



FROM THE MAKERS OF



Put Victoria on Your Table – SPRING GRAZE

Victoria's High Country

The Spring Graze welcomes the start of spring. Right across Victoria the Melbourne Food & Wine Festival team have created 65 spring inspired events with 10 of these events being held right here in Victoria's High Country throughout September.

From gourmet picnics and alfresco dining under the warm spring sunshine, to tastings of delicate new-release wines and farmers' markets full of spring inspiration, restaurants, wineries, breweries and producers will celebrate the Put Victoria on Your Table philosophy by drawing on a bounty of new-season produce.

Sick of being stuck inside this winter, well the High Country beckons with delicious spring local produce at lunches and dinners across the region so get out and enjoy everything our wonderful region has to offer.

Spring Events:

- The Spring Graze weekend at the Mountain View Hotel in Whitfield
- Sparkling Spring Brunch at The Pickled Sisters in Wahgunyah
- Spring Brewer for a day at Bright Brewery
- Spring Fling with French Flair at St Leonards Vineyard Wahgunyah
- Spring Grazing Plates at Pfeiffer Wines Wahgunyah
- Spring Lamb Spring Beer at Bridge Road Brewery
- A Spring Farmers' Market at Pfeiffer Wines
- A Spring Picnic in the hills with Food, Wine & Friends in Bright
- Beechworth Farmers' Market Spring Graze Picnic
- Mrs Brown Catches Spring Fever at The Vic Hotel Rutherglen

See below for more details on each of our Spring events.

Mountain View Spring Graze



When 3 - 4 September, 11:00AM - 4:00PM

Where: Mountain View Hotel, 4 King Valley Road, Whitfield

Cost Prices from \$10.00 Food will be priced from \$10-\$75

Bookings 03 5729 8270, Online at: info@mvhotel.com.au, Spring Graze

Website: www.info@mvhotel.com.au

The Mountain View's Spring Graze will consist of three sensational events: A Taste of Spring lunch, A Spring Degustation Dinner, and A Feast of Spring Sunday lunch.

We will be featuring our favourite local suppliers including LL Wagyu, Locheilan Farmhouse Cheeses, Fruits & Fare, Pizzini Wines and other local wines and beers.

We will also be showcasing sustainable dining by focusing on using whole animals over the weekend and the different ways in which this can be done. We will also be using produce fresh from our kitchen garden, Nonno Roberto's eggs, and if we are lucky, some fruit and vegies from Fred and Katrina Pizzini's home garden! It will be an interactive weekend where you can come and discover this fantastic region and learn more about cooking with local, seasonal food while enjoying the Valley's top-class wines.

Head Chef Bryan Alley will be showcasing his talents in all three parts of the Mountain View Spring Graze:

- A Taste of Spring Saturday Lunch: Small dishes at \$10 each, matched with tastes of local beers, wines & ciders from \$4 (11am - 4pm).

- Spring Degustation Dinner: six-course delectable spring menu for \$75, or with wine matched for \$105. Strictly limited places available (6:30pm for a 7pm start).

- Sunday Feast of Spring Lunch: A mix of plated and shared courses focusing on whole roasts, fresh local produce and a mouth-watering cheese selection. \$65 per person, no vegetarian options available (11am-4pm).

This is a fantastic opportunity to experience the picturesque King Valley as the weather warms up and the new season brings some of our favourite produce. Settle into one of Victoria's best beer gardens and let the sounds of Jessie Creek soothe you as you sample some of regional Victoria's most magnificent food. There will be recipes to take home, new wines and beers to be discovered, and a new region to explore. Experience beautiful spring in the heart of the King Valley.

Sparkling Spring Brunch



When 3 - 4 September, 10:00AM - 12:00PM, 10 - 11 September, 10:00AM - 12:00PM, 17 - 18 September, 10:00AM - 12:00PM and 24 - 25 September, 10:00AM - 12:00PM

Where: The Pickled Sisters Cafe, Distillery Road, Wahgunyah

Cost \$22.00 for one course with a complimentary glass of sparkling

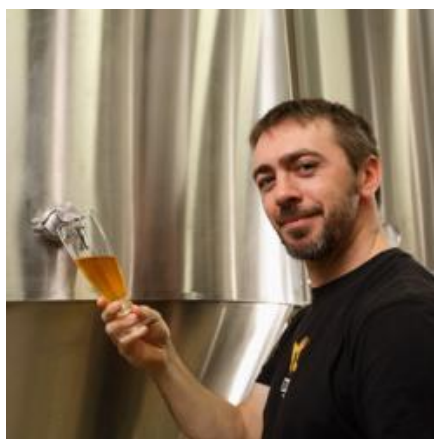
Bookings 02 6033 2377, Online at: cafe@pickledsisters.com.au

Website: www.pickledsisters.com.au

Spring in Rutherglen means clear skies, bright sunshine and fresh country air. Shake off the layers and celebrate the new season's bounty with The Pickled Sisters Cafe and Cofield Wines Sparkling Spring Brunch.

