

# This March, Phillip Island will host seven delicious events as part of the 2012 Melbourne Food & Wine Festival

See more at [visitphillipisland.com](http://visitphillipisland.com)



## The World's Longest Lunch at Phillip Island

Phillip Island producers will come together to stage a regional world's longest lunch in the tranquil eucalypt woodland of Rhyll Trout & Bush Tucker Farm. Freshly caught trout, lamb, local cheeses and indigenous herbs and spices will leave diners with a full belly and happy heart. The delicious menu will be prepared by Phillip Island's best chefs, with offerings from Harry's on the Esplanade, Spice Island, the Foreshore Bar & Restaurant and of course Rhyll Trout & Bush Tucker Farm, as well as local wines from award-winning local vineyards, Purple Hen and Phillip Island Wines. There will be local entertainers and this is a fundraising event for local organisations.

**When:** Friday 2nd March 2012, 12:00pm – 4:00pm

**Where:** Rhyll Trout & Bush Tucker Farm, 36 Rhyll-Newhaven Road, Rhyll

**Cost:** Tickets are \$125.00 per person. (limited capacity, book early)

**Bookings:** 1300 366 422

**Web:** [www.visitphillipisland.com](http://www.visitphillipisland.com)



## Music Fest Phillip Island

hosted by Phillip Island Winery

A lively full day celebration of music and food, Music Fest will be set on the lawns of Phillip Island Winery with beautiful views over Bass Strait. Featuring 'unplugged' performances from local and visiting artists including Lisa Miller, Mike McLellan, Hugh McDonald, Jacqui Sterling, Doc White, Vivace and lots more. Phillip Island wines, Gippsland chesses and fresh produce will be served, along with a gourmet long barbeque of delicious 'enviromeat' from quality Phillip Island butchers.

**When:** Sunday 11th March 2012, 12:30pm – 10:00pm

**Where:** Phillip Island Winery, 414 Berrys Beach Road, Ventnor

**Cost:** Prices from \$40.00 Concert ticket only per person.

**Concert plus 'long barbeque' enviromeat gourmet meal ticket \$80.00 per person.**

**Bookings:** (03) 5956 8465 or [enq@phillipislandwines.com.au](mailto:enq@phillipislandwines.com.au) **Web:** [www.phillipislandwines.com.au](http://www.phillipislandwines.com.au)



## Grill & Brew

hosted by Rusty Water Brewery, Restaurant and Bar

Join a relaxing afternoon surrounded by bushland as chefs prepare a gourmet BBQ using the highest quality local produce. Enjoy alfresco dining at its best with great food, handcrafted ales and great company.

**When:** Saturday 10th March 2012, 12:00pm – 3:00pm

**Where:** Rusty Water Brewery, Restaurant & Bar, 1821 Phillip Island Road, Cowes

**Cost:** Tickets are \$60.00 per person, includes a sample paddle of matched ales. **Bookings:** (03) 5952 1666 or [enquiries@rustywaterbrewery.com.au](mailto:enquiries@rustywaterbrewery.com.au) **Web:** [www.rustywaterbrewery.com.au](http://www.rustywaterbrewery.com.au)



## Deli Secrets at Home

hosted by Cleanskin Kitchenware & Larder

Phillip Island and Gippsland's produce and people come together over a weekend of fun, hands-on workshops held in Cleanskin Kitchenware & Larder's spacious and professional classrooms. Choose from cheese making, smoking, sausage making or pâtés & terrines. The 'meet the makers' forum will provide the opportunity for visitors to mingle with professionals in a relaxed setting.

**When:** Saturday 10th March 2012, 10:00am – 3:30pm Cheese Making @ Home; Sunday 11th March 2012, 10:00am – 4:00pm Smoking @ Home; Monday 12th March 2012, 9:00am – 12:00pm Sausage Making @ Home; and 1:30pm – 4:30pm Pâtés and Terrines @ Home

**Where:** Cleanskin Kitchenware & Larder Cooking School, 158 Thompson Avenue, Cowes

**Cost:** Prices start from \$99.00 per person. Prices vary according to workshop type and duration.

**Bookings:** (03) 5952 3494 or [michele@cleanskinkitchenware.com.au](mailto:michele@cleanskinkitchenware.com.au)

**Web:** [www.cleanskinkitchenware.com.au](http://www.cleanskinkitchenware.com.au)

## Melting Pot - Curry & Wine

hosted by The Gurdies Winery & Clay Pot Curry House

Clay Pot Curry House and The Gurdies Winery have collaborated to give foodies a special experience. Upon arriving at The Gurdies, guests will be greeted by traditional Sri Lankan dancers before touring the winery and sipping on local wine. Clay Pot's talented chefs will create a delicious lunch of Sri Lankan cuisine to be enjoyed in the company of the winemaker.

**When:** Sunday 11th March 2012, 10:30am – 2:45pm

**Where:** The Gurdies Winery, 215 Gurdies – St Hellier Road, The Gurdies and Clay Pot Curry House, 733 Turnbull-Woolamai Road, Woolamai (Bass)

**Cost:** Tickets are \$55.00 per person.

**Bookings:** 0425 748 907 or [spe10437@bigpond.net.au](mailto:spe10437@bigpond.net.au)

**Web:** [www.thegurdieswinery.com.au](http://www.thegurdieswinery.com.au) and [www.claypotcurryhouse.com.au](http://www.claypotcurryhouse.com.au)

## Cooking for kids

hosted by Spice Island & Silverwater Resort

Children between the ages of 7 – 12 can enjoy a parent-free cooking master class hosted by Paul Stafford from Spice Island Cooking School. The fun-filled cooking adventure will run for 1 ½ hours during which the kids will get to cook two courses using local seasonal ingredients. During the class mini chefs will be quizzed about sustainable practice and environmental issues relevant to food. All participants will take home cooking utensils and a professional chefs' hat and apron.

**When:** 17th March 2012, 9:00am – 10:30am, 11:30am – 1:00pm and 2:00pm – 3:30pm

**Where:** Silverwater Resort, 17 Potters Hill Road, San Remo

**Cost:** Classes are \$35.00 per child.

**Bookings:** (03) 5678 5999 or [paul@spiceisland.com.au](mailto:paul@spiceisland.com.au)

**Web:** [www.spiceisland.com.au](http://www.spiceisland.com.au) and [www.silverwaterresort.com.au](http://www.silverwaterresort.com.au)

## Island Produce - Meet the makers

Explore the island to meet local food and wine producers at their own establishments. Travel by bus starting at a local farm in Ventnor that farms environments - free-range, grass fed healthy beef. Then a scrumptious morning tea at Panny's Chocolate factory before continuing on to Purple Hen Winery for a sneak peek into the bottling area and tastings of their award-winning wines. Then it's down the road to the Rhyll Trout & Fishing farm to collect 'bush tucker' samples and local smoked trout from owner Paul Mannix. The tour will finish with a delicious three course feast of all the fresh produce collected along the way at the Phillip Island RSL.

**When:** Saturday 17th March 2012, 9:00am – 2:00pm

**Where:** Bus departs from the Phillip Island RSL 225 – 243, Thompson Avenue, Cowes

**Cost:** Tickets are \$75.00 per person.

**Bookings:** (03) 5952 1004 **Web:** [www.pirsl.com.au](http://www.pirsl.com.au)