the cellar door, including our crisp sparkling cider made from Main Ridge apples!

When 1 September - 1 December,
12:00PM - 9:00PM

Where Mantons Creek Vineyard,
240 Tucks road, Shoreham

Cost Prices from \$20.00 small glass of wine with ceviche

Bookings 03 5989 6264

GAME INSPIRED GRAZING PLATE

The Royal Mail Hotel is passionate about game food. Our game inspired Grazing Plate is well loved by our locals & food enthusiasts & for the month of September our Spring Grazing Plate will feature Victorian produce, matched with a glass of Victorian wine!

Our Spring Grazing plate is an antipasto style selection of hot & cold meats, cheese & olives. This September our Grazing plate will feature Victorian produce such as Redesdale wild Rabbit, Yarra Valley Venison, Buxton trout, Barfold olives, Meredith goat's cheese & Dench organic sourdough bread.

For the month of September we'll match the Grazing plate with a glass of wine from Victorian wineries. The Royal Mail Hotel's spring grazing plate is a unique opportunity to sample a selection of spring game meats & seafoods, if you're Game!

When 1 - 30 September ,
12:00PM - 3:00PM
1 - 30 September ,
6:00PM - 9:00PM

Where Royal Mail Hotel on Spencer,
519 Spencer Street, West Melbourne

Cost \$35.00
Grazing plate & glass of wine

Bookings Spring Graze Grazing plate & wine available for Lunch & Dinner Monday to Saturday. Bookings appreciated but not required



GREENVALE MEAT CELLAR DOOR DAY

Join us for cooking demonstration from Amanda Kumnick of Greenvale Meats who will educate about the wonders of spring lamb, how to buy it, what to look for, and the different ways to cook it. Greenvale Meats grass feed their cattle, sheep and pigs to provide the freshest, tenderest meats. The western Victorian paddocks are alive with spring lambs!

It's time to spring into spring with wine and local produce tastings. Sample lamb loin chops matched with cool climate shiraz which is surely a match made in heaven.

Where else should you be on Father's Day?

When 5 September,
12:00PM - 5:00PM

Where Grampians Estate Great Western Wine Centre, 1477 Western Hwy, Great Western

Cost Free

Bookings 03 5354 6245 No Booking required

HENTY REGION SPRING DINNER

Join us at the Darriwill Farm Cafe Restaurant for the Mulleraterong 2010 Appeal Gourmet Food & Wine Dine. Showcasing local spring produce and the Henty regions finest wines and a five courses dinner.

Local producers include; Darriwill Farm, Henty Estate, Mount Pierrepont Estate, Tarrington Vineyards, Hopkins River Beef, Verschurens Vegetables, Allfresh Seafoods, Luv-a-Duck, Glenelg Chocolates and Gravity Coffee.

When 16 September,
6:30PM - 11:30PM

Where Darriwill Farm,
169 Gray St, Hamilton

Cost \$95.00

Bookings 03 5571 2088

KYNETON WINE SHOW DINNER

A special regional dinner will be a feature event in Kyneton this September. Our famous local chefs will feature a fabulous spring themed dinner with all wines from the Kyneton Agricultural Show on tasting. Winners and Wine of the Show 2010 will be announced at the dinner, its one not to be missed!

When 18 September,
7:00PM - 11:00PM

Where St Marys Hall,
Hutton St, Kyneton

Cost \$75.00 per person all inclusive

Bookings 03 5423 4225



LA PRIMAVERA SPRING LAMB

A celebration of the new life of Spring. Chef Michel Renoux - Ageing Frog Fish Bar, Beechworth and Amulet Vineyard, Beechworth are toasting in Spring with a three course lunch featuring seasonal fare.

Guests will enjoy the stunning vista of the surrounding hills and valleys with a short drive from Beechworth.

When 5 September,
12:00PM - 4:00PM

Where Amulet Vineyard,
1036 Wangaratta Road, Beechworth

Cost Prices from \$49.00
Optional matching beverages extra

Bookings 03 5724 0420
Bookings essential : limited numbers

LIKE TAPAS, WINE & ART

Spring means budburst at Rocky Passes Estate. Enjoy a Spanish menu, wine tastings and local art in the gentle foothills of the Strathbogies. Meet the makers; enjoy local food, wine and art in the intimate cellar door at Rocky Passes. Take an easy day trip from Melbourne ... or stay and see more of what we have to offer in the area.

When 5, 12, 19, 26 September,
11:00AM - 5:00PM

Where Rocky Passes Estate,
1590 Highlands Rd, Whiteheads Creek

Cost \$23.00
Chef's special of 3 tapas plus a glass of wine

Bookings 03 5796 9366



LOCAL SPRING RECIPES AT PRAHRAN MARKET

Every Thursday in September, Prahran Market is holding FREE cooking demonstrations to help you enjoy delicious local Spring produce.

Tired of the same old recipes or want to learn new tricks? Prahran Market invites you to come to our 5 cooking demonstrations using fresh Victorian grown food.

