



Celebrate our State



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NSW food & wine
F E S T I V A L

PRESENTED BY



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A sparkling start to the day

Did you know that NSW produces some of the country's best bubbles? Cool climate conditions make for great chardonnay - along with pinot noir, one of the key varieties in many of the world's great sparkling wines. This year a series of **Sparkling Brunches and High Teas** (at cool venues such as Three Blue Ducks and Little Darling Diner) will have you raising a glass to award-winning masters of the methode champenoise such as Logan and Ross Hill from Orange, among others.

Other ways to toast the greats of the State include food-and-wine matchings at two-hatter Ormeggio through **Lunch and Dine with NSW Wine**. Other participating venues include Pilu at Freshwater, The Morrison and Woodlands in Neutral Bay.

They will be pairing selected dishes with wonderful wines from Southern Highlands's Cherry Tree Hill, Logan and Ross Hill from Orange and Hunter star, Hungerford Hill.

There will be **Snacks and Street Food** at hotspots such as Bondi's Lox Stock & Barrel and the Imperial Hotel in Paddington. And for those who like the sweet stuff, test out the **Sticky and Sweet** dessert section of the program. Dessert and a "sticky" even comes with a view at Jonah's in Whale Beach, Pilu at Freshwater and Flying Fish at Pymont.

Regionally too, we'll throw a **Spotlight on the State** with creative wine-and-produce events at Biota Dining in Bowral, St Isidore in Milton, and Aubergine in Canberra, among others.



**Further details at
nswfoodandwine.
com.au and in
Good Food on
Tuesday,
February 18.**



Dine with the winemakers

Highlights during the NSW Food and Wine Festival include the now-legendary

Tour the Regions dinners.

Hosts for one evening only are top-rated restaurants from *The Sydney Morning Herald Good Food Guide* including Sepia, Restaurant of the Year for 2014. Chef Martin Benn is creating a special NSW-produce focussed menu to be expertly matched with leading NSW wines by 2013 Sommelier of the Year Rodney Setter.

Also taking part are Chef of the Year Ross Lusted at The Bridge Room and the talented team from Bentley Restaurant + Bar, with chef Brent Savage and sommelier Nick Hildebrandt (whose Potts Point restaurant Monopole won Wine List of the Year 2014).

Fabulous touring opportunities for the wine-erati regionally include the one-off **Mudgee Heroes and Icons** dinner (expect the best from the past and a preview of the future) and the magnificent **Riverina Rarities** with some extraordinary bottles

from the best vintages over the years.

Stand by for more details too on the **5 x 4 Rising Stars Dinner** - a glimpse into the future with the brightest up-and-coming young chefs, food producers, young sommeliers and the most inspiring next gen winemakers.



Full details in the NSW Food and Wine Festival program, in *The Sydney Morning Herald* on Tuesday, February 18 and online at nswfoodandwine.com.au.

