

# THE ROAST COLLECTION

## JUNE EVENTS LISTING



Event	Details
<p><b>"BEER AND BEAST" SUNDAY LUNCH</b></p> <p>Chef Matt Merrick blends the traditions of his English upbringing with his culinary skills and love of Victorian produce to create a traditional Sunday Roast - with a beery twist!</p> <p>Rare Breed Tamworth Pork and English Leicester Lamb from Darnum in West Gippsland are the stars of a 4 course menu featuring an array of Regional Victorian produce. We've got Berry Creek cheese from Poowong in Gippsland, Bendigo herbs, Kennedy &amp; Wilson chocolate from the Yarra Valley and Shaw River cheese from Yambuk in Victoria's South West.</p> <p>Each course will be matched with beers from Regional Victorian microbreweries to create a unique and immensely satisfying Sunday lunch.</p> <p>Block out the winter cold in front of the open fire, grab a pint of superior Victorian ale and feast your eyes and tastebuds on Matt's beautifully presented and immensely tasty Rare Breed Roast</p>	<p><b>When</b> 27 June, 12:00PM - 3:00PM</p> <p><b>Where</b> Terminus Hotel, 492 Queens Parade, North Fitzroy</p> <p><b>Cost</b> \$95.00</p> <p><b>Bookings</b> 03 9481 3812 Jamie Riley</p>
<p><b>"MAMA LUCIA'S WINTER RABBIT"</b></p> <p>This June, Riccardo Momesso from Sarti dishes up a modern take on roast rabbit, inspired by fresh local produce and an inherent love of slow food learnt from his mother, Lucia. 'Mama Lucia's Winter Rabbit' is a product of the famers, wine makers and gamekeepers that constantly deliver wild and captivating choices to our kitchen.</p>	<p><b>When</b> 1 - 30 June , 12:00PM - 3:00PM</p> <p><b>Where</b> Sarti, 6 Russell Place, Melbourne</p> <p><b>Cost</b> \$25.00 Includes a Roast Rabbit lunch and a glass of Victorian wine, to match.</p> <p><b>Bookings</b> 03 9639 7822 Please note: This is a lunch offer only.</p>

## A TOAST TO CAMPARI HOUSE ROASTS

Gone are the days of just beef, lamb or chicken....

For chefs, winter is an opportunity to use Victoria's diverse cold weather produce in ways that extend beyond the classic Aussie Roast.

Winter in Victoria is the perfect time to be treated to 5 grazing dishes of hearty, locally sourced meat, game and seafood while showcasing some of the states best wines.

Join us in the Campari House Lounge to indulge in the following grazers matched to Victorian wines:

Braised black trevally on wild mushroom rissoni, pistachio dust  
Rabbit ballontine, caramelised pearl onion, game jus  
Cauliflower gratin, truffled white polenta  
Slow roasted mustard beef, sticky winter mushrooms  
Chilled strawberry soup, basil foam, shortbread straw

*When* 8, 22 June,  
6:00PM - 8:00PM

*Where* Campari House,  
23-25 Hardware Lane, Melbourne

*Cost* \$75.00

*Bookings* 03 9600 1574  
OR [info@camparihouse.com.au](mailto:info@camparihouse.com.au)

## ARE YOU GAME?

Libertine's head chef, Andre De Laine, will create some French fare extraordinaire with five roasted game dishes alongside a pinot noir battle between the Yarra Valley and Mornington Peninsula. Representing the Yarra Valley will be Gembrook Hill and The Wanderer Wines, with Allies and Hurley Vineyards championing the Mornington Peninsula. Let the games begin!

*When* 17 June,  
7:00PM - 10:30PM

*Where* Libertine,  
500 Victoria Street, North Melbourne

*Cost* \$120.00 per person

*Bookings* 03 9329 5228

## ARROSTO @ TERRA ROSSA

Terra Rossa will celebrate the end of the nut season with our nutty roast three course dinner, taking full advantage of the great produce from the Alpine regions of Victoria, showcasing walnuts from Myrtleford and chestnuts from Stanley.

One night a week throughout June, head chef Stan Delimitrou will help us to connect with our local producers from around the state by creating some exciting dishes that will complement our nutty produce. Dishes will feature rabbit, kangaroo and quail from Gippsland, duck from the Wimmera region and a range of fruit and veg from all corners of the state. Not to forget we will be sampling Victoria's Yarra Valley cheese provided by National Foods from our very own cheese room, matched with Yarra Valley's Hirsch Hill wines.

*When* 1, 8, 15, 22, 29 June,  
6:00PM - 9:00PM

*Where* Terra Rossa Restaurant Bar, 87  
Flinders Lane, Melbourne

*Cost* \$47.00

*Bookings* 03 9650 0900  
[arrosto@terrarossa](mailto:arrosto@terrarossa.com.au)

## **BISTRO FLOR'S "CHATEAUBRIAND"**

Celebrating the classic roast for two, Bistro Flor presents a tale of Victoria's regions, told in the culinary language of love (French). Starring Hopkins River beef from Western Victoria, accompanied by cauliflower gratin, bernaise sauce and Vinea Marson's Syrah jelly – your Chateaubriand experience will be complemented by a specially selected glass of Vinea Marsons 2007 Heathcote Syrah.

*When* 2 - 27 June,  
6:00PM - 9:30PM

*Where* Bistro Flor,  
555 Nicholson Street, North Carlton

*Cost* \$85.00  
For two people including a glass  
of wine each

*Bookings* 03 9381 4443  
Roast collection

## **CELEBRATE THE ROTISSERIE**

Celebrate great Victorian produce served from our French Rotisserie. Dine in and enjoy Roast Blackmore's Wagyu beef, macadamia nuts and nashi pear salad with a glass of 2008 Airlie Bank by Punt Road Shiraz Viognier from the Yarra Valley. Or take away a La Ionica Roast Chicken with traditional stuffing to savour in the comfort of your own home.