Come and go as you please, ask questions, sample and learn new tricks. Free recipe sheets are provided (and also uploaded onto our website) so you can recreate the dishes at home.

2 September - Mini desserts using Victorian spring fruit - Victoria Smith
9 September - Afternoon tea made with local Spring produce - Jackie Middleton

16 September - Using fresh Victorian eggs, frittata, the perfect poached egg, scrambled eggs and a different twist on quiche - Victoria Smith

23 September - Comparing avocado varieties; salsas for Victorian seafood and chicken - Jackie Middleton

30 September - Locally grown potatoes - learn your varieties and which cooking methods suit them, the perfect mash and a new twist on potato salad - Victoria Smith

When 2, 9, 16, 23, 30 September,
10:00AM - 2:00PM

Where Prahran Market,
163 Commercial Road, South Yarra

Cost Free

Bookings No booking required

LULO LA FERIA DE PRIMAVERA

Lulo, with Chefs Matt Waldron and JP Dargan, invite you to join them in celebrating the arrival of Spring. Taking inspiration from Spain's traditional Spring festivities, which in turn evolved from Pagan seasonal ceremonies, we will be making "the old, new again".

Our Feria De Primavera translates to a leisurely six course degustation dinner showcasing Victorian spring produce such as White Asparagus, Artichokes, Lamb and Cheese to be accompanied by local offerings of classic Spanish grape varieties from well known Victorian producers such as Crittenden and Tar & Roses.

When 20 September,
7:00PM - 10:00PM

Where Lulo,
798 Glenferrie Road, Hawthorn

Cost \$95.00 6 Course Degustation
including Wines

Bookings 03 9818 8321



MAKE PASTA WITH MANGA MANGA

Learn to create authentic home-made pasta like our mamma's. Using spring's first fresh peas, broadbeans and artichokes to make sauces and ravioli fillings that go perfectly with fresh pasta. Share an espresso with biscotti or a glass of Prosecco whilst exploring the richness of this time-honoured tradition.

During this two hour workshop you will learn:

- our mum's generations-old pasta making tips
- techniques on how to achieve the perfect pasta dough
- the all important sauce rules that govern the world of pasta
- different methods of preserving fresh pasta

Workshop groups are small, venue is homely, and atmosphere relaxed so all your pasta questions can be answered.

This class is a must for lovers of pasta.

When 4 September,
10:00AM - 12:00PM
10 September,
10:30AM - 12:30PM
16 September,
7:00PM - 9:00PM

Where Various

Cost \$60.00
Non-subscribers \$80.00

Bookings 0413 526 902

MAMA LUCIA'S SPRING PORK RACK

Mama Lucia's Oven Roasted Pork Rack with "Pepperoni fritti"
Roast Pork & a glass of pinot noir for \$30, available for lunch, Monday - Friday throughout September

Ever experienced a spring in Roma? Transport yourself this September to Sarti's rooftop terrace for "Mama Lucia's Oven Roasted Pork Rack". Dishing up a new take on his mother Lucia's glazed pork, this modern interpretation will deliver hints of caramelized capsicum and citrus to the palette. Matched with the bright cherry fruit of Hoddles Creek Pinot Noir, this lunch special will unveil the bright and nectarous flavors of spring; we have all been waiting for.

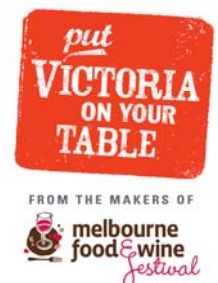
With the support of Hoddles Creek winery, and organic pork suppliers - Western Plains, Sarti proudly pays homage to the keepers of organic and local produce of Victoria.

When 1 - 30 September,
12:00PM - 3:00PM

Where Sarti,
6 Russell Place, Melbourne

Cost \$30.00
Roast Pork & a glass of pinot noir,
available for lunch, Monday - Friday
throughout September

Bookings 03 9639 7822



NICKY AND KAREN LOVE SPRING

Nicky Riemer and Karen Martini love Spring and they are finding ways to celebrate it every Sunday with a long lunch and at the height of the season with a feature dinner.

Every week a collection of new dishes to share feature the best of the season and the best of our local suppliers before showcasing slow cooked Rutherglen Spring lamb, "Abbachio".

We will be sourcing the milkiest of ricotta for Nicky's baked ricotta and wild honey and Marcus is leaving no vineyard unturned to make available the best Victorian Italian varieties on the wine list.

When 1 September - 1 December,
12:00PM - 10:00PM
26 October,
7:00PM - 11:45PM

Where The George Melbourne
Wine Room,
125 Fitzroy Street, St Kilda

Cost Prices from \$45.00

Bookings 03 9525 5599

ORGANIC FARMERS MARKET

Queen Victoria Market, the first market to bring organic produce to Melbourne, brings you a new concept in Farmers' Markets this spring.

