

News Release

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FOR IMMEDIATE RELEASE

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Slow Food Southern Highlands –
Centennial Vineyards Restaurant
PRODUCER TO CHEF DINNER

Join Us For A Fabulous Celebration Of The Glory Of The Beast!

Saturday 22 May 2010 at 7.00 pm

Robin Murray ,Chef/owner and Warrick Brook, Head Chef will join Greg and Chris Stuart of Minto Galloway Beef to create a marvellous dinner celebrating the whole beast!

The “marriage” of producer and chef to produce a superb dining experience is an important element of the activities of Slow Food Australia. The local group in the Southern Highlands has asked Robin to choose the beast, advised by Greg, create a meal using all parts of the animal, and serve it with panache at long tables. Matching wines will be chosen by Centennial’s Tony Cosgriff.

Robin & Warrick are planning an adventurous menu — a degustation — and Robin will talk about each course, his choice of cut, the method of preparation and the final presentation.

Greg Stuart from Minto Galloway Beef lived and worked in Scotland, and is a multiple award winning breeder, rearing Galloway cattle naturally on grass at his property just outside Yass. Greg will engage and educate us about Galloways, his dedication to producing top quality marbled beef in a harsh climate, why Galloway is the “breed for Australia”, and the great care he takes in growing his cattle.

All profit from this dinner will go towards sending Chris Stuart to Italy to represent Slow Food Southern Highlands at the International Slow Food Festival, Terra Madre. It will be celebrated in Italy in October 2010 with over 100,000 people attending. It is a celebration of good, clean and fair produce from throughout the world

Slow Food Southern Highlands- International network, local group, good, clean and fair food producer to table.

Limited seats | Book: 4861 8701 | Cost: \$120.00 (Slow Food members \$110)

For more information go to www.centennialrestaurant.com.au or www.slowfoodsouthernhighlands.com

MENU

On arrival

*Oxtail and vegetable soup shot
Devilleed kidney and rosemary brochette
Teriyaki beef and Japanese rice ball,
coriander mayonnaise
Centennial Vineyards sparkling wine / pigs fly pale ale*

1st

*Potted radish, beef jus gras cream,
tongue and cheek soil
Centennial Vineyards 2009 reserve riesling*

2nd

*Carpaccio of fillet, horseradish cream, carrot purée, crumbed egg yolk
Centennial Vineyards 2008 pinot noir*

Cleanser

Beef tea, Mittagong tunnel shitake mushroom

Main

*Braised beef rump olive,
pancetta, herb and beef mince stuffing,
suet dumpling, shiraz sauce
Accompanied by seasonal vegetables
Centennial Vineyards 2007 Woodside shiraz*

Dessert

*Cardamom and vanilla infused panna cotta,
orange salad, praline biscuit
Centennial Vineyards 2006 Finale late harvest semillon*

Percolated coffee or tea with petits fours

For further information, please contact Jan Walters on 02 4861 8701

Ends

Media interviews and images

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