



Phillip Island presents 7 great Regional Events

Destination

Phillip Island

World's Longest Lunch Phillip Island

Friday 2 March, 12:00PM - 4:00PM

Rhyll Trout & Bush Tucker Farm, 36 Rhyll-Newhaven Road, Rhyll

\$125.00 per person inc GST

Bookings – 1300 366 422

Set in tranquil eucalypt woodland indulge in trout, quality lamb, local fish and indigenous herbs with local wines and produce.

Phillip Island producers will come together with a menu you can't pass by. Picture our long table surrounded by tranquil eucalypt woodland, with a lunch of freshly caught rainbow trout, local fish from the fishing fleet, the best quality local lamb, cheeses and just-picked indigenous herbs and spices. To accompany this splendid feast, wines from award winning local vineyards Purple Hen and Phillip Island. The menu will feature Phillip Island chefs offerings from Harry's on the Esplanade, Spice Island and The Foreshore Bar & Restaurant as well as our venue the Rhyll Trout & Bush Tucker Farm. The afternoon will include lunch, local entertainment and a small fundraising event for local organisations.



Venue Profile - Rhyll Trout & Bush Tucker Farm Phillip Island

Rhyll Trout & Bush Tucker Farm offers a natural experience and plenty of good old-fashioned hospitality. Friendly fishing instructors teach you to catch rainbow trout in a picturesque tree-lined lake and a stunning indoor Rainforest Pool. Take your catch home or the chef will transform your trout into a magnificent meal. Walk the new Bush Tucker Trail, through three hectares of native food crops, and learn how the Koori people harvested and used these plants from the wild. The licensed Farmhouse Cafe offers Devonshire tea, home style meals and a huge variety of home-made bush tucker products.

Your hosts Paul and Luci Mannix <http://www.rhylltroutandandbushtucker.com.au> 36 Rhyll-Newhaven Road, Rhyll 3923 Phone 03 5956 9255

About our menu providers-

the foreshore bar & restaurant

is situated in the quiet little village of Rhyll on Phillip Island. This unique setting with its amazing 180° degree water views over the bay, has helped us to create a rustic but stylish restaurant with a warm relaxing ambience for people to sit and enjoy quality food and service. Winter time relax by the fire and enjoy a glass of local wine or in Summer dine out on the balcony enjoying fresh seafood and local produce. Your hosts Sue and Anthony Webber <http://www.theforeshore.com.au> 11 Beach Road Rhyll 3923 Phone 03 5956 9520



Spice Island offer an intimate dinner party for 12 or a function for 1000 in a unique location in Gippsland then we have the solution and the ability. Spice Island Catering brings a wealth of experience to the region. We have exclusive experience venues as well as the ability to cater at some of the regions most prestigious locations. We also have our purpose built Cooking School and Pantry in San Remo which offers your clients the chance to be entertained in a unique cooking school environment. Your host Paul Stafford <http://www.spiceisland.com.au> 117 Marine Parade, San Remo 3925 Phone 03 5678 5999



HARRY'S ON THE ESPLANADE over looks the beach with views of Western Port, French Island, and the Mornington Peninsula. A choice of dining areas is available, either inside with large windows to take in the view or an enclosed balcony area with a retractable roof. Daily menus feature an array of local fish and seafood from the boats at San Remo, local crayfish (when in season) and island grazed beef and lamb. Other produce is hand selected by Harry at the Melbourne markets and local growers which guarantees quality, freshness and variety. Your host Harry Schmidt <http://www.harrysrestaurant.com.au> 17 The Esplanade, Cowes 3922 Phone 03 5952 2655

Our Wine providers –



is situated at the quieter end of the Island near the township of Rhyll on site with the right aspect and shelter from wind and wonderful views. We feature premium cool climate wines with strong varietal character and sensibly priced. Our Cellar door is open Friday to Monday and offers wine tastings and wines by the glass. Cheese and other platters.

