

SAVOUR THE AUSTRALIAN FLAVOUR

SLOW FOOD FROM THE PRODUCERS' Paddock

SATURDAY 2 OCTOBER 2010
7PM ONWARDS

The dinner will be held at Baileys winery with a delicious menu, using local and seasonal produce, created by renowned chef Adam Pizzini and matched to fifteen fine Glenrowan wines.

CANAPÉS

Asparagus spears wrapped in 'Formichi' prosciutto drizzled with aioli

Chicken ball rolled in arborio rice and steamed, served with bush tomato flavoured mayonnaise

Smoked local trout on a garlic crostini topped with dill and candied lemon syrup

ENTRÉE

Red gum house-smoked salmon and Riverina ricotta cheese tart served with a light salad and dill and wild lime mayonnaise

Braised local beef spezzatino fillet and lemon myrtle ravioli topped with Glenrowan Port and red wine reduction

MAINS

Char grilled confit chicken Maryland rubbed with mountain pepper served with mushroom risotto and topped with truffle oil and pecorino cheese

Braised Welsh black beef involtini filled with Riverina ricotta and sage, braised in Glenrowan Shiraz and served on creamy mashed potato

DESSERT

Warby Range orange pudding with Glenrowan muscatel anglaise

Individual pavlova topped with spiced mixed berry compote

CHEESE

Local and international cheese selection with dried fruit, nuts and water crackers

\$115 per person includes five-course dinner, wine and coach service from Wangaratta and Glenrowan.

\$130 per person includes five-course dinner, wine and coach service from Wangaratta and Glenrowan plus Sunday breakfast.

Dinner bookings essential and numbers are limited.
To book your dinner tickets contact Jennifer Booth at Booth's Taminick Cellars on 03 5766 2282

- 1** AULDSTONE CELLARS
- 2** BAILEYS OF GLENROWAN AND GOORAMBATH*
- 3** BOOTH'S TAMINICK CELLARS
- 4** GRANITE RANGE ESTATE
- 5** MORRISONS OF GLENROWAN

*Goorambath wines will be at Baileys of Glenrowan on Sunday 3 October during Glenrowan Grazing



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Wangaratta



BENALLA
RURAL CITY

For more information contact:
Wangaratta Visitor Information Centre 1800 801 065
Benalla Visitor Information Centre 03 5762 1749
or visit www.visitglenrowan.com.au
Strictly no coaches or BYO alcohol

SAVOUR THE AUSTRALIAN FLAVOUR

SLOW FOOD FROM THE PRODUCERS' Paddock
SATURDAY 2 OCTOBER
FROM 7PM ONWARDS

GLENROWAN GRAZING
SUNDAY 3 OCTOBER
10AM - 5PM

To book your dinner tickets contact
Jennifer Booth at Booth's Taminick Cellars
on 03 5766 2282 or visit www.visitglenrowan.com.au

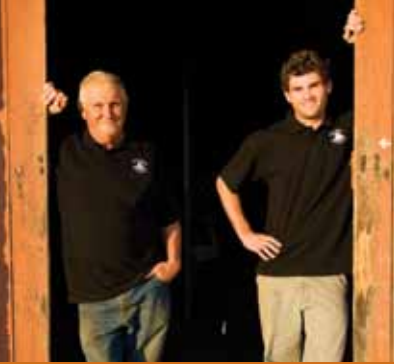
GLENROWAN Winemakers' Weekend



Join us on Saturday night for an evening of swinging sounds with Liam Blunt's Jazz Quintet and a delicious slow prepared five-course dinner by chef, Adam Pizzini, matched with the deep and complex wines the Glenrowan region is famous for.

Tempt the Taster's
on Sunday and go Glenrowan grazing at the regional wineries and enjoy matched wines with dishes of Australian flavour.