Still Melbourne's largest collection of Organic Produce businesses, we take pride in ensuring that our organic retailers are properly certified by the governing organic bodies.

The Organic Farmers' Market, the first in Melbourne, will complement the Market's existing organic offer with selected regional producers showcasing their new spring choice foods and wines.

Meet growers and food artisans who truly understand sustainable farming methods.

Be the first to enjoy this organic experience!

When 5 September,
9:00AM - 4:00PM

Where Queen Victoria Market,
Cnr Queen and Victoria Streets,
Melbourne

Cost Free

Bookings No booking required

PENINSULA PLATES

Enjoy sparkling spring bay fish and biodynamic treats grown exclusively for us on French Island for lunch during September. "Peninsula Plates." The gems of The Mornington Peninsula will feature at The Vines of Red Hill in the Chef's 2 course daily creation menu. Matched with a glass of local wine for only \$35.00.

When 1 - 30 September ,
12:00PM - 3:00PM

Where Vines of Red Hill,
150 Red Hill Road, Red Hill

Cost \$35.00

Bookings 03 5989 2977



PYRENEES PLEASURES

Celebrate the Spring release of 2009 Warrenmang Sauvignon Blanc and 2009 Warrenmang Estate Chardonnay, join other wine lovers in the Pyrenees when Warrenmang's Executive Chef Daniel Jones and Winemaker Sean Schwager join forces to bring you three delicious courses superbly matched to five fabulous 4 and 5 star premium vintage wines.

Luigi Bazzani's rustic European style restaurant has been recommended by The Age Good Food Guide for 19 years... and you'll understand why as you sip, savour and enjoy all the pleasures that the Pyrenees has to offer.

When 5 September,
11:30AM - 3:30PM

Where Warrenmang
Vineyard & Resort,
188 Mountain Creek Road, Moonambel

Cost \$65.00 Includes three courses and all wines plus an underground barrel hall and winery tour and 20% off any wines purchased at cellar door

Bookings 03 5467 2233
ring the vineyard direct or email
mail@warrenmang.com.au

REGIONAL PRODUCE MARKET

The Regional Producers' Market at Queen Victoria Market recognises the important link between farm produce, farmers and markets. Located in the centre of the vibrant and bustling Queen Victoria Market, it will showcase seasonal food and wine from country Victorian regions including the High Country, Yarra Valley, East Gippsland and Mornington Peninsula.

The spring launch event for Market Week, the Regional Producers Market celebrates the start of Spring at the Market; bringing to Melbourne the very best of regional Victorian produce and the producers who know it best. Visit the Market to celebrate the abundance of seasonal produce!

Visit qvm.com.au for a full event listing.

When 19 September,
9:00AM - 4:00PM

Where Queen Victoria Market,
Cnr Queen and Victoria Streets,
Melbourne

Cost Free

Bookings No booking required

SATURDAY LAZY GRAZING

Join us at The Commoner for Lazy Grazing in September in the form of plates of beautiful seasonal Victorian produce to share with people you like. Celebrate Spring and the best that Victoria has to offer. It has been an awfully long winter... Why don't you say goodbye to it in style...

When 4 - 25 September,
12:00PM - 3:00PM

Where The Commoner Restaurant,
122, Johnston St, Fitzroy

Cost \$55.00 Food cost per head

Bookings 03 9415 6876



SEASONAL STARS

Queen Victoria Market celebrates Spring!!! Visit the Market to see how the likes of Adam D'Sylva, Geoff Lindsay and Peter Howard create their signature dishes with seasonal produce.

Adam D'Sylva - Tues 21st

"Spring is the time for all things green! From zucchini and peas, to refreshing mint and then there's my favourite Vietnamese ingredients, including the crunchy winged beans from the Northern sunshine state - all at their best in Spring, when the sun shines again".

Recipes include - Winged bean, chicken breast and prawn salad - Ha Noi roll with nouc mam dipping sauce - zucchini fritters with peas, mint and Buffalo mozzarella salad

Geoff Lindsay - Thursday 23rd

"Tender baby broad beans, baby lettuce leaves, young golden beetroot, lemon dressing all sing with the essence of Springtime.....The iconic spring ingredient is lamb, succulent and delicious at this time of year.

Recipes include - Poached lamb with parsnip chips, asparagus & olive tapenade - Roast Spring Bay scallops with crisp pork belly, ginger & spearmint - Broad bean and buffalo fetta salad with anchovy grissini

Peter Howard - Friday 24th

"Spring is when the seductive colours come back into the Market stalls, from the stone fruits to asparagus and of course the tender lamb".

Recipes include - Lamb cutlets with roasted beetroots and sauce paloise - Chargrilled prawns, with apricot and Jicama bean salsa - Chicken breast Tzatziki and Greek salad

* Free demonstrations and recipe cards.