Your hosts Rick Lacey and Maria Vitols <http://www.purplehenwines.com.au> 96 McFees Rd, Rhyll 3923 Phone 03 5956 9244



is situated only minutes from the motorcycle Grand Prix circuit, the world famous Penguin Parade and fur seal colonies at The Nobbies and located in a beautiful rural location with views over Bass Strait and Berry's Beach. Enjoy a relaxed tasting with a delicious platter of local Gippsland cheeses, or smoked trout and homemade dips, in our cottage-style cellar door. There is nothing quite like a tranquil glass of red beside our cosy fire in winter or a cool Chardonnay or Sauvignon Blanc in our summer courtyard. OPEN 11:00am - 5:30pm Thursday through Sunday, and every day in school holidays and public holidays (closed Christmas Day)

Your hosts Tim and Tricia O'Brien <http://www.phillipislandwines.com.au> 414 Berrys Beach Rd, Ventnor 3922 Phone 03 5956 8465





Grill & Brew

Saturday 10 March, 12:00PM - 3:00PM

Rusty Water Brewery Restaurant & Bar, 1821 Phillip Island Rd, Cowes Phillip Island

\$60.00 Includes Sample Paddle of matched ales

Phone 03 5952 1666 enquiries@rustywaterbrewery.com.au

Alfresco dining doesn't come any better - Gourmet BBQ using fresh local produce together with Rusty Water's own handcrafted ales

Nested in a rustic bush setting, Rusty Water Brewery Restaurant & Bar is home to Phillip Island's only handcrafted ales. Join us for an afternoon that is sure to leave you wanting more. Relax on the alfresco decking whilst our team of internationally trained chef's prepare a gourmet BBQ using the best in local available produce to be matched with Phillip Island's only handcrafted ales.



Deli Secrets @ Home

Cleanskin Kitchenware, Larder & Cooking Classes, 158 Thompson Avenue, Cowes
Prices from \$99.00 Prices vary according to workshop type and duration.

See Cleanskin website for full details: www.cleanskinkitchenware.com.au

For bookings call 03 5952 3494 during business hours, 7 days a week.

Email: michele@cleanskinkitchenware.com.au

Learn how to turn Gippsland produce into Deli favourites at home.

A weekend of hands-on workshops featuring the produce and people of Phillip Island and Gippsland. All sessions held in the purpose-built, spacious and professionally appointed cooking classroom situated inside the Cleanskin Kitchenware & Larder store, in the heart of Cowes, Phillip Island.

Workshops will be supported by an ongoing in store 'meet-the-makers' forum for locally produced foods - providing a relaxed opportunity to sample the produce and meet the producers of Gippsland food - including a wide variety of olive oils.

Saturday March 10, 2012

Cheese Making @ Home – with Isobel Piper from Cheeselinks

10:00am – 3:30pm

Cost \$159.00

Discover how easy and satisfying it is to make your own, absolutely delicious cheeses at home. In this fully hands on class you will learn the secrets and theory of cheese making but, more importantly, you will be the cheesemaker! You will make Camembert (to take home and nurture to maturity), Quarg, Sour Cream and Cultured butter - along with a delicious Express Haloumi that can be made and eaten on the same day! With a hint of fresh mint and lightly fried ... what could be more exciting than serving a starter of homemade Haloumi at your next dinner party? Impress your dinner guests with your Cheesemaking skills! Isobel explains and demonstrates, step by step, the techniques and recipes. Course cost includes all ingredients. Please note, vegetarian rennet only is used in this class. Light lunch included.

Sunday March 11, 2012

Smoking @ Home – with Geoffrey Hunt, Chef at The Teatree@Silverleaves

10:00am – 4:00pm

Cost \$159.00

Your full day program will be fun, practical and very tasty! You will learn all about the art of brining and will try your hand at both hot and cold smoking. With delicious food such as salmon, chicken, sausages, prawns, peppers, cheese, garlic and even nuts on the smoker there is something for everyone! Light lunch included.

Monday March 12, 2012

Sausage Making @ Home – with Bradley Drew from Hillies Meats, San Remo

9:00am – 12:00pm

Cost \$99.00

Learn from a master of super sausages (and title holder, since 2008, of Southern Region Sausage King) to make fresh sausages ready for barbecuing throughout the summer. This is a hands-on and completely practical class. You will prepare the meat, mix your recipe and fill your casings. What you make you will take home with you, so please bring along suitable refrigerated transport.

Monday March 12, 2012

PÂTÉS & TERRINES @ Home – with Marcus Gildon, Executive Chef, Silverwater Resort

1:30pm – 5.00pm

Cost \$99.00

Pâtés and Terrines are mainstays of any good home deli! Invented by the French, a great Pâtés is refined, delicate and seductive - with a melt-in-the-mouth quality that's hard to beat! Traditionally, terrine is a forcemeat mixture cooked and served in a vessel also called a Terrine. The combinations and variety of terrine ingredients is extensive, and a beautifully presented terrine makes a terrific light lunch! Executive Chef, Marcus Gildon will teach you the techniques (and impart some professional tips that you won't find in a recipe book!) to create both these fabulous deli delights using a range of locally sourced Gippsland produce.