TASTING PLATES

Lamb and native pepper sausages with spring cabbage served in a damper roll
OR
Pancakes with Taminick Valley poached peaches and lavender cream

Winemaker's perfect match:

A glass of Special Release Cabernet Sauvignon followed by a glass of Liqueur Muscat or Taminick Gold with dessert



BOOTH'S TAMINICK CELLARS

www.taminickcellars.com.au
339 Booth Road, Taminick Via Glenrowan
PH: 03 5766 2282



TASTING PLATES

Yabby tails and Bardi grub with salad greens OR
Herbed-crumbed skewers of rabbit OR
Kangaroo pie with bush tomato chutney OR
Dianne's famous grape cakes

Winemaker's perfect match:

A glass of Fiano Garganega with the salad, Tempranillo with the skewers, Siege Shiraz Durif with the pie and espresso coffee or hot chocolate with the cakes



MORRISONS OF GLENROWAN

www.morrisonsofglenrowan.com
30 Kays Lane, Glenrowan
PH: 03 5766 2734



TASTING PLATES

Showcasing the Wangandary Walk tasting experience with the finest produce including berries, cheeses and olives sourced from the Warby Range

Winemaker's perfect match:

A glass of Merlot or Sarah Kathleen Sparkling Shiraz



SILENT RANGE ESTATE

SILENT RANGE ESTATE

www.graniterangeestate.com.au
Wilsons Road, Wangandary
PH: 03 5725 3292

SAVOUR THE AUSTRALIAN FLAVOUR

GLENROWAN GRAZING SUNDAY EVENTS

SUNDAY 3 OCTOBER 2010

Follow the map and go grazing in the Glenrowan wine region between 10am and 5pm and sample wine, food and local produce at the region's wineries. Discover the unique species, walking and bike riding trails of the Warby Range and take advantage of the complimentary bus service travelling between the Glenrowan wineries and over the Warby Range throughout the day.

GLENROWAN WINEMAKERS' BREAKFAST

9AM - 10.30AM

Enjoy a chef-prepared hearty breakfast on Sunday at Auldstone Cellars following the Slow Food from the Producers' Paddock dinner to prepare you for your day of Glenrowan grazing. Please note that breakfast is included as part of the Glenrowan Winemakers' Dinner package only. Bookings essential.

GLENROWAN GRAZING

10AM - 5PM

\$8 to \$20 for tasting plates with a selection of Australian themed culinary delights on the winery menus which represent our Australian heritage and the delicious local produce of the Warby Range. The winemakers have matched one of their wines to each tasting plate.

DISCOVER THE WARBY RANGE

11AM - 3PM

Meet Parks Victoria local ranger Chris Mercier and his friendly bush python. Chris will also point out species unique to the iconic Warby Range on the guided tour to Mt Glenrowan. Chris Mercier will lead groups on the hour for around 45 minutes. To reserve a seat on the bus or to get directions for the Discover the Warby Range starting point, phone Morrisons of Glenrowan on 03 5766 2734.

RIDE THE WARBY RANGE

9AM - 4PM

Cycle to the wineries on Sunday and participate in Glenrowan grazing. A shuttle bus service between the wineries will be available for you to enjoy the flavours of Australia at each of the wineries.



AULDSTONE CELLARS

www.auldstone.com.au
296 Booth Road, Taminick Via Glenrowan
PH: 03 5766 2237

TASTING PLATES

A degustation of chocolate treats – mini chocolate Florentine, chocolate and almond fudge fingers and chocolate pecan slice
OR
Muscat raisin chocolate cake served with caramel sauce and cream

Winemaker's perfect match:

A glass of classic and rare Muscat, espresso coffee or hot chocolate



BAILEYS OF GLENROWAN

www.baileysofglenrowan.com.au
Taminick Gap Road, Glenrowan
PH: 03 5766 2392

TASTING PLATES

Seasonal gourmet wood-fired pizzas infused with native herbs
OR
Sweet, hearty, warm pudding

Winemaker's perfect match:

A glass of 1920 Block Shiraz followed by a glass of Bundurra Dolce, cappuccino or café latte with dessert



GOORAMBATH

www.goorambath.com.au
103 Hooper Road, Goorambat
PH: 03 5764 1380

Lyn and Geoff from Goorambath will provide wine tastings in the grounds at Baileys.

Goorambath is known for its Shiraz full of dark berry flavours with cedar and spices. Lyn and Geoff Bath look forward to meeting you during Glenrowan Grazing.