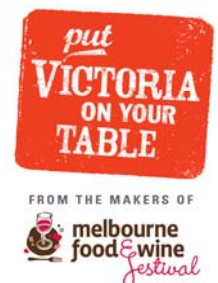
* The cooking station marquee is at the corner of Therry and Queen Streets Melbourne

When 21 - 24 September ,
11:30AM - 1:00PM

Where Queen Victoria Market,
Cnr Queen and Victoria Streets,
Melbourne

Cost Free

Bookings No booking required



SIMPLE AND SOUND

The Montague Hotel is proud to be part of The Spring Graze this September. This first month in spring we will be serving up Goulbourn Valley grass fed porterhouse matched with a glass of the 2006 Mac Forbes Cabernet Sauvignon. This delicious combination will be available for lunch and dinner in our front bar every Tuesday, Wednesday and Thursday throughout the month.

When

1 - 30 September , 12:00PM - 3:00PM
1 - 30 September , 6:00PM - 9:30PM

Where The Montague Hotel,
355 Park Street, South Melbourne

Cost \$22

Bookings No booking required

SPARKLING SPRING MENU

Domaine Chandon's Green Point Brasserie presents a stunning three course menu crafted to celebrate Victoria's wonderful spring produce and our exceptional range of sparkling and still wines. Join us to enjoy Victoria's finest gourmet delights and one of its most stunning views. The set menu with a choice of entree, main and dessert is available throughout September and October.

When 1 September - 31 October,
12:00PM - 3:30PM

Where Domaine Chandon,
725 Maroondah Highway, Coldstream

Cost Prices from \$55.00
\$55 meal only, \$80 with wines paired
to each course

Bookings No booking required

SPRING FARMERS' MARKET TOURS

Each VFMA-accredited farmers' market is offering two tours on their market days this September. You'll meet people who grow gorgeous spring products: lamb, fresh milk cheeses, fennel, blood oranges, leafy greens, cumquats, tangelos, asparagus, leeks & more. An unmissable opportunity to find out where your food comes from and how it's made.

When 4, 5, 11, 18, 25 September,
8:30AM - 1:00PM

Where Various

Cost \$5.00 per person per tour,
Free Children

Bookings 03 9416 2090



SPRING FLING

A preview to the Daylesford Regional World's Longest Lunch 2011! Come and join our Spring Fling dinner and dance in Daylesford.

Local spring produce from Daylesford Organics, Fernleigh Organic farm, Tuki trout Farm, Kyneton Aged Beef from Hardwicks and Istra Small goods will be cooked by local Chefs Andrew Dennis, The Perfect Drop, Christian Reuther, Ego Cakes and Catering and Ben O'Brien, Breakfast and Beer. The Wines will be sourced and supplied by Horvat's winemaker Gabriel Horvat.

All proceeds going to the Daylesford Primary School's Stephanie Alexander Kitchen Garden Foundation Project. For the specially designed kitchen which is now under construction to be ready in early 2011. This project will teach Daylesford students how to make healthy meals with the produce they grow in the school's vegetable garden.

When 16 September,
7:00PM - 11:00PM

Where Daylesford Town Hall,
Vincent Street, Daylesford

Cost Prices from \$40.00
\$50.00 pp or \$40pp for groups
of 8 or more

Bookings 0423 630 674

SPRING GRAZE AT MT BAW BAW

As the warmer Spring weather hits, it's time to hit the ski slopes! But not to ski, to graze on fabulous Gippsland fare!

Local Gippsland chefs and wineries will be hosting a night of cooking demonstrations, wine appreciation talks and sharing recipes and tastings from the local Gippsland area.

Enjoy the glorious view over the La Trobe Valley, a four course dinner and the best of Gippsland wine, while entertained by the local Gippsland foodies!

An event that boasts great food, wine and panoramic surrounds.

When 18 September,
6:00PM - 12:00AM

Where Sea to Sky Restaurant,
Village Central, Mt Baw Baw Alpine
Resort, Mt Baw Baw

Cost Prices from \$150.00 Includes,
entertainment, 4 course meal and wine

Bookings 03 5165 1136



SPRING IN A GLASS

A Victorian Spring embodies beautifully fresh days, cool nights and an unrivalled social events calendar. In celebration, boutique Victorian winery Scion Vineyard has crafted two of its signature wines to suit our favourite season, matched with delectable Victorian cheeses.

Drop in after work to meet young Rutherglen winemaker Rowly Milhinch and discover some of the freshest wine styles coming out the region with the release of Scion's new vintage wines. To begin, a refreshingly aromatic Rose. To finish, a light and luscious Rose Muscat, at its most stunning served chilled of an early spring evening or after dinner with friends.

Bookended by these new releases, enjoy award-winning wines and other delicious tidbits in between at this special Victorian tasting. Join us for some spring in a glass to toast the new season!