*When* 1 - 30 June,  
12:00PM - 3:00PM  
1 - 30 June,  
6:00PM - 10:00PM

*Where* Café Vue at 401 St Kilda Road,  
401 St Kilda Road, Melbourne

*Cost* \$35.00

*Bookings* 03 9866 8055  
Reservations are available for lunch and  
dinner, 7 days a week for the month of  
June. For take away roast chicken, please  
give us 2 hours notice.

## **CITY WINE SHOP RULES THE ROAST**

City Wine Shop champions the best of Victorian produce.

Executive Chef Ian Curley will unleash his brilliant pork alchemy to lovingly prepare a roast of the world's most versatile beast from Western Plains Pork.

Celebration of the beast will come complete with the best produce and matching wines Victoria has to offer.

Seats are limited, book now!

*When* 10 June,  
7:00PM - 11:00PM

*Where* City Wine Shop - Tea Room, 159  
Spring Street, Melbourne

*Cost* \$110.00

*Bookings* 03 9654 0811 Payment  
required upon booking

## CLAY-ROASTED CHICKEN FEAST

As part of Melbourne Food and Wine's Roast Collection series, David's, one of Melbourne's hidden treasures, will stage a 'Clay-Roasted Chicken Feast' promising a genuine gastronomic journey through the traditional tastes of Shanghai.

Guests will be spoiled with a selection of David's exclusive specialty dishes, offering diners a chance to immerse themselves in a three-course feast of Victorian produce, partnered with matching wines and signature herbal tea.

The Clay-Roasted Chicken Feast's highlight will undoubtedly be the main-course, where guests will indulge in the tender and aromatic flavours of Beggar's Chicken, one of the greatest culinary traditions of China.

Beggar's Chicken is a colloquial name for chicken baked in clay underground. Dating back to the Qing-dynasty, the name stems from a homeless and starving beggar that received a chicken but had no stove to cook it on, resorting to the underground clay cooking method.

The delicious aromas encouraged a passing-by Qing-dynasty Emperor to stop and dine with the beggar. Impressed by the flavours, the Emperor added Beggar's Chicken to the list of dishes served at the Imperial court and it has been a traditional Chinese dish ever since.

Awarded eight Chef's Hats by The Age Good Food Guide and recently named as one of the Top 50 Best Chinese Restaurants outside of China, David's promises a deliciously indulgent dining experience.

### Clay-Roasted Chicken Feast Menu

Entrée: Mustard Cress Salad with finely chopped special Chinese vegetable & dry bean curd and Baby Bamboo in a sweet soy sauce

Glass of Sauvignon Blanc

### Main Course:

Beggars Chicken stuffed and marinated with shrimps, pork, shitake mushrooms, ham, spring onion and carrots, wrapped in lotus leaves and clay.

Glass of Pinot Noir

### Dessert:

Sweet "Ye Ba" with creamy custard encased in sticky rice and steamed in a banana leaf

Signature tea

*When* 24 June,  
7:00PM - 10:00PM

*Where* David's,  
4 Cecil Place, Prahran

*Cost* \$55.00 Includes three-course meal  
with wine and tea

*Bookings* 03 9529 5199

## FAMILY ROAST DINNER

As part of the Melbourne Food and Wine Festival's The Roast Collection, the Provincial Dining Room presents a Paul Cooper designed 2 course roast dinner throughout the month of June. All ingredients are sourced from Victorian producers and showcase the very best of regional producers.

Each two course roast dinner includes a Provincial style soup and a selection of mustards.

Diners have the choice of

12 hr Wood Roasted Lamb Shoulder, Roasted Pumpkin, Spinach and Honey and Lamb Sauce

\$35 per person  
Minimum 2 people

Roasted whole Victorian Free Range Chicken, Garlic Green Beans, Mash Potato, and roasting juices

\$35 per person  
Minimum 2 people

Whole, Slow Roasted, Crispy Suckling Pig, Buttered Chat Potatoes, Caramelised Baby Onions, and a Very Good Apple Sauce (must be ordered at least 2 days in advance and is subject to availability).

\$75 per person  
Minimum 6 people

*When* 31 May - 30 June,  
12:00PM - 9:30PM

*Where* The Provincial Hotel,  
299 Brunswick Street, Fitzroy

*Cost* \$35.00

*Bookings* 03 9810 0042

## FARMERS FEAST

The Exchange Hotel presents

THE FARMERS FEAST

Featuring spit roasted whole suckling pig from the Yarra Valley

Be a part of the cooking atmosphere with our slow roasted pig on show.

Combined with a banquet of seasonal Victorian produce from our local farmers served with all the trimmings and matched with traditional ales and King Valley wines.

*When* 20, 27 June,  
1:00PM - 4:00PM

*Where* The Exchange Hotel,  
39 Bay Street, Port Melbourne

*Cost* \$50.00 This includes all food and accompanying beverages, \$30.00 kids price includes all food and soft drink

*Bookings* 03 9810 0058  
bookings essential

## FLY THE COUP

Enjoy the free range taste of Glenloth Wild Pigeons cooked superbly by head Chef Daniel Kranjic.

Roasted Pigeon stuffed with poached fig wrapped in prosciutto, served on braised red cabbage and creamy white polenta. At Cecconi's Cantina for the month of June as part of Melbourne Food & Wine Roast collection.

*When* 1 - 30 June,  
12:00PM - 10:00PM

*Where* Cecconi's Cantina,  
61 Flinders Lane, Melbourne

*Cost* \$42.00  
Wild pigeon

*Bookings* 03 9663 0222

## SALT OF THE EARTH

A celebration of 40,000 years of Victorian food culture with a focus on Pink Salt from Mount Zero and the Barengi Gadjin Land Council.

Local provenance, indigenous and non indigenous ingredients, brought into focus by Mount Zero Pink Lake Salt as a seasoning, as a preservative and as roasting medium.