Start your day with the tastes and flavours of spring - tender asparagus spears & fresh goat's curd, local smoked trout & free range eggs, or succulent berries with buttery brioche & mascarpone. Together with a glass of Cofield Sparkling Pinot Noir Chardonnay or Sparkling Sarah for the perfect spring morning.

Spring Brewer For A Day



When 15 September, 8:30AM - 4:00PM

Where: Bright Brewery, 121 Great Alpine Road, Bright

Cost \$360.00 Includes TShirt, lunch, morning tea, afternoon tea, knock-off beers

Bookings 03 5755 1301, Online at: brightbrewery.com.au

Website: brightbrewery.com.au

Roll up your sleeves for a unique opportunity to get hands-on this spring brewing Bright Brewery's next "Brewer's Choice" seasonal beer.

You'll be on deck from milling the grain, mashing in, adding the hops, right through to fermentation. It's a day-long experience in the heart of Bright, in Victoria's Great Alpine Valleys.

Celebrating the return of sunshine and anticipating the warm days ahead, this will be a beer driven by bright floral and citrus hop character. You'll mill and mash in with a variety of light malted grains to build the beer's biscuity backbone, add bucket loads of fresh, locally grown hops to the kettle, and pitch hungry, clean

fermenting yeast to do its magic. Over the course of the day expect to learn in detail about each step of the brewing process, get hands-on craft brewing experience and create a few thousand litres of liquid springtime

Spring Fling with French flair



When 10 September, 12:00PM - 5:00PM

Where: St Leonards Vineyard, St Leonards Road, Wahgunyah

Cost Prices from \$80.00 \$80 inc. 4 course lunch, wine & live music/entertainment; \$100 inc. 4 course lunch, wine, live music/entertainment & cheese/wine appreciation session; \$10 pick up/drop off shuttle bus tickets available

Bookings 02 6035 2222

Website: http://stleonardswine.com.au/Spring-Fling.aspx?ee_id=324

A French-themed country lazy lunch affair dedicated to celebrate the start of spring and Victoria's amazing produce.

We cannot wait to welcome you at our winery, St Leonards Vineyard, a perfect setting for a laid back and unforgettable afternoon “a la française”.

In the morning join Marijke Ferdinands from celebrated Melbourne-based company 'Calendar Cheese' at Indigo Cheese Co. (at All Saints Estate), for a two-hour wine and cheese appreciation session. With a focus on Victorian cheeses, learn anything from the art of cheese-making, to the different cheese types, to pairing them with the correct wine. There's bound to be a few surprises! But be quick to book your seat as it's a very limited edition.

From midday onwards, relax on the banks of the Murray River at St Leonards Vineyard and enjoy sparkling wine on arrival and wines from the winery throughout the day. Prepared by Terrace Restaurant head chef Matthew Wright (All Saints Estate) in conjunction with local young chef and catering business owner Farrah Reid (Pinchos), the delicious spring menu with a French twist will showcase regional hero Rutherglen lamb and fresh produce from Victoria's backyard.

Celebrate this “joie de vivre” and dance your day away to live French jazzy tunes from 'La Mauvaise Reputation' making St Leonards Vineyard, for the space of a few hours, the 21st “arrondissement” (district) of Paris!

Spring Grazing Plate



When 3 - 4 September, 12:00PM - 3:00PM, 10 - 11 September, 12:00PM - 3:00PM, 17 - 18 September, 12:00PM - 3:00PM and 24 - 25 September, 12:00PM - 3:00PM

Where: Pfeiffer Wines, 167 Distillery Road, Wahgunyah

Cost \$60.00 Spring Grazing Plate includes 2 complimentary glasses of "pfine" Pfeiffer wine.

