

# MUDGE REGION

# FOOD & DRINK

# Trail



FOLLOW IT MARCH 25 & 26 2017

## MAP OF PARTICIPATING VENUES



**Artisan on Lewis** – 13 Lewis St MUDGEES – 02 6372 6847 – 8:30am to 2pm

**Beans, Bees and Nuts** Yarabin Road Roasters coffee with a decadent honey and hazelnut baklava (V)

**Beans and Brekkie Toast** Yarabin Road Roasters coffee with toasted local sourdough, rhubarb jam and fresh ricotta (V, GFO)

**Baker Williams Distillery** – 194 Henry Lawson Dr MUDGEES – 02 6372 9332 – Saturday 10am to 5pm, Sunday 11am to 4pm

**Gin and Tonic Refresher** Baker Williams Gin and tonic cocktail with a refreshing cucumber and mint popsicle (V, GF)

**Oh Schnapps!** Baker Williams Butterscotch Schnapps alongside irresistible caramel corn, studded with hazelnut praline (V)

**Blacklea Vineyard** – 29 Alexander Rd MUDGEES – 02 6373 3366 – 9am to 5pm

**Beef and Shiraz** We've slow cooked our beef in our very own award winning Shiraz and we are serving the two as a pair (GF)

**Chocolate Decadence** Goopy chocolate decadence paired with Botrytis Semillon (GF)

**Botobolar** – 89 Botobolar Rd MUDGEES – 02 6373 3840 – Saturday 11am to 4pm, Sunday 11am to 2pm

**Tacos Fit For The King** Trina's Taco of slow roasted Mudgee beef infused with chipotle chilies and topped with fresh salsa, complimented by our 2012 'The King' Cabernet Shiraz. Black bean option also available. (VO)

**Bunnamagoo Wines** – 603 Henry Lawson Dr MUDGEES – 02 6373 3046 – 11am to 3pm

**Bunnamagoo Lamb & Riesling** Award winning 2016 Bunnamagoo Riesling complimented by our own Bunnamagoo lamb - Greek-style, slow roasted and infused with the Riesling. Accompanied by local whipped fetta, pickled cucumber, tabouli and Lebanese bread (GFO)

**Burnbrae Wines** – 548 Hill End Rd MUDGEES – 02 6373 3504 – 10am to 4pm

**Burnbrae S' Wine Bites** Be enticed by our local free range, slow cooked pork topped with a zesty slaw and served on a magnificent Mudgee Bakery brioche bun. Beautifully paired with our award-winning Provincial style 2016 Rose or our 548 Lager

**Burrundulla Wines** – 234 Castlereagh Hwy MUDGEES – 02 6372 9532 – 10am to 4pm

**Spanish Fiesta from Burrundulla Wines** Succulent Spanish pairing of Burrundulla Tempranillo Shiraz and a Valencian paella made with tender Burrundulla beef and locally sourced chorizo. Cooked lovingly by Mudgee's Paella Fella, Ted Cox

**di Lusso Estate** – 162 Eurunderee Ln MUDGEES – 02 6373 3125 – Saturday 10am to 5pm, Sunday 10am to 4pm

**Baked Figs with Fetta and Prosciutto** di Lusso Estate baked figs with High Valley fetta, wrapped in prosciutto served with 2016 vino Rosato

**Fig Tartlet with Hazelnut Praline** Fresh di Lusso Estate figs in a tart with marscapone and Mudgee Hazelnut praline served with 2016 Aleatico (V)

**First Ridge Wines** – 577 Burrundulla Rd MUDGEES – 0407 701 014 – 10am to 5pm

**A Taste of Italy** Enjoy a rich homemade tomato, garlic and beef bolognese sauce served with pasta or crusty bread, parmesan cheese and sour cream with a lightly chilled First Ridge 2015 Sangiovese. Perfecto! Buon Appetito! (GFO)

**Huntington Estate** – 641 Ulan Rd MUDGEES – 02 6373 3825 – 11am to 3pm

**Winemaker's Chorizo BBQ** 2014 Basket dried Shiraz with chief winemaker, Tim's homemade chorizo freshly BBQ'd and served on Mudgee Sourdough with local tomato relish and rocket

**Moothi Estate** – 85 Rocky Waterhole Rd MUDGEES – 02 6372 2925 – 10am to 5pm

**The Twisted Cuban** We've matched our 2016 Chardonnay with a twisted take on the Cuban sandwich. Slow roasted pork, locally smoked ham and High Valley Caerphilly cheddar cheese on a bun with pickle and mustard (GFO)

**Golden Pigs and Potato** Bacon and chorizo croquettes dipped in Mount Frome Garlic aioli - Crisp and deep fried until golden, our potato croquettes are paired with our 2016 Mudgee Wine Show gold medal winning Riesling

**Mudgee Brewing Co.** – 4 Church St MUDGEES – 02 6372 6726 – from 10am

**Citrus IPA with Pork Leg & Mushroom Popcorn** We've glazed locally sourced pork with our Citrus IPA to be served with Citrus IPA battered Leemoore Farm mushrooms and Vietnamese mint from our courtyard. Enjoy with a tasting of our Citrus IPA of course!