When 15 September,
6:00PM - 8:00PM

Where Toorak Cellars,
18 Beatty Ave, Armadale

Cost \$25.00

Bookings 03 9822 2070
Bookings with Toorak Cellars

SPRING INTO BUSH FOOD GRAZING

Graze on the spring flush of fresh bushfoods grown right here at Peppermint Ridge Farm. Taste the delights of our new 4 course Spring menu combining fresh local produce flavoured with our own Strawberry Gum, Aniseed & Lemon Myrtle and Native Spinach whilst enjoying our lovely forest views. Enjoy the spring sunshine and join the guided tour of the bushfood gardens and nursery.

When 26 September,
12:00PM - 3:30PM

Where Peppermint Ridge Farm,
540 Tynong North Road, TYNONG NORTH

Cost \$75.00 Cost includes Bush Food
Garden Tour

Bookings 5942 8580

SPRING INTO PIZZA MAKING

"Hands on" pizza making experience, creating your own dough and constructing your own special pizza from Spring produce supplied by the growers in Daylesford Macedon region. Place your creation in the wood-fired oven and feast on your hard work for lunch. Tastings of just released Ellender Estate wines.

When 25 September,
10:30AM - 2:00PM

Where L'Osteria of Ellender Estate,
260 Green Gully Road, Glenlyon

Cost \$75.00 per person including lunch

Bookings 03 5348 7785
Bookings essential



SPRING IS SPRUNG AT CASA LUNA

Celebrate Spring in the verdent green King Valley. Come to Casa Luna for Italian-influenced dishes from not one, but two local lamb producers. Roman lamb in egg and Parmesan cream, vignole - a celebration of new season's vegetables - and a luscious dessert. Every course matched with unique Italian varietal King Valley wines

When 17 September,
7:00PM - 10:00PM
24 September, 7:00PM - 10:00AM

Where Casa Luna Gourmet
Accommodation,
1569 Boggy Creek Road, Myrrehe

Cost \$95.00
Price includes Prosecco on arrival, dinner,
matching wines and locally roasted coffee

Bookings 03 5729 7650

SPRING FULL MOON DINNER

Celebrating the coming of spring under the Full Moon. The apricot, peach, pear, and plum trees in our orchard are budding. The grape vines are starting to bud. Oh what a glorious site to take in seated on the terrace enjoying our pinot noir and a sumptuous Four Course Dinner. You can savor the freshness of the spring lamb from a nearby producer. You will probably get a peek of the Chef picking some fresh herbs from the garden next to the dining area. The spring lettuce's growing in the garden will be picked shortly before they hit your plate. So come on out to the Romantic Vineyard. Spend the night in our self contained cottage or one of our 2 guest rooms. All have views of the Vineyard and the sheep grazing in the distance.

When 24 September,
7:00PM - 11:00PM

Where Romantic Vineyard,
280 Lillicur Rd, Talbot

Cost \$60.00 We will be serving a Four
Course Dinner including wine paired with
each course. (all inclusive) Menu will be
posted on the website.

Bookings (03)546324680407632468
7 days' advance notice please

SPRING LAMB GRAZING

Celebrate all things Victorian and launch into spring!

Enjoy Rutherglen milk-fed lamb cooked 3 ways with the latest Spring vegetables at Bistro Flor. To finish a Baklava cigar with Pure Peninsula Manuka honey and Meredith fromage frais.

Relax with friends over dinner or soak in the sun and have a lazy weekend lunch in our intimate courtyard.

When 1 - 30 September ,
6:00PM - 9:30PM

Where Bistro Flor,
555 Nicholson Street, North Carlton

Cost \$50.00 Main Course & Dessert
included

Bookings 03 9381 4443
Bookings essential



ST JUDE'S WINES FOR OUR TIMES

Join us for dinner on Thursday the 16th of September to delight in fresh new Spring season's local produce and a collection of Victoria's most interesting, edgy and truly distinctive wines. Allies, Jamsheed, Luke Lambert and William Downie wines will accompany bountiful vegetables and herbs with fresh water fish, wild rabbit, free range pork, organic lamb and artisan cheese served to the middle of the table to share. To highlight the celebration wines from these great new generation producers will be available to imbibe by the glass at St Jude's Cellars for the month of September where their refined savouriness will perfectly highlight our Spring menu.

When 16 September,
7:00PM - 11:00PM

Where St Jude's Cellars,
389-391 Brunswick Street, Fitzroy

Cost \$100.00 inclusive of five sumptuous courses and seven terrific wines

Bookings 94197411

SUNDAY GRAZING

Every Sunday at The Montague Hotel during the month of September we will be celebrating all that is wonderful about spring. We invite you to join us for a special event which will be kicking off on Father's Day Sunday 5th September. Join us for lunch or dinner to indulge in a long leisurely three course meal that will allow you to try the best of new Victorian produce. Choose an entree from our spring menu, followed by Spring Lamb with roasted baby vegetables, and then top it all off with a shared dessert plate which will incorporate the best of spring fruit. Bookings essential to avoid disappointment.