Bookings 02 6033 2805, Bookings Essential

Website: www.pfeifferwines.com.au

Warm sunshine on your face, the rich tapestry of colours dotted through the landscape, fresh country air, bud burst and an abundance of beautiful North East Victorian seasonal produce is a sure sign that spring has arrived in Rutherglen.

Inspired by the season, Pfeiffer Wines and The Pickled Sisters Café have teamed together to create an alfresco spring culinary journey that showcases and celebrates a bounty of new-season produce, in one of Australia's most picturesque settings.

Spring Grazing Plates are available every Saturday and Sunday throughout September. Our spring celebration culminates, when our idyllic winery hosts our Welcome to Spring Farmers Market, being held on Saturday September 24th, from 9am - 3pm. We will have hot food, live music and good coffee, and of course an array of the freshest spring produce available, from crisp asparagus to new season garlic, specialty cheese to tender spring lamb, organic herb seedlings to artisan breads.

Spring Lamb Spring Beer

When 1 September - 31 October, 11:00AM - 3:00PM

Where: Bridge Road Brewers, 50 Ford Street, Beechworth

Cost: Indicative Pizza cost \$20.00

Bookings 0357 282 703

Website: www.bridgeroadbrewers.com.au

Bridge Road Brewers will again celebrate the change of season with a change of menu, using all local ingredients, of course!

Rutherglen Lamb, Milawa Cheese, Beechworth Honey and Bridge Road Beer will all be combined to create a pizza experience that you won't forget.

The brewery will also be releasing some fantastic beers this spring. A world-first beer, Stella Single Hop IPA, will be on tap right next to our Galaxy Single Hop IPA. These two uber hoppy brews will highlight the characteristic of each of these locally developed new hop varieties, Stella and Galaxy

Welcome Spring Farmers Market at Pfeiffer Wines



When 24 September, 9:00AM - 3:00PM

Where: Pfeiffer Wines, 167 Distillery Road, Wahgunyah

Cost Free

Website: www.pfeifferwines.com.au

The arrival of spring is always an eagerly awaited event in the paddock, garden and for farmer, as this is the season where the bounty of the harvest begins.

To celebrate its return we invite you to join us at our idyllic winery when we host our Welcome to Spring Farmers Market. We will have hot food, live music and espresso and, of course, an array of the freshest spring produce available from crisp asparagus to new season garlic, specialty cheese to tender spring lamb and organic herb seedlings to artisan breads.

Welcome spring.

A Spring Picnic in The Hills



When 1 - 30 September, 8:30AM - 4:30PM

Where: Food Wine Friends, 2/6 Ireland St, Bright

Cost \$90.00 (serves 2)

Bookings 03 5750 1312, Please Note: all picnic hamper orders require 24 hours notice.

Escape to the beautiful alpine town of Bright during September and pick up a delicious spring picnic hamper from local cafe and providore, Food Wine Friends.

Each picnic hamper boasts a delicious array of Victorian produce including freshly baked Milawa ciabatta, Wunghnu farmhouse cheese, handmade quince paste from Stanley, freshly picked broad bean dip and North East Yarallah lamb salad with organic Yackandandah roast pumpkin. All this topped of with a slice of handmade lemon tart and a thermos of lovely hot tea.

The picnic hampers are beautifully presented and include a map of local picnic spots. A selection of premium local wines is also available to complete your Spring Picnic in The Hills!

Beechworth Farmers Market Spring Graze Picnic

When 3 September, 9:00am - 2:00PM (Grazing plates start at 10am)

Where: Christ Church, 57 Ford St, Beechworth

Cost Prices from \$9.00 Small things, cheeses, main fare and desserts

Bookings 03 5725 1657, Online at: rutherglenlamb@gmail.com

Come and enjoy a delicious lunch in beautiful Beechworth in North East Victoria's High Country. Spring heralds fresh local produce from stall holders at the 'Beechworth Farmers Market'.

Enjoy a mouth-watering menu selected from the Farmers' Market produce matched with outstanding local wines from inspiring local chef, Sean Duggan. Graze with friends, family and locals in the heritage-listed historic grounds of Christ Church, Ford St in Beechworth.