Chef Damien Styles and his team at Charcoal lane have put together a degustation Menu including; salt cured ocean trout, wallaby tartare with cured quail egg, salt roasted shoulder of lamb with root vegetables.

This is a celebration of the second annual harvest of Pink Lake Salt from Dimboola and the collaborative efforts of the Barengi Gadjin Land Council and Mount Zero. As such we expect to hear from harvesters and chefs alike on how this project has influenced the community and the food we will consume.

*When* 23 June,  
6:30PM - 10:30PM

*Where* Charcoal Lane,  
136 Gertrude St, Fitzroy

*Cost* \$95

*Bookings* 03 9418 3400

## REINVIGORATE YOUR ROASTS

Every Thursday in June, Prahran Market is holding FREE cooking demonstrations to help you "Reinvigorate your Roasts".

Tired of the same old recipes or want to learn the tricks for making the perfect crispy roast potato? Prahran Market invites you to come to our 4 cooking demonstrations on all things Roast this June.

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.

**3 June** - Different cuts of Pork - rolled neck roast and recipes to use roast pork leftovers

**10 June** - Roasted Veg - Jazz up those plain roast potatoes, ratatouille, paprika roast vegetables and roasting in a hurry

**17 June** - Winter soups made from roasted veg and new roast side dishes made from a range of delicious pulses

**24 June** - Potatoes - Learn your varieties and how to make perfect crispy roast potatoes, crunchy rosti and the best scalloped potatoes

*When* 3, 10, 17, 24 June,  
10:00AM - 2:30PM

*Where* Prahran Market, 163  
Commercial Road, South Yarra

*Cost* Free

*Bookings* No bookings required

## **GOLDFIELDS BARON OF BEEF**

Lydiard Wine Bar, under the direction of Head Chef, Damien Jones, and the Ballarat's premier butcher, John Harbor, present Baron of Beef on the Goldfields.

More than a 'Sunday roast', this event will add premier local taste and talent to this forgotten tradition.

Lydiard Wine Bar will be roasting a Baron of beef (sirloin on the bone) for maximum sweetness and flavour and presenting a grand roast with all the trimmings. This will be a local lunch with international pedigree. Traditional British style Yorkshire puddings and horseradish cream (made with fresh horseradish from Damien's Ballarat garden) paired with roast potatoes and local organic vegetable. Three heartwarming courses, all using Victorian produce, with the Baron of beef as the star. "Having work at 'Bibendum' in London, which is renowned for its British fare and where Sunday roasts are a specialty, I'm very excited about producing a local Sunday roast not to be forgotten," says Damien.

Damien will be working with Ballarat's butchering legend, John Harbour, to ensure the beef really is unforgettable. John has been a butcher in the Goldfields for 40 years and has more than a passion for roast beef! He produces his own grass-fed, yearling, Hereford beef. Farmed regionally, John prefers British stock beef for the shorter grain and fat coverage resulting in a juicier meat. Beef for the Goldfields Baron of Beef will be especially dry aged for 9 weeks to ensure exceptional taste and quality.

It's the mix of local produce with international standards plus tradition and fresh ideas that will make this a unique dining experience. "I remember family roasts with great fondness. With my father being a butcher and my Grandmother a beautiful family cook, Sunday roasts were sustenance for our bodies and our family as a whole. The meat was always amazing and I would like to bring back this wonderfully warm family tradition infusing it not only with my memories but with all that I have learned during my career as a Chef. It will be a tiny bit Nana and old England plus a whole lot regional Victoria 2010!" enthuses Damien.

To compliment the quality regional produce and professionalism of Damien's 20 years as a Chef, fine wine will also be on the menu. Lydiard Wine Bar will be proudly pouring Ballarat's best wines to match the Goldfields Baron of Beef. TomBoy Hill, Wightwick and Mitchell Harris wines will sit well with the roast and given famous Ballarat's winter chill, a drop of regional red will not go astray!

Goldfields Baron of Beef will be a dining treat for Ballarat and a delicious opportunity to highlight the quality of Victorian food and wine, plus the talent of regional producers and Chefs. Truly Victoria on a plate. Damien says, "I'm excited to be using the best Victorian beef I can find and gorgeous local wines. My Nana is no longer with us, but I know my dad will be the first to book his seat for this roast!"

*When* 20 June,  
1:00PM - 5:00PM

*Where* Lydiard Wine Bar,  
15 Lydiard Street North, Ballarat

*Cost* \$49.00 3 courses, \$39.00 2 courses,  
\$19.00 children under 12 years

*Bookings* 03 5327 2787  
Online bookings welcome  
chefstable@lydiardwinebar.com.au

## GOURMET PIE WORKSHOPS

Learn from the best gourmet pie chefs at Melbourne's first weekly Sunday farmers market in Mulgrave. Participate in FREE weekly cooking demonstrations and workshops throughout June and learn to create sumptuous easy to make gourmet pies using the choicest cut roasts, finest seasonal produce, to create the yummiest pies you've ever tasted.

Each week in June, Belgian born and 5 star trained chef Filip Tibos (from hotels such as Sofitel on Collins, Windsor Hotel Melbourne, 4 Seasons Sydney & Istanbul) and his ZIC Pedr Vincent from the Big Cheese Catering Company, will conduct FREE cooking demonstrations and workshops in pie making using Mulgrave Farmers Market's own fine produce.

Imagine.... Slow roast Ballendella Veal meat balls in lemon butter pie... Baked tangine style Garfield Barramundi & fennel pie.... Bultarra Saltbush spit roasted lamb with wild rosemary gravy pie... Suckling Gypsy Pig and apple pie served with crackling chips... Family Farmed braised beef stroganoff pie... Sunday roast Pindarri corn fed chicken & vegetable pie... Farmer Joes slow cooked north Indian goat & spinach curry pie... and tender roasted Farmer Joe chunky steak & merlot pie.

These and more delicious treats await you when you visit Mulgrave Farmers Market, every Sunday in June.

See you Sunday!

