



MUDGEE REGION

FOOD & DRINK Trail

WELCOME TO MUDGEE'S FOOD & DRINK TRAIL - WHERE YOU'RE BOUND TO FIND THE *perfect match!*



SATURDAY DAY PASS
\$30 EACH

Your key to the trail is the Mudgee Region Trail Pass, available through www.visitmudgeeregion.com.au or in person at any of the participating venues and the Visitor Information Centre, 84 Market Street. Each Trail Pass consists of five vouchers and each voucher is valid for one food and drink match at any of the 21 participating venues (see menu overleaf).

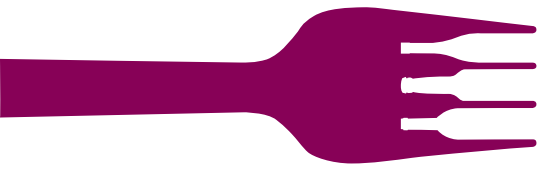
All venues are accessible by car, but a hop on/hop off bus service is available on Saturday 23rd. Wristbands for all day bus travel are available at the Mudgee Visitor Information Centre for \$30 each. Three buses will do full loops of every venue, with BUS A and BUS C travelling in one direction and BUS B going in the opposite direction.

Each venue will be serviced approximately every 30 to 40 minutes. Some venues are within walking distance of each other however for your own safety, we discourage walking along main roads and highways. Please anticipate the last bus pick up to be no later than 4:45pm at any one venue to allow for travel time back to town.

Should you wish to exchange an alcoholic option for a non-alcoholic one, most venues can accommodate, please call ahead to confirm. All venues offer water. The Mudgee Region encourages safe, sensible and responsible drinking.

See you on the Trail!





MENU Pairings

Artisan on Lewis – Art Gallery Café – 13 Lewis Street, Mudgee
(02) 6372 6847 – 10am – 2pm (Sat & Sun) – (Bookings for 6+)

Simon's Italian style **Baked Ricotta Cheesecake** made with free range eggs with Angela's Edibles Mudgee fig jam. Paired with Yarabin Road Roaster's Coffee of your choice. (GF, NA)

Blue Wren Wines – 433 Ulan Road, Mudgee – (02) 6372 6205
10am – 5pm (Sat & Sun) – (Bookings not required)

Mudgee Lamb Kofta Balls with house-made tzatziki. Paired with Blue Wren 2015 Shiraz.
Pecan Praline Cheesecake. Paired with Blue Wren 2015 White Port.

Bunnamagoo Estate Wines with Red Heifer – 603 Henry Lawson Drive, Mudgee
(02) 6373 3046 – 10am – 3.30pm (Sat & Sun) – (Bookings for 6+)

Spicy Chorizo Sausage Roll with home-made chutney. Paired with Bunnamagoo Estate 2017 Tempranillo.

Burrundulla Wines with Our Chow Café – 234 Castlereagh Highway, Mudgee –
(02) 6372 9532

10am – 4pm (Sat & Sun) – (Bookings not required)

Chorizo, Cauliflower & Chickpea Bruschetta on local sourdough. Paired with Burrundulla 2018 Tempranillo Rosé. (DV, VO)

Beef and Shiraz Pie with relish. Paired with Burrundulla 2017 Shiraz. (DFO, GFO)

Elephant Mountain Wines – 68 Edgell Lane, Buckaroo – 0414 650 845
10am – 4pm (Sat & Sun) – (Bookings for 6+)

Home grown Spinach and High Valley Fetta Tartlet (V) or Bacon and Vege Tartlet made from Lue farm eggs. Paired with Elephant Mountain Wines 2018 Pinot Gris 'Ruma'.