Small Things

Mountain Fresh Smoked Trout Paté

Lochielan Farmhouse Cheese Platter

Klam's Thai Food Tom Yum soup

Sugarloaf beef and barley soup

Boonderoo Farm pumpkin bread and herb stick

Jerusalem artichoke and parsnip soup with a black olive cream

Roast fennel, Lochielan fetta, rocket and tapenade in a jerusalem artichoke pancake wrap

Dips - roast beetroot; parsnip skordalia; silverbeet and olive

Spring Grazing salad of roasted and raw vegetables from the market, herbs and olive oil dressing

Larger Things

Boonderoo Farm Hunza Pie, Madras Pie

King Valley Free Range pork terrine and rillettes

Klam's Thai Food chicken satay on rice

LL Waghu free range gourmet beef patties

Lochielan green salad with crumbled kulindi, diced avocado & fresh capsicum, tossed in McGrath's tasty poppy seed dressing

Sugarloaf Beef sausages

Rutherglen Lamb backstrap barbequed with Wit's End Chutney

Pasta Adele homemade fettucine

Sweet Things

Boonderoo Farm - Hazelnut and Poppyseed Strudel

Sugarloaf Grove Strawberries - strawberries in vanilla bean infused olive oil

Cup Cakes and Tea Parties - Chocolate Explosion, Red Poppy and Sticky Date Cupcakes, mini Bailey's Cheesecakes

Gundowring Ice-cream – Raspberry, Chocolate, French Vanilla and Licorice

Scones with Wit's End Berry Jam

Other Things

Cloud 9 Coffee, Hot Chocolate and Tea

Pasta Adele - crostoli

Collins Apples - fresh Ruby Pink and Fuji

Wines

Amulet Vineyard & Beechworth Cider

Mrs Brown Catches Spring Fever



When 1 - 30 September, 11:00AM - 10:30PM and 24 September, 3:00PM - 7:00PM

Where: The Victoria Hotel, 90 Main Street, Rutherglen

Cost Prices from \$20.00 , \$200.00 Spring Graze Accommodation Package

Bookings 02 6032 8610, Online at: info@victoriahotelrutherglen.com.au, Mrs Brown Catches Spring Fever

Website: www.victoriahotelrutherglen.com.au

For the month of September Mrs Brown at The Victoria Hotel celebrates the best blooming time of year with a menu that showcases the bounty of Victorian food and wine.

Mrs Brown has been hard at work developing menu items that will showcase the best produce she can source in the North East. To ensure maximum 'Spring Graze' enjoyment and value she has done a lot of testing, tasting and sipping to match each dish to a glass of the finest local beverage from the region.

Entree

Piquant local goats cheese croutons, crisp, sweet local walnuts and baby spinach in a classic springtime fresh salad.

Matched to a glass of elegant sangiovese rose from newest bull on the block 'Bull Paddock Wines'.

\$18.00

Main

Succulent Rutherglen Lamb neck slow-braised in Rutherglen white wine, topped with an uplifting mixture of parmesan and breadcrumbs.

Matched perfectly to a deep, rich cabernet sauvignon from Warrabilla Wines.

\$36.00

Dessert

Luscious bread and butter pudding made from Valentines sourdough and a citrus twist featuring marmalade created from our own orange tree, finished with candied orange peel and served with Gundowring orange and cardamom ice cream.

Matched to a glass of world-famous fortified wine - a thick, luxurious classic muscat from Campbell's Winery.

\$17.00

Three-course set menu

Spring Graze special with matching wines will be offered at Mrs Brown for a blooming value packed \$70 per person - sweet!

Mrs Brown at The Victoria Hotel is open for dinner Friday and Saturday evenings. Bookings preferred.

Hotel Bar and Bistro

For something more casual, join us at the hotel bar or in the bistro for a delicious rich 'Spring Graze' pizza: Moroccan-inspired lamb, Wicked Virgin olives and Yarrawonga White (Boosey Creek Cheese Aussie Fetta).

Matched to the dizzy delights of Beechworth cider from the Amulet winery.

\$18.00

Running for over 120 years one of the largest and oldest Wine Shows in Australia. Allow yourself to get caught up in Rutherglen Wine Show fever.

The Rutherglen Wine Show & Australian Fortified Wine Show is on in our town and we have got the fever so, we are hosting an extra special event for visitors on the wine show weekend.

Wine Show Fever @ The Victoria Hotel
Saturday 24th September, 2011
2 - 6pm

'Piccolo' Produce Market in the Victoria Hotel beer garden.

Attend a hosted wine tasting with matching morsels in the Victoria Hotel Bar with Wine Show stars.

Bookings essential 02 6032 8610.

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