Sue Brown  
Market Manager

*When* 6, 13, 20, 27 June,  
8:00AM - 1:00PM

*Where* Mulgrave Farmers Market,  
Enter from Jacksons Rd, cnr Wellington  
Rd, Mulgrave

*Cost* Free workshops, free entry, free  
parking, free of plastic bags

*Bookings* 03 8561 7408

## IT'S A FREAK OF NATURE

WORLD RESTAURANT AND BAR & 'Rufus Stone' present  
'the world's HOT roast dinner- it's a freak of nature'

A Victorian produce featured 2 course menu; quality cuts and quality roasts accompanied by superbly roasted Victorian grown vegetables, side dishes and sauces.

A bottle of Tyrell's 'Rufus Stone' Heathcote Shiraz matched beautifully to each variety of roasts is the perfect accompaniment to take home.

*When* 1, 8, 15, 21, 28 June,  
6:30PM - 10:30PM

*Where* World Restaurant and Bar, Shop  
4 Building 2, Riverside Quay, Southbank

*Cost* \$47.00  
includes a 2 course meal and bottle of  
'Rufus Stone' Heathcote Shiraz

*Bookings* 03 9690 6999

## LADIES WHO SHOOT - DINNER

A three course feast featuring the produce of North East Victoria. First course of wild hare followed by a succulent spit roasted suckling pig, and finished with a traditional baked pudding. Matched to the wines inspired by the flavours of game food, Ladies Who Shoot Their Lunch - Are you game?

*When* 19 June,  
7:00PM - 11:00PM

*Where* Plunkett Fowles  
Cellar Door,  
Lambing Gully Road, Avenel

*Cost* \$95.00  
includes dinner and all matched wines

*Bookings* 03 5796 2150

## MILAWA MONDAYS

Monday nights in June Milawa comes to Melbourne! A celebration of the amazing local produce of the Milawa Gourmet Region. The Milawa Cheese Shop in Melbourne will be hosting a series of dinners highlighting the food and wines of the area.

Chef James Wilkinson of Baba Levantine and Jimmy Watson's, will be sourcing produce such as free range chicken and old style pork, cheese and a variety of other regional offerings to create a three course homage to the diversity of quality goods being made in the culinary crossroads of Victoria.

Each course will be paired with specially selected local wine and to further showcase the abundance of talent committed to excellence found in the region, a wine maker and producer will present at each dinner.

Come and meet the locals and experience all that the Milawa Gourmet region has to offer, right here in Melbourne.

*When* 7, 14, 21, 28 June,  
7:00PM - 11:00PM

*Where* Milawa Cheese Shop,  
665 Nicholson St, Carlton North

*Cost* \$100.00  
Three course dinner and specially  
selected wines

*Bookings* 03 9381 1777

## MOCKINGBIRD COCKTAIL ROAST

Mockingbird Tapas Bar introduces a winter warmer to remember. Join us for a Mockingbird tapas celebration of the roast. Enjoy six Mockingbird exquisite tastes sourced from our fabulous local produce, proudly matched with our own Mockingbird lager and regional Victorian wines for a cosy cocktail evening.

*When* 23 June,  
7:00PM - 11:00PM

*Where* Mockingbird Tapas Bar, 129  
Fitzroy Street, St Kilda

*Cost* \$65.00  
Incl Six Roast Tapas Tastes Mockingbird  
Lager & Regional Wines

*Bookings* 03 9534 0000 Bookings  
essential

## **MONTAGUE HOTEL'S SUNDAY ROAST**

The Monty roast is back for winter 2010! To celebrate 'Put Victoria on Your Table, the Roast Collection' chef Andrew Hyam will be showcasing some of Victoria's finest produce with his weekly choice of roast. So come along and cosy up by the fire and let your waiter match a great Victorian wine to go with your lunch. Bookings are essential.

*When* 6 - 27 June,  
12:00PM - 3:00PM

*Where* The Montague Hotel,  
355 Park Street, South Melbourne

*Cost* \$24.00

*Bookings* 03 9690 9044  
Please quote: Put Victoria on  
your table

## **MOUNT LANGI GHIRAN WINE DINNER**

Join the Mount Langi Ghiran winemaker Phil Hutchinson to discuss these premium wines from the Grampians region accompanied by an all-Victorian five course menu designed by our head chef Neil Cunningham.

Using local and organic produce is as much a reflection on the past as it is a necessity for the future. Neil is an ardent lover of organic produce and cruelty free farming and part of that philosophy also encompasses making local farmers the first choice.

Living in Victoria makes this a breeze. With so many boutique farms growing interesting produce and world class vineyards, such as Mount Langi, we are spoiled for choice. It is a true gastronomes paradise, Cheers to that!

*When* 24 June,  
7:00PM - 11:00PM

*Where* The Brandon Hotel,  
237 Station Street, Carlton

*Cost* \$95.00

*Bookings* 03 9347 2382

## **NICKY'S SUNDAY ARROSTO**

As part of the Roast Collection and the love of good eating Nicky Reimer presents the best of Judy Crow's Western Plains suckling pigs every Sunday in an all day Italian feast.

A collection of very fine Antipasti, Roast suckling pig with braised borlotti beans and cavolo nero and dessert if you can, married to the best of Victoria's Italian wine varietals.

*When* 16 May - 7 November,  
12:00AM - 5:00PM

*Where* The George Melbourne Wine  
Room, 125 Fitzroy st, St Kilda

*Cost* \$45.00

*Bookings* 03 9525 5599  
tables of 2 to 20

### **NONNA'S ARROSTO AT HOO HAA**

Each Sunday in the month of June, Hoo haa will be hosting Nonna's Arrosto.

The menu at Hoo haa is a classic Italian family style, focusing on fresh local produce, and combining simple flavours that delight the senses. Chef Jess Barnes' will be dishing up some winter warmers set to please, with a different roasted dish each Sunday, like roasted suckling pig.