When 5 - 26 September ,
12:00PM - 9:30PM

Where The Montague Hotel,
355 Park Street, South Melbourne

Cost \$45.00

Bookings 03 9690 9044
Quote: Spring Graze

TASTE OF SPRING

'TASTE OF SPRING' - The Whirrakee restaurant will be celebrating the start of spring with a tasting style menu for both lunch and dinner. Chef Brent Slade, will be featuring regionally sourced and selected produce through ongoing relationship with our farmers and producers which allows him to create to the finest quality food with the best product central Victoria has on offer. The lunch special has the option of 2 or 3 courses including locally roasted coffee and premium local wine. Brent will be featuring spring lamb prepared in traditional provincial cooking methods to showcase the quality and flavour our producers deliver consistently.

For our 'Tasting menu' style dinner, there will be a 5 or 8 course option again featuring only the best local food and wine. Along with local spring lamb, suckling pig will also be a highlight on the menu. Salt cured, then braised, this expression of pork truly represents the value and quality of purchasing straight through the producers.

A broad variety of produce is at our doorstep, from Harcourt apple and pear, to smoked eel and Kyenton rabbit, local chef Brent Slade and his team look forward to seeing you at the Whirrakee in the first week on September to celebrate the opening of spring.

When 1 - 5 September,
12:00PM - 3:00PM
1 - 5 September , 6:30PM - 11:45PM

Where Whirrakee Restaurant,
17 view point, Bendigo

Cost Prices from \$35.00 2 course lunch with matching local wine and coffee, Prices from \$60.00 5 or 8 course degustation featuring local produce

Bookings 03 5441 5557
bookings are advised



THE GREAT VICTORIAN ROAD TRIP

The Exchange Hotel presents The Great Victorian Road Trip. From Lakes Entrance to Mount Mercer, to Dunkeld.

Temp your taste buds this spring on our edible journey which will take the best products from around Victoria onto your plate,

Our five course tour will feature the likes of the western plain pork, Seafood of the Bass Straight and artesian chesses from across Victoria. With accompanying wines from our King Valley region.

When 12 September,
1:00PM - 4:00PM

Where The Exchange Hotel,
39 Bay Street, Port Melbourne

Cost \$65.00 inclusive of all food
and assorted beverages

Bookings 03 9810 0058
Bookings essential

VICTORIA IN A BENTTO BOX

Come experience Brendan McQueen's Victoria in a Bento Box, highlighting wonderful Victorian Spring produce in every course.

Start with- Miso soup with port Phillip black mussels, enoki mushrooms and tofu.

Bento box- Slow cooked Western Plains suckling pork belly kakuni, pickled root vegetables.

Teriyaki glazed Skipton smoked eel, Japanese free range egg grantville omelet. onigiri steamed sushi rice with toasted sesame and seaweed, Central Victorian red claw yabby tail.

Shredded asian slaw salad of Werribee; wombok cabbage and chinese broccoli, wasabi mayonnaise.

Sweet and sour grilled shepparton eggplant and choi-sum in dashi sauce.

Finish with- Steamed black sugar chawan mushi custard, Murray Valley mandarin, sultana grapes and rhubarb.

Served with a glass of Victorian Wine

\$38pp - Lunch only Monday - Friday

When 1 - 30 September ,
12:00PM - 2:00PM

Where Matteos,
533 Brunswick Street, North Fitzroy

Cost \$38.00

Bookings 03 9481 1277



WILDWOOD GRAZING

Enjoy a wood-fire Primavera pizza crafted from the finest Victorian spring vegetables, while overlooking our grazing cattle and the vineyard. Every Primavera Victorian pizza comes with a complimentary glass of the new release 2008 Wildwood Chardonnay or 2008 Wildwood Shiraz. All this country serenity only 30 minutes from the CBD!

When 4 - 5 September ,
10:00AM - 5:00PM
11 - 12 September , 10:00AM - 5:00PM
18 - 19 September , 10:00AM - 5:00PM
25 - 26 September , 10:00AM - 5:00PM

Where Wildwood Cafe,
80 St Johns Road, Oaklands Junction

Cost \$15.00 Victorian Primavera spring
pizza and complimentary glass of
Wildwood chardonnay or shiraz

Bookings 0393 071 118

WINE DINNERS WITH A TWIST

Queenscliff's iconic Vue Grand has teamed up with some of the region's outstanding wineries in a celebration of the finest the Bellarine has to offer.

The dinners showcase innovative food from the Vue Grand's award winning Executive Chef matched effortlessly to selected wines from the local wineries.

The dinners are unique as they work on developing a different menu for each evening, specifically designed to match the selected wines being featured by each winery.

With representatives from the winery hosting each evening, guests have the opportunity to meet the people behind the wine and food to find out what makes this region, and indeed the wine, so special.

Further dates include;

Featuring Oakdene - August 27th
Featuring Leura Park - September 17th
Featuring Bellarine Estate - November 19th

When 27 August,
7:00PM - 11:30PM
17 September, 19 November,
7:00PM - 11:00PM

Where Vue Grand,
46 Hesse Street, Queenscliff

Cost Prices from \$95.00 Includes 5 course
dinner & matched wines

Bookings 03 5258 1544
Enquire about our packages to dine and
spend the night at the hotel!