Flourless Chocolate Cake served with raspberry coulis and clotted cream. Paired with Elephant Mountain Wines 2018 'Nell' Rosé. (V, GF)

Gooree Park Wines Cellar + Pantry with Judy's Chocolate

48 Market Street, Mudgee (02) 6378 1800 – 10am – 5pm (Sat & Sun) – (Bookings for 6+)

Milk Chocolate Honeycomb and Valencia Chocolate – coconut, dark chocolate and orange. Both paired with Gooree Park Crown Glory 2015 Cabernet Sauvignon. (V)

Rocky Road with almond and berry. Paired with Gooree Park Crown Glory 2017 Chardonnay. (V)

Huntington Estate – 641 Ulan Road, Buckaroo – (02) 6373 3825
10am – 5pm (Sat) 10am – 4pm (Sun) – (Bookings preferred)

Home-made Venison Pie. Paired with Huntington 2015 Shiraz.

Chewy Chocolate Brownie. Paired with a locally ground Coffee of your choice. (V, NA)

Low Wine – 327 Tinja Lane, Mudgee – (02) 6372 0800
11am – 3pm (Sat & Sun) – (Bookings for 6+)

Pairing our Low Wine Organic Headstone Rosé with a **Kiwi Pie** made with our own eggs, S&S Meats smoked bacon and vegetables from our garden.

Low Wine Organic Nullo Mountain Pinot Noir paired with **S&S Meats Pork and Fennel Sausage Rolls.** Both will be accompanied by our house-made relish.

Moothi Estate – 85 Rocky Waterhole Road, Mudgee – (02) 6372 2925
10am – 5pm (Sat & Sun) – (Bookings not required)

Pulled Lamb Pizzetta – Handmade pizzetta base with slow roasted garlic + herb Mudgee Lamb, High Valley fetta, house-made capsicum tapenade and freshly picked rocket from our garden. Paired with 2017 Moothi Rocks Red Blend (shiraz/cabernet/merlot). (VO)

Honey Glazed Doughnut – Delicious warm, freshly made doughnut dipped in a glaze featuring our own Cherry Blossom Honey. Paired with Moothi Estate 2018 Chardonnay. (V)

Mudgee Brewing Co. – 4 Church Street, Mudgee – (02) 6372 6726
10am – 5pm (Sat & Sun) – (Bookings not required)

Mudgee Brewing Porter paired with a **Chocolate + Hazelnut Brownie** made with local Spencer Cocoa chocolate and Australian Gourmet Hazelnuts, garnished with mint from the garden and cream. (V)

Mudgee Brewing Citra IPA beautifully matched with **Pork Belly** and own Mudgee Brewing Crackle.

Parklands Resort & Conference Centre with Manners Wines

121 Ulan Road, Puttabucca (02) 6372 4500 – 9am – 5pm (Sat & Sun)
(Bookings not required)

Mini Lamb Kofta with Honey Haven labna and Indigiearth dukkah. Paired with Manners 2016 Tempranillo.

Pork Belly + Finger Lime Chutney by Indigiearth. Paired with Manners 2018 Rosé. (GF, DF)

Pieter van Gent Winery & Vineyard with Mad Mosaic Chocolates

141 Black Springs Road, Mudgee – (02) 6373 3030

9am – 5pm (Sat) 10.30am – 4pm (Sun) – (Bookings not required)

Hand-crafted Nougat made with Mudgee local honey, paired with PVG Mistella Dessert Wine.

Cherry Praline paired with PVG Vintage Port. (V)

Robert Stein Winery

1 Pipclay Lane, Mudgee – (02) 6373 3991 – 11.30am – 3pm (Sat & Sun)
(Bookings required)

Sydney Rock Oysters. Paired with Robert Stein 2018 Farm Riesling. (GF, DF)

Stein Farm Smallgoods Tasting Plate. Paired with Robert Stein 2018 Saignee' Rose. (GF)

Rosby Wines – 122 Strikes Lane, Eurunderee, Mudgee – 0419 429 918

10am – 4pm (Sat & Sun) – (Bookings for 6+)

Vietnamese Poached Chicken Salad. Paired with Rosby 2018 Chardonnay.