A delicious roast and sweet treat for dessert by the fire is the perfect way to banish the winter blues.

*When* 6, 13, 20, 27 June,  
6:00PM - 10:30PM

*Where* Hoo haa, Upstairs,  
105 Chapel St, Windsor

*Cost* \$35.00 2 course menu with all the trimmings

*Bookings* 03 9529 6900  
Please call Erin as bookings are essential or email [info@hoojaa.net.au](mailto:info@hoojaa.net.au).

### **PLAT DU JOUR AT COMME**

For the month of June, from Monday to Friday, Comme will present a delicious roast 'plat du jour' at lunch. Executive Chef Daniel Southern will change the roast weekly, presenting a selection of the finest Victorian meats. All to be enjoyed with a delicious side dish of roasted vegetables and a carafe of Victorian wine (white, red or rosé).

*When* 31 May - 2 July,  
12:00PM - 2:30PM

*Where* Comme,  
7 Alfred Place, Melbourne

*Cost* \$33.00 per person

*Bookings* 03 9631 4000

### **RED HILL SUNDAY ROASTS**

An all Victorian, shared, long table event

A winter's solstice feast showcasing Victorian rare breed roasts with local roast heirloom vegetables.

Three amazing courses matched to specially selected Red Hill Brewery ales with each course.

*When* 20, 27 June,  
6:30PM - 9:30PM

*Where* The Long Table,  
159 Shoreham Rd, Red Hill South

*Cost* \$80.00

*Bookings* 03 5989 2326

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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.

3 June - Different cuts of Pork - rolled neck roast and recipes to use roast pork leftovers

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17 June - Winter soups made from roasted veg and new roast side dishes made from a range of delicious pulses

24 June - Potatoes - Learn your varieties and how to make perfect crispy roast potatoes, crunchy rosti and the best scalloped potatoes

*When* 3, 10, 17, 24 June,  
10:00AM - 2:30PM

*Where* Prahran Market,  
163 Commercial Road, South Yarra

*Cost* Free

*Bookings* No bookings required

## REPUBLICA SUNDAY LAMB ROAST

Every Sunday in June at Republica

Slow Cooked Sunday Lamb Roast - Minimum two people

24 hour cooked boneless Victorian lamb shoulder, roasted and served with garlic chat potatoes, green beans, mint and caper sauce with sherry vinegar.

Served with a bottle of Scotchmans Hill Cabernet Sauvignon 2006.

Enjoy a classic Australian tradition in front of the fire right on St Kilda Beach.

*When* 6, 13, 20, 27 June,  
11:00AM - 9:00PM

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

*Cost* \$100.00  
for 2 people including wine

*Bookings* 03 8598 9055

## RICH CONFIT ROASTS

The weather may be getting chilly, however, the upside of winter in Victoria is the abundance of fresh & flavorsome local produce.

Indulge in our four course roast feast, each matched with Victorian Wines in the Pavilion at Watermark.

Baby squid, chorizo, white beans, paprika  
Pork Belly, apple puree, fried fennel salad, hazelnut vinaigrette  
Duck Maryland, duck & pistachio sausage, roasted baby vegetables, star anise glaze  
Orange & almond cake, confit oranges, chocolate semi freddo, shortbreads

*When* 30 June,  
7:00PM - 10:00PM

*Where* Watermark,  
Tenancy 9, 800 Bourke Street,  
The Promenade, Victoria Harbour,  
Docklands

*Cost* \$70.00

*Bookings* 03 9642 1880  
info@watermarkbar.com.au

## ROADKILL ROAST & RED

Join us to enjoy a 'Roadkill Roast & Red' during the month of June. Our Roadkill Roast of the day will feature unique Victorian game meats including Daylesford Venison & Redesdale Rabbit, matched with a glass of red from the Victorian wineries Fratelli & Mitchell Harris. Book early to enjoy your Roadkill Roast & Red by the fire during lunch & dinner in June.

*When* 1 - 30 June ,  
12:00AM - 3:00PM  
1 - 30 June , 5:30PM - 9:00PM

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

*Cost* \$30.00  
Roast & Red Lunch  
& Dinner

*Bookings* 03 9329 6955

## ROAST CHICKEN FOR 2

Love roasts, but have no time? This is the class for you!

Discover the sensational flavours of winter, especially tailored for the busy person or couple.

From stuffing to trussing and exploring the no fuss wonder of baby winter vegetables, customise your afternoon roast Chicken and enjoy it with a selected Victorian wine from the Campari House cellar.

*When* 20 June,  
3:30PM - 6:00PM

*Where* Campari House,  
23-25 Hardware Lane, Melbourne

*Cost* \$75.00

*Bookings* 03 9600 1574

## ROAST LAMB FOR 2

Love roasts, but have no time? This is the perfect class for you!

Discover the sensational flavours of winter, especially tailored for the busy person or couple.

From stuffing to trussing and exploring the no fuss wonder of baby winter vegetables, customise your afternoon roast Lamb and enjoy it with a selected Victorian wine from the Campari House cellar.

*When* 27 June,  
3:30PM - 6:00PM

*Where* Campari House,  
23-25 Hardware Lane, Melbourne

*Cost* \$75.00

*Bookings* 03 9600 1574  
OR [info@camparihouse.com.au](mailto:info@camparihouse.com.au)

## ROASTED WOORAGEE SUCKLING PIG

The Stanley is proud to present in conjunction with Put Victoria on your Table - The Roast Collection throughout the month of June

Wooragee suckling pig - belly - head - leg - shoulder

Roasted pork belly sandwich, pigs head croquette and crepinette of pork leg and shoulder served with heirloom carrots, chestnuts and onion puree

*When* 2 - 30 June ,  
12:00PM - 3:00PM  
2 - 30 June , 6:00PM - 9:00PM

*Where* The Stanley Pub,  
1 Wallace Street, Stanley

*Cost* \$34.00

*Bookings* 03 5728 6502

## ROASTS & GHOSTS

A fun filled night combining great local food and award winning wines with classic country entertainment.