YUMMY SUNDAY TAPAS LUNCH FEAST

Indulge yourself and blow away the winter cobwebs at Brandy Creek Wines and View Cafe with one of our famous Tapas Sunday lunches

- * a six premium tapas banquet featuring melt in the mouth Victorian spring lamb, pork belly and locally grown vegetables and herbs.
- * a platter of three locally made Gippsland cheeses
- * coffee by Swig a local artisan coffee blender and roaster
- * a premium tasting of selected Brandy Creek Wines trophy and medal winning wines
- * a restaurant seat featuring spectacular views to the Baw Baw ranges
- * a personally autographed copy of Marie McDonald's (Owner and Chef) cook book - Tapas the Cuisine of Conversation.
- * and a bottle of Smooth as Silk 2005 vintage shiraz.

When 26 September,
11:30AM - 5:00PM

Where Brandy Creek Wines
and View Cafe,
570 Buln Buln Road, Drouin East

Cost \$159.00 per couple

Bookings 03 5625 4498

TO VICTORIA WITH SPICE

No matter how long the winter, spring is sure to follow...

Join us at Araliya where you can indulge yourself in the best of seasonal Victorian produce along with the intricate blend of Sri Lankan spices. From spring delights such as green beans with cashew nuts, pan sautéed beetroot & turnip, kipfler potatoes, with leeks and water spinach, to prime meats from Mt Leura and Glenloth.

Our Victorian dinner comprises of two courses, served with separate vegetables, accompanying condiments and rice dishes to complement your main meals. Complementary wine from boutique Yarra Valley winery Serrat will also be provided.

If required we can accommodate both vegetarian and coeliac friendly variations.

When 16 September,
5:30PM - 10:30AM

Where Araliya Restaurant,
629 Glenferrie Road, Hawthorn

Cost \$68.00 2 courses, 2 glasses of Serrat wine/coffee/tea

Bookings 03 9818 5120
To Victoria with Spice

HARVEST MOON

With an emphasis on spring and sustainability. That means using every part of the animal, & providing organic and free range local produce. An event to promote awareness and responsibility in the way we consume food.

Join us for a 'Peasant Style Community Feast' getting back to communal gatherings, sharing & celebration of the spring harvest.

Damper with Mt Zero Olives & Olive Oil
Spring Goat - cooked 3 Ways;
1 Spit roast- Spring Goat
2 Slow roasted locally sourced free range produce served in a Cast Iron Pot (Dutch Oven)
3 Individual BBQ's served to the table; with housemade 'Mahahnik' goat sausages and Victorian farmed yabbies

When 18 September,
12:00PM - 10:00PM

Where Grace Darling Hotel,
Grace Darling, 114 Smith Street,
Collingwood

Cost \$Prices from \$50.00 Per Head
All Food inclusive excluding beverages

Bookings 0394 160 055
Group bookings encouraged



Spring locally produced vegetables; white and green asparagus, artichokes, purple cauliflower, heritage carrots, cherry truss tomatoes, micro fennel, Witlof and baby beets.

Baked whole Australian fish cooked in bark
New spring cheeses; which could include Locheilan cow's light mould, housespiced Meredith goats curd, Yarra Valley Dairy black savourine and L'Artisan cheeses.

All partnered with Garagiste Chardonnay & Pinot from the Mornington Peninsula.

A GARDEN SHOOTS TO LIFE

The Otway Estate organic garden is SHOOTING to life with Snow Pea Foliage, Broadbeans, Rainbow Cahrd, Fresh Mint Sprigs, Coriander Shoots, spring Chives being plucked fresh and used to accompany new season rack of lamb and soft shell crab.

The weekend will also feature the pre-release of our 2010 Semillon Sauvignon Blanc which will be served from the winery tank to your table.

When 25 - 26 September ,
12:00AM - 3:00AM

Where Otway Estate,
10-30 Hoveys Road, Barongarook

Cost \$52.00 3 course set menu

Bookings 03 5233 8400

A DAY IN THE COUNTRY AT BRESS

Bress is a beautiful and idyllic property situated less than 75 minutes from the Melbourne CBD.

Spring at Bress is one of the most exciting times of the year. Why not head up and see for yourself! Every weekend of September we are having tastings of our new release white, rose and red wines, along with our acclaimed ciders. We also have tastings of our 2010 produce, including our confit garlic, preserved lemons, Extra Virgin Olive oil, bush honey and Meyer lemon cordial. A tour through our Biodynamic kitchen and market gardens is a must, as is seeing the newly hatched chickens, turkeys and guinea fowl.