**Chocolate Porter Balls with Pistachio & Spent Grains** For dessert, indulge in our famous chocolate Porter balls that have been dusted with shaved Spencer Cocoa chocolate, spent grains from our latest brew and pistachio dust for a mouthful of both sweet and savoury flavours. Matched with Mudgee Porter

**Naked Lady Wines** – 2222 Bylong Valley Wy RYLSTONE – 1300 550 239 – 11am to 4pm

**Rylstone's Naked Lady Chardy & Chicken Salad** 2016 Chardonnay paired with baby brioche chicken salad and bacon, garnished with saffron spiced nuts (optional)

**Rylstone's Naked Lady Cab Sauv with Beef Wellies** 2015 Cabernet Sauvignon (silver medal 2016 Mudgee Wine Show) paired with beef wellington and red wine jus

**Palate Restaurant & Heslop Wines** – 1 Sydney Rd MUDGEES – 02 6372 1122 – 9am to 6pm

**Perfect Pork** Juicy and delicious pork belly matched with 2014 Touriga Nacional from Heslop Wines (GF)

**White By The Sea** Our wonderful bourbon scallops matched with the 2015 White Frontignac from Heslop Wines

**Pieter van Gent** – 141 Black Springs Rd MUDGEES – 02 6373 3030 – Saturday 9am to 5pm, Sunday 10.30am to 4pm

**Spiced Milk Chocolate Ganache with Vermouth** Milk chocolate ganache with vermouth and cinnamon served in a Belgium dark chocolate square and paired with Pipeclay Vermouth (V)

**White Chocolate & Lemon with Botrytis Durif** A white chocolate ganache with goats cheese and lemon zest served in a Belgium dark chocolate square and paired with our botrytis Durif (V)

**SHORT SHEEP Micro-Winery** – 47 Buckaroo Ln MUDGEES – 0420 299 999 – 11am to 5pm

**No Short Sheep Were Harmed** Experience our new release 2015 Vineyard Shiraz, spicy and peppery, whilst biting into a brioche bun oozing marinated Mudgee Lamb with a creamy wilted spinach & locally grown mushroom relish

**Oh Shut Up and Take My Money** Unbelievably delicious combination of the luscious 2016 Late Harvest Merlot dessert wine served alongside a playful mix of dark chocolate mousse on a biscuit crumb with a splash of rich cherry coulis and a dab of cream (V)

**Rosby Wines** – 122 Strikes Ln MUDGEES – 0419 429 918 – 11am to 5pm

**Rosby Rock 'n' Roll** Rosby's rockstar 2012 Shiraz with a retro "sausage roll" of local beef and mushrooms, homemade relish and garden salad  
**Port and Panacotta** 2015 Rosby Fortified Cabernet snuggled up to a silky Spencer Cocoa panacotta. Pure pleasure (V)

**Skimstone, Hello Lovelies Cordial & Olive.A.Twist** – 1307 Castlereagh Hwy APPLE TREE FLAT – 0418 280 696 – 10am to 3pm

**A little French, A little Italian - Lots of Mudgee** Skimstone Italian Rose or Hello Lovelies 'Oh Regina' cordial enjoyed with Olive.A.Twist french crepe with classic Mudgee flavours of honey and hazelnut (V)

**Slowfox Wines** – 196 Black Springs Rd MUDGEES – 02 6373 3087 – 11am to 5pm

**Taste of the Middle East** Baby flatbreads with Middle Eastern lamb kibbeh (or vegetarian alternative of aubergine and red capsicum) and a yoghurt and pomegranate sauce - expertly paired with a cool Tempranillo Rose (VO)

**The Cellar by Gilbert** – 137 Ulan Rd MUDGEES – 02 6372 1325 – 11am to 6pm

**Floral Rendezvous at The Cellar by Gilbert** Zucchini flowers with High Valley Colly Blue served with a glass of g&Co. by Simon Gilbert 2015 Shiraz, Sangiovese & Barbera blend or Gilbert by Simon Gilbert 2017 Verjuice (V)

**The Olive Nest & 1838 Wines** – 66 Pipeclay Ln BUDGEES BUDGEES – 02 6373 3719 – Saturday 10am to 4pm, Sunday 10am to 3pm

**An Olive Affair, Under the Vines** Our 1838 Wines 2016 Rose paired with Caprese bruschetta drizzled with extra virgin olive oil, a balsamic reduction and served with a skewer of table olives (V)

**Walter Wines & Figtree Food Company** – 179 Tinja Ln MUDGEES – 0419 251 208 – 10am to 5pm

**Wine & Food Phenomenon** Choose from our 2015 Rose or our 2011 Sparkling Shiraz and pair it with the delicious Figtree Food Company crostini of Mudgee Sourdough, High Valley fetta, prosciutto and Figtree Food Company fig & olive tapenade (VO)