Guests are invited to 'Experience the Legend' at Seppelt Winery and take a tour of the fascinating 'Underground Drives' before sitting down to a hearty roast dinner and glass of red whilst enjoying bush poetry readings from local man Colin Driscoll, winner of Tamworth's Bush Poet of the Year Competition 2009.

Come along and be a part of this unique experience!

*When* 19 June,  
6:00PM - 9:30PM

*Where* Seppelt Winery,  
Moyston Road, Great Western

*Cost* \$90.00 Adults,  
\$30.00 Children 5-12 y.o.,  
Free Children under 5

*Bookings* 03 5361 2239 Bookings  
Essential

## SALT OF THE EARTH

A celebration of 40,000 years of Victorian food culture with a focus on Pink Salt from Mount Zero and the Barengi Gadjin Land Council.

Local provenance, indigenous and non indigenous ingredients, brought into focus by Mount Zero Pink Lake Salt as a seasoning, as a preservative and as roasting medium.

Chef Damien Styles and his team at Charcoal lane have put together a degustation Menu including; salt cured ocean trout, wallaby tartare with cured quail egg, salt roasted shoulder of lamb with root vegetables.

This is a celebration of the second annual harvest of Pink Lake Salt from Dimboola and the collaborative efforts of the Barengi Gadjin Land Council and Mount Zero. As such we expect to here from harvesters and chefs alike on how this project has influenced the community and the food we will consume.

*When* 23 June,  
6:30PM - 10:30PM

*Where* Charcoal Lane,  
136 Gertrude St, Fitzroy

*Cost* \$95.00

*Bookings* 03 9418 3400

## SHADOWFAX END OF VINTAGE LUNCH

Join winemaker Matt Harrop and the Shadowfax winemaking team at this annual 'end of vintage' celebration.

Sample the superb range of latest releases including the 2006 One Eye Shiraz as well as a few precious cellared wines including the award-winning 2006 Chardonnay.

Shadowfax's resident chef, Ricky Mandozzi will prepare a three course 'roasted' feast using the wood fired oven and finest produce of the season including Western Plains grain fed rabbit, Glenloth guinea fowl, Werribee cauliflower and Mount Zero bio-dynamic olives and olive oil.

All to be enjoyed to the live sounds of the Paul Rettke Trio, who will perform throughout the afternoon.

*When* 19 June,  
12:30PM - 4:30PM

*Where* Shadowfax Vineyard & Winery,  
K Road, Werribee South

*Cost* \$90.00 per person

*Bookings* 03 9731 4420

## SPANISH ROAST

The South Melbourne Market will be joining the MFW "Roast Collection" this June with an exotic adaptation of the classic winter roast. Simply Spanish on Cecil St will be serving up a reinterpretation of a traditional Spanish peasant dish - a delightful Quail, sultana, pine-nut and sherry roast. Succulent, delectable, and made from high quality Victorian produce, this roast will be offered on its own or as part of a two course meal with wine.

So warm yourself up at the South Melbourne Market this June with our "Roast Collection" – brought to you by fresh, local, Victorian produce.

Cost:

1 course: \$12.50

2 courses (roast, paella) with wine: \$30

Simply Spanish Opening Hours:

Wed: 7am-4pm

Thurs: 9am-4pm

Fri: 8am-10pm

Sat: 8am-10pm

Sun: 8am-4pm

Offer available June 1st-30th

*When* 1 - 30 June ,  
8:00AM - 4:00PM

*Where* Simply Spanish,  
116 Cecil Street, South Melbourne  
Market, South Melbourne

*Cost* \$30.00  
Two courses (roast, paella) with wine

*Bookings* 03 9682 6100

## STAG LONG TABLE SUNDAY ROAST

Enjoy Sunday Roast Beef Lunch - just like Grandma used to make!

Come and celebrate 'Grandpa Farming' at the Stag with local produce grown the old-fashioned way.

Western District Black Angus, hand-picked by Quinlan's Butchers and dry-aged for the Stag will be the star roast, accompanied by Ken's fresh-horseradish & roasted organic veggies.

Share a long table, drink Henty Wines & celebrate what is old made new again.

A special event for Port Fairy's Winter Warm Up Weekend.

*When* 13 June,  
12:30PM - 4:00PM

*Where* The Stag Restaurant,  
22 Sackville Street, Port Fairy

*Cost* \$80.00 3 course lunch with  
matching wines

*Bookings* 03 5568 3226

## **SUCKLING PIG (FRENCH ACCENT!)**

Discover the delights of Western Plains Suckling Pig, served to share at our gorgeous round table. Get a group of six to ten together and come and share with your friends "a la francaise"!

Served slow-roasted, this excellent pork will come with crispy fine crackling, and side dishes to share of celeriac and potato gratin, and sautéed brussel sprouts with pancetta and roasted chestnuts from Bright. A sauce made with caramelised apple and local cider will finish the dish.

*When* 3 - 5 June ,  
6:00PM - 9:00PM  
10 - 12 June ,  
6:00PM - 9:00PM  
17 - 19 June ,  
6:00PM - 9:00PM  
24 - 26 June ,  
6:00PM - 9:00PM

*Where* Koots Salle a Manger,  
479 Glenferrie Road, Kooyong

*Cost* \$45.00 per person  
for 6 to 10 people

*Bookings* 03 9822 3809

## **SUNDAY ROAST**

Sunday Roast at Veludo. Your choice of two roast dinners with a modern twist-included in our cost is a newly released class of Rufus Stone Heathcote Shiraz, all produce is 100% Victorian.

We will be offering our Sunday Roast every Sunday in June, come and enjoy in front of our open fire place!