When 1 - 30 September ,
12:00AM - 11:45AM

Where Bress,
3894 Calder Hwy, Harcourt

Cost Free

Bookings No booking required



BRESS WINE DINNER

Join us for a fun night of fabulous Victorian wines & spring produce! Winemaker Adam Marks from Bress Wines, Harcourt, will join us for dinner at the Royal Mail Hotel on Spencer, introducing us to his range of Victorian wines & fresh produce from the Bress garden in Harcourt.

Enjoy dinner featuring home grown Bress produce matched with a range of Bress wines including new releases from Macedon, Heathcote & Yarra Valley.

When 2 September,
7:00PM - 10:30PM

Where Royal Mail Hotel on Spencer,
519 Spencer Street, West Melbourne

Cost \$85.00 All inclusive dinner & wines

Bookings 03 9329 6955
Bookings essential, please advise of any dietary requirements at the time of booking, vegetarian option available upon request

A GARDEN SHOOTS TO LIFE

The Otway Estate organic garden is SHOOTING to life this spring with Snow Pea Foliage, Broadbeans, Rainbow Cahr, Fresh Mint Sprigs, Coriander Shoots, New Season Chives being plucked fresh and used to accompany spring rack of lamb and soft shell crab.

The weekend will also feature the pre-release of our 2010 Semillon Sauvignon Blanc which will be served from the winery tank to your table.

When 25 - 26 September ,
12:00PM - 3:00PM

Where Otway Estate,
10-30 Hoveys Road, Barongarook

Cost \$52.00 3 course set menu

Bookings 03 5233 8400



SPRING SHARING

Graze your way with friends through an abundance of fresh Spring tastes and seasonal Victorian produce at Collins Kitchen.

Renowned for its innovative open show kitchen, and emphasis on local, organic ingredients, Chef Jason Camillo's sharing menu is all about letting the flavours of Spring shine through.

Enjoy either 2 or 3 courses, available for lunch or dinner. Dishes on the Spring sharing menu include: High Country Pork Cutlet with Baby Savoy Cabbage, Toasted Walnuts and Caramelized Apples

Gippsland Spring Lamb Cutlets with Minted Broad Beans and Roasted Chat Potatoes

Blackrock Smoked Salmon with Fennel, Yarra Valley Salmon Roe and Baby Leaves

To finish off, don't miss the Collins Kitchen Dessert Platter – the perfect way to try all the mouth watering sweet temptations!

When 1 - 30 September ,
12:00PM - 10:00PM

Where Grand Hyatt,
123 Collins Street, Melbourne

Cost \$50.00 two courses,
\$70 three courses

Bookings 03 9653 4660

SPRING HOPS AND CURDS

Join us at The Courthouse for a chance to taste Victorian cheeses matched with local seasonal beers. The Courthouse has long been regarded for its selection of local craft beers and working closely with local breweries we have selected three small batches, one off spring brews, to match alongside three Victorian artisan cheeses. Come along any lunch or dinner to with as many hop heads to enjoy all that is great about our local produce. This event will run in both the bar and restaurant so the choice is yours, an interesting interlude or a hop headed end to a meal.

When 6 September - 2 October,
12:00PM - 2:45PM
6 September - 2 October,
6:00PM - 10:00PM

Where The Courthouse,
86-90, Errol Street, North Melbourne

Cost \$25.00

Bookings
No booking required

LAMBAGEDDON

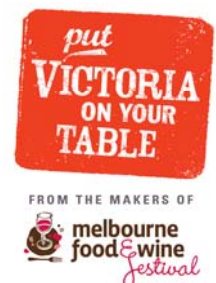
Join us for a 6 course degustation featuring spring lamb, Victorian beer and wine. Executive chef Ben Cooper showcases his exceptional talent on the pans with dinner served in the cool and underground, St Ali laneway warehouse dining room. As always we will match courses with a cold drip, syphon and espresso coffee.

When 14 September,
7:00PM - 12:00AM

Where St ALi,
12-18 Yarra Place, South Melbourne

Cost \$140.00 all inclusive

Bookings 0415 879 665
Confirmation will be confirmed upon



payment of ticket
nights@stali.com.au

DINNER WITH THE BRIGHT YOUNG THINGS

A special event by The Bright Young Things, Culinary Event Makers.

Stephen Shelmerdine, long-time industry advocate and passionate Victorian vigneron, joins us for a celebration of Spring and new beginnings! New vintage releases, the first asparagus spears, Spring lamb for the farm, baby artichokes, freshly picked broad beans...

We search out the best produce and artisan goods from the Yarra Valley and Heathcote regions, inspired by the Shelmerdine philosophy to 'embrace the honesty of the Australian terroir - the rocks, the soils, and the rhythm of the seasons'.

Please join us for a cosy, inspired, underground evening of fantabulous food, wine and friendship!

When 29 September,
7:00PM - 10:30PM

Where De Lacy,
29 Niagara Lane, Melbourne

Cost \$80.00 Four seasonal courses with
matched wines from the Shelmerdine
vineyards

Bookings 03 9499 9401
events@brightyoungthings.net.au