Fresh, crisp Vietnamese salad served with cashews, rice noodles, herbs and soy poached chicken. (DF)

Burnt Basque Cheesecake. Paired with Rosby 2014 Shiraz. This version of La Vina – San Sebastian Burnt Basque Cheesecake attempts to take you there in a regional NSW kind of way. (V)

SHORT SHEEP Micro-Winery – 47 Buckaroo Lane, Mudgee – 0420 299 999

11am – 4.30pm (Sat & Sun) – (Bookings not required)

Steamed Bun served with your choice of either Teriyaki Beef or Mushroom Oyster Sauce. (VO) Paired with either SHORT SHEEP 2015 Vineyard Cabernet Merlot or 2017 Limited Syrah.

Skimstone Wines – 1307 Castlereagh Highway, Apple Tree Flat – 0418 280 696

11am – 5pm (Sat) 10am – 3pm (Sun) – (Bookings for 6+)

Skimstone Falafel served on flat bread with hummus, herbed yoghurt and a drizzle of Aril pomegranate syrup. Paired with Skimstone 2018 Sangiovese Rose. (V)

Skimstone Deep Dark Brownie. Paired with Skimstone 2018 Merlot or 2018 Tre Onde. (V) Non-alcoholic option – Hello Lovelies Cordial. (NA)

Slowfox Wines – 196 Black Springs Road, Mudgee – (02) 6373 3087
11am – 5pm (Sat & Sun) – (Bookings not required)

South American street food matched with Argentinian style Malbec.

Arepas with Slowcooked Beef Brisket from Mudgee Gourmet Meats with garden herb chimichurri. Paired with Slowfox Wines 2017 Malbec.

Arepas with Pot Black Beans accompanied with garden herb chimichurri. Paired with Slowfox Wines 2017 Malbec. (V)

The Cellar by Gilbert – 137 Ulan Road, Mudgee – (02) 6372 1325

11am – 3pm (Sat & Sun) – (Bookings for 6+)

Slow Roasted Pulled Pork Slider. Paired with a refreshing Gilbert Goose Cider. Gluten free option is a Pulled Pork Taco. Non-alcoholic option Gilbert Verjus. (GFO, NA)

The Tasting House + Wellstead Shrubs – 385 Horse Flat Lane, Mullamuddy
0484 004 116 – 10am – 5pm (Sat & Sun) – (Bookings for 6+)

Bloody Mary Burger made with Mudgee Lamb and served with house-made local pickles and Bloody Mary Ketchup. Paired with Wellstead Shrubs – Bloody Mary Shrub or Optimiste Wines 2014 Tempranillo.

Mulled Pear and Rhubarb Pancake Stack with Persian fairy floss and local toffee-hazelnut crumble. Paired with Gin, Pear and Ginger Shrub Cocktail. (V, NAO)

Thistle Hill Wines – 74 McDonalds Road, Eurudgere – 6373 3546

10am – 5pm (Sat) 10am – 4pm (Sun) – (Bookings not required)

Locally Caught Yabby or Fish (as available) Tortilla with lemon, lime, chilli, ginger, rocket, capers and mayo. Paired with Thistle Hill Wines 2017 Nine Bunches Organic Dry Riesling. (DF)

Fig, Prosciutto and Goat's Cheese Skewers with Mudgee fruit, honey and garden mint. Paired with Thistle Hill Wines 2018 Organic Off-Dry Riesling. (GF, VO)

Walter Wines – 179 Tinja Lane, Mudgee – 0414 133 734

10.30am – 4.30pm (Sat & Sun) – (Bookings for 6+)

White Chocolate Raspberry Mousse served with ganache streusel and Rosé jelly. Paired with either Walter Wines 2018 Rosé or Walter Wines 2018 Sparkling Chardonnay. (GFO, V)

GF Gluten Free – GFO Gluten Free Option available – V Vegetarian – VO Vegetarian Option available
DF Dairy Free – DFO Dairy Free Option available – NA Non-Alcoholic – NAO Non-Alcoholic Option available.