*When* 6 - 27 June,  
5:00PM - 10:00PM

*Where* Veludo Bar and Restaurant, 175  
Acland Street, St.Kilda

*Cost* \$30.00

*Bookings* 03 9534 4456

## **SUNDAY ROAST AT MAZE GRILL**

Please join the team at maze Grill by Gordon Ramsay for a Sunday Roast with a menu designed to feature the best Victorian produce. Chef de Cuisine Josh Emett will prepare a sumptuous roast lunch with all the trimmings and Head Sommelier Lincoln Riley has paired the perfect wines to each course.

This will be a rare opportunity to dine in our Grill which has not yet opened for lunch. Lunch will be served family style and include three course and paired with wines.

*When* 27 June,  
12:00PM - 2:00PM

*Where* maze Grill, Level 1,  
Crown Metropol, Corner of Whiteman and  
Clarendon Streets, Southbank

*Cost* \$135.00 Ticket price is per person  
and includes three course lunch and wine  
pairings

*Bookings* 03 9292 8300 Please call  
and quote "Sunday Roast"

## SUNDAY ROAST AT PANAMA

"What's a Sunday without a good roast," insists Chef Dianne Kerry. So, she's made it happen, with a rock-solid version complete with all the trimmings, changing up the meaty, hero ingredient from week to week. From free range Western Plains pork, free range Glenloth chicken to organic Cherry Tree Farm beef or lamb, you'll want to make the Panama roast a Sunday regular.

*When* 30 May, 6, 13, 20, 27 June, 6:30PM - 10:00PM

*Where* Panama Dining Room, Level 3, 231, Fitzroy

*Cost* \$20.00 per person

*Bookings* 03 9417 7663

## SUNDAY ROAST AT THE POINT

Due to popular demand, The Point is bringing back traditional Sunday Roasts. Warm up in the company of friends and family with an afternoon of hearty and traditional comfort food.

The menu will begin with starters to include crusty bread and chunky pumpkin soup and finish with likes of bread and butter pudding and warm custard.

Price includes 3 course banquet style menu and a glass of house white wine or house red wine, unlimited soft drinks and water for children.

Reservations of 6 guests and over receive 1 bottle of house red and 1 bottle of house white for the table.

*When* 27 June, 12:30PM - 2:00PM

*Where* The Point, Aquatic Drive, Albert Park

*Cost* \$50.00 \$30 Children, \$50 Adults

*Bookings* 03 9682 5566  
Bookings Essential

## SUNDAY SLOW ROAST AT PAN ASIAN

Master Chef "Kin San" (ex Taxi Dining room) is creating the quintessential "Sunday Slow Roast" with an Asian twist. Enjoy the a sumptuous five course slow roast feast with outstanding wines matched from the acclaimed Sutherlands creek and Ainsworth & Snelson wineries. Showcasing the best produce and wines Victoria has to offer this event promises to be a culinary delight not too be missed.

*When* 27 June, 12:00PM - 3:00PM

*Where* PAN ASIAN, 267 Chapel Street, Prahran

*Cost* \$100.00  
Includes five courses with matched wines

*Bookings* 0439 484 648  
Places limited bookings essential

## THE ART OF THE ROAST

Otway Estate will host The Art of the Roast, a three course set menu featuring Otway Pork with Chef Duncan Green delivering a talk on the roast and sauce preparation.

Otway Estate situated in the beautiful Otway ranges promotes regional produce and sourcing on the best local produce where possible including from their own vegetable garden. Combined with the Estate's cool climates wines and Prickly Moses beers this will be a perfect match.

*When* 26 June, 6:30PM - 10:00PM

*Where* Otway Estate, 10-30 Hoveys Road, Barongarook

*Cost* \$45.00  
Three Course Set Menu

*Bookings* 03 5233 8400

## THE FRENCH LUNCH FEAST

The French Brasserie will be preparing a French Roast Feast using glorious Victorian produce for the month of June. Starting on the 1st June The French Express Lunch will include a traditional French roast - Monday to Friday, 2 courses with a Victorian glass of wine for \$35.00 per person. 'Bon Appetit!'

*When* 1 - 30 June,  
12:00PM - 3:00PM

*Where* The French Brasserie,  
2 Malthouse Lane, Melbourne

*Cost* \$35.00

*Bookings* 03 9662 1632

## THE RETURN OF THE SUNDAY ROAST

Return to the past with a delicious four-course Sunday roast lunch. Our team of chefs' will showcase regional produce which will be expertly matched with a selection of Bendigo's glorious and hearty red wines.

Relax as the open wood fires burn in the fully restored 19th century bank building as you enjoy great company and exceptional food, wine and service.

*When* 27 June,  
12:00PM - 3:00PM

*Where* Wine Bank on View,  
45 View St, Bendigo

*Cost* \$90.00 Four course meal matched  
with wine

*Bookings* 03 5444 4655

## TONY TAN'S ROAST SURF & TURF

Join the inspiring Tony Tan, Melbourne Food and Wine Creative Director – Cultural, for an evening of specialty roasting.

Tony will demonstrate new techniques and create delectable cuisines using seasonal Victorian produce from the land and the sea. Class includes cooking demonstration followed by dinner with wines to match.

Listed as one of the top 22 cooking schools in the world in Financial Times 2006 and top 50 in 2007 by American Gourmet, Tony Tan's Cooking School focuses on Asian, Australian and contemporary styles.

*When* 17 June,  
7:00PM - 10:00PM

*Where* Tony Tan Cooking School, 28A  
Lansell Road, Toorak

*Cost* \$115.00

*Bookings* 03 9827 7347  
visit [www.tonytan.com.au](http://www.tonytan.com.au) to download an  
enrolment form.

## TRADITIONAL ENGLISH LAMB ROAST

Cafe Catalpa's Traditional English Lamb Roast is a farm to plate event featuring Charollais lambs, which are bred on the family estate.

Chef Michael Hilsdon will cook a traditional English roast with Yorkshire pudding, cauliflower cheese and roast vegetables. The lamb roast will be served with the renowned Henty Estate Shiraz (2008).