Melting Pot - Curry and Wine

Sunday 11 March, 10:30AM - 2:45PM

The Gurdies Winery, 215 Gurdies – St Helier Road, The Gurdies

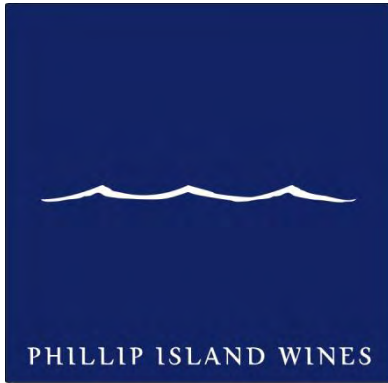
Clay Pot Curry House 733 Turnbull-Woolamai Road Woolamai

\$55 includes wine tasting, a bottle of wine, entertainment, tour of winery and a 3 course meal

Phone 0425 748 907 spe10437@bigpond.net.au

Sip a glass of local wine, taste Sri Lankan entree in an exotic setting. Mouth watering lunch at Clay Pot.

The Gurdies winery at Grantville and Clay Pot Curry House together bring you to the 2012 Melting Pot experience. On your arrival you will be greeted by world famous Sri Lankan dancers. Enjoy the company of the wine maker and the chefs of Clay Pot, tour the winery, and proceed to Clay Pot.



Music Fest Phillip Island

Sunday 11 March, 12:30PM - 10:00PM

Phillip Island Winery, 414 Berrys Beach Road, VENTNOR

Prices from \$40.00 Concert ticket only

Concert plus fine cuts enviomeat bbq meal: \$80.00

Phone 03 5956 8465 eng@phillipislandwines.com.au

A 10-hour acoustic music concert featuring local and visiting acts, cool-climate Phillip Island wines, local produce and 'enviomeat' long barbeque.

MUSIC FEST PHILLIP ISLAND is a grand 10-hour concert and food and wine fest staged on Phillip Island Winery's beautiful lawn grounds (with views over Bass Strait). The concert will headline local and visiting acoustic performers (folk, country and roots) playing 'unplugged' on a big stage confirmed to date are Lisa Miller, Mike McLellan, Hugh McDonald, Jacqui Sterling, Doc White, Vivace and many more. A day of cool music complimented by cool-climate Phillip Island Wines, Gippsland cheeses, local fresh produce and a gourmet 'long barbeque' featuring fine cuts of local 'enviomeat' (www.enviomeat.com.au), sourced from accredited Phillip Island enviomeat producers.



Spice Island &

SILVERWATER RESORT
PHILLIP ISLAND, AUSTRALIA



Cooking for Kids

Saturday 17 March

9:00AM - 10:30AM

11:30AM - 1:00PM

2:00PM - 3:30PM

Silverwater Resort, 17 Potters Hill Road, San Remo
\$35 per child

Phone 5678 5999 paul@spiceisland.com.au

Enjoy a fun packed masterclass for 7 - 12 year olds with a sustainable edge - and no parents allowed!

This class runs for 1 1/2 hours and is hosted by Paul Stafford from Spice Island Cooking School. Mini Masterchefs will get to cook a fabulous 2 course 'sustainable' affair, using authentic utensils and local seasonal ingredients, under the watchful eye of Paul and his team. During the class the mini chefs will be asked and quizzed about sustainable practice and environmental issues relevant to food (with a little help from Paul's team) - with the winner for each group taking home a signed book from Paul. All participants get to take home some utensils and a fabulous chef's hat and apron. Guaranteed to bring out the chef in every little person.



Island Produce-Meet the Makers

Saturday 17 March, 9:00AM - 2:00PM

Phillip Island RSL, 225 – 243 Thompson Ave, Cowes

\$75 per person

Phone 03 5952 1004

Travel the Island and meet local food & wine producers then taste it all cooked fresh at the RSL

Travel by bus around Phillip Island and meet local food & wine producers on their own turf. Ask questions and look through their establishments as well as some taste testing along the way. All this culminating in a scrumptious 3 course meal at the Phillip Island RSL. The meal will be cooked using produce from all the stops along your journey . We will start at a local farm in Ventnor that produces our enviromeats range, followed by a tour and taste testing at Panny's Chocolate factory where you also enjoy morning tea. All refreshed and on the bus we travel to Purple Hen winery for a tour of the bottling area and taste testing of some of their fine vintage. A short trip down the road finds us at the Rhyll Trout & Fishing farm where owner Paul Mannix will hand out some samples of their fantastic "bush tucker" products and some smoked local trout. Back on the bus to Cowes we head to the Phillip Island RSL where the feast begins!