The Hilsdon family would like to invite you to a warm family Sunday lunch.

*When* 6 - 27 June,  
12:00PM - 2:00PM

*Where* Cafe Catalpa,  
7921 Hamilton Hwy, Tarrington

*Cost* \$26.00

Ticket price is per person and includes  
Charollais lamb roast with a glass of  
Henty Estate Shiraz (2008)

*Bookings* 03 5572 1888

## YORKSHIRE HOTEL - SLOW ROASTED PORK BELLY

At the Yorkshire Hotel, renowned for excellent food in an old world Pub, chef Leicester O'Loughlin has created a slow roasted Western Plains pork belly with a chestnut puree sourced from growers around the Beechworth area and served with a beautiful glass of wine from King Valley, 2008 Pizzini Sangiovese. An experience not to be missed.

*When* 1 - 30 June,  
12:00AM - 3:00PM  
1 - 30 June, 5:30PM - 9:30PM

*Where* Yorkshire Hotel,  
48 Hoddle Street, Abbotsford

*Cost* \$26.00  
Main plus glass of wine

*Bookings* 03 9417 3088 Melbourne  
Food & Wine Roast Collection

## ZORBA THE ROAST!

Greeks love their roast!  
Especially lamb - they can't get enough of it!

Join Vicki Peppos at The Sweet Greek to cook up a traditional Greek roast feast, showcasing gorgeous farm fresh lamb cuts from Victoria's own LambDirect, get in the kitchen and learn how to stuff it, 'steal it', wrap it in vine leaves and more.

Also, if you have never made or tasted the legendary Kotopoulo Lemonato (Greek lemon chicken) before, then you will now! Add to this, some beautiful Greek style roasted seasonal veggies & you'll soon be looking for somewhere to smash some plates!

*When* 12, 26 June,  
10:00AM - 3:00PM

*Where* The Sweet Greek,  
18a Haughton Road, Oakleigh

*Cost* \$145.00

*Bookings* 0411 133 528

## PORCHETTA VENDETTA!

To roast: "a public presentation of comedic insults, praise and outlandish true and untrue stories..." Join MC Hammerer Erez Gordon as he pulls apart (and we hope, gently puts back together again) the lives of Mezzo's two Chefs, Joseph Vargetto and Mauro Callegari, as the boys try and focus on delivering their version of an authentic, crack(l)ing, bountifully stuffed and divinely executed example of the dish of Italian cultural relevance - roast pork. There'll be canapes, then entree, a pork roast banquet and dessert to share. And we hope two Chefs at the end, who can face another day...

*When* 21 June,  
7:00PM - 10:00PM

*Where* Mezzo Bar & Grill, 35 Little  
Bourke St, Melbourne

*Cost* \$90.00 (wine not included)

*Bookings* 03 9650 0988

## THE BROAST CLUB

Join St Jude's Cellars as they get the 'bros' together for some toastin' and roastin' for 'The Broast Club'. Head Chef Dylan Roberts will create four courses of fine roasted fare from the 'hood of his winemaking bros, while the bros match it all up with drops of their best. Featuring wine and produce from the King Valley (Dal Zotto), Heathcote (McIvor Estate), Gippsland (Moondarra) and the Yarra Valley (The Wanderer).

*When* 10 June,  
7:00PM - 10:00PM

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

*Cost* \$100.00 all-inclusive

*Bookings* 03 9419 7411

## **MANSAF -THE ARABIC ROAST**

To celebrate a wedding ,christianing or the end of Ramadan, a lamb is prepared by stuffing its cavity with spiced rice pinenuts and almonds.

The Lamb, supplied by Victoria's Soverign Lamb, is slow cooked in the oven allowing the rice to cook in the juices of the lamb. The whole lamb is latter carved up for the guests and served with copious amounts of yoghurt and cucumber salad.

*When* 15 - 16 June,  
7:00PM - 11:00PM

*Where* Mamaganoush Middle Eastern Restaurant, 56 Chapel Street, Windsor

*Cost* \$85.00 including wine

*Bookings* 03 9521 4141

## **ROASTS AND REDS AT RUFFY STORE**

Roasting in Ruffy is a very winter thing, more so with a Yorkshireman in the kitchen. Chef Nigel Robinson grew up with Yorkshire puddings both sweet and savoury and still uses his Mum's pudding pans

Lunch on slow roasted local beef with Dobson's roasted potatoes and local root vegetables in a perfect Yorkshire pudding with red wine jus and horseradish creme, and a glass of Maygars Hill Shiraz or Antcliff's Chase Lagrein .

For dessert, glorious Ruffy biodynamic, Fuji apple baked with buttery Victorian raisins and a splodge of vanilla custard cream.

Yorkshire pudding recipes and tips from Nigel for this almost forgotten art, and a little, sweet Yorkshire pud to take home for supper.

*When* 5 - 27 June ,  
12:00PM - 3:30PM

*Where* Ruffy Produce Store,  
26 Nolans Road, Ruffy

*Cost* \$45.00 Two courses, glass of wine & coffee

*Bookings* 03 5790 4387

## **HIT THE DECK**

Hit the deck for some winter comfort food that is sure to warm your soul.

*When* 6, 13, 20, 27 June,  
11:00AM - 1:00PM

*Where* the deck restaurant,  
3 Southgate Ave, Southbank

*Cost* \$30.00 per person

*Bookings* 03 9699 9544

## **ROAST WITH ALTITUDE**

Come and Join us at Blakes @ Zirky's Mt Hotham to dine in the Alps for a delicious roast with Altitude.

With a menu designed by Andrew Blake featuring suckling pig and a milawa cheese cauliflower mornay, this feast cannot be missed.

To book please call (03) 5759 4482 we look forward to seeing you there.

*When* 19 June,  
7:00PM - 11:00PM

*Where* Zirky's, Mt Hotham,  
Alpine Hwy, Mt Hotham

*Cost* \$ 70 per person

*Bookings* 03 5759 4482