

Come Up for Good Food and Wine in the Blue Mountains this October

Please book to avoid disappointment – do this via the number provided for each venue.

The Information provided by each venue correct at time of printing - check with the venue for *all further information* or dietary requirements.



20 VENUES, 31 DAYS, 100S OF TASTE SENSATIONS

THIS OCTOBER, GOOD FOOD MONTH COMES TO THE BLUE MOUNTAINS
From lunch in the vineyards to high tea with a twist, see what's on the menu at slowfoodbluemountains.com.au or follow the food trail at [facebook/slowfood.bluemountains](https://facebook.com/slowfood.bluemountains)

GLENBROOK Café 2773 ● WENTWORTH FALLS Nineteen23 at Silvermere Guesthouse ● LEURA Bygone Beautys, Flemish Flavours, Leura Garage, Silk's Brasserie, Sublime Lounge at Fairmont Resort ● KATOOMBA Champagne Charlies at The Carrington, Gingerbread House, Darley's Restaurant at Lilianfels, Jamison Views Restaurant at Mountain Heritage, Palette Dining, The Lookout Echo Point, The Old City Bank Brasserie at The Carrington ● MEDLOW BATH Hydro Majestic Hotel ● BLACKHEATH Ashcrofts Bistro, Piedmont Inn, Vesta Bar & Bistro ● MEGALONG VALLEY Dryridge Estate Wines ● LITTLE HARTLEY Ambermere Rose Inn

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Ambermere Rose Inn, Little Hartley

What: Enjoy a food and wine experience in one of the region's oldest Cobb & Co inns. This three-course long lunch showcases what the Blue Mountains region has to offer, and includes boutique wines selected to complement your lunch.

When: Fridays, Saturdays, Sundays & Mondays throughout October

Where: Ambermere - Cnr Ambermere Drive & Great Western Hwy, Little Hartley

Cost: 75; includes matched wines Book: 6355 2266 www.ambermereroseinn.com.au

Ashcrofts Bistro, Blackheath

What: Enjoy a five-course tasting menu designed around the traditional cuisine of Nice, Italy

When: ONE Event Only - Thur Oct 6; 6:30pm

Where: Ashcrofts Bistro - 18 Govetts Leap Road, Blackheath

Cost: \$95 per person; includes matched wines Book: 4787 8297 info@ashcrofts.com www.ashcrofts.com

Bygone Beautys Treasured Teapot Museum & Tearooms, Leura

What: Step back in time for a unique and theatrical high tea reminiscent of days past in a charming old-world dining room. Upon arrival, enjoy complimentary champagne in crystal flutes with mini quiches, sausage rolls and vegetarian roulades. Then, grandly presented silver service on an afternoon tea tray-mobile, finely rolled crustless sandwiches, an assortment of homemade tea cakes and biscuits, baby scones with freshly whipped cream and strawberry jam, and your choice of speciality loose-leaf tea or coffee.

When: Saturdays, Sundays and Wednesdays throughout October from 2:00pm

Where: Bygone Beautys Treasured Teapot Museum & Tearooms - 20-22 Grose St, Leura

Cost: \$55 per adult; \$22 (under 12); \$11 (under 5) Book: 4784 3117 www.bygonebeautys.com.au

Café 2773

What: Lunch special of Crisp-skin salmon fillet with smashed potato, asparagus and caper butter.

When: Every day in October from 12:00pm

Where: 2773 Café Restaurant - 19 Ross Street, Glenbrook 2773

Cost: \$28 per person; includes a glass of wine or beer Book: 4739 5908 www.2773glenbrook.com.au

Champagne Charlies Cocktail Bar @ The Carrington Hotel, Katoomba

What: A shared dessert plate of all things chocolate to share, featuring a chocolate fondant, torte, macarons and gelato.

When: Wednesdays to Saturdays throughout October from 12noon

Where: Champagne Charlies Cocktail Bar - 15-47 Katoomba Street, Katoomba

Cost: \$26 per person; or \$40 which includes two glasses of Mansfield Wines Moscatel from Mudgee

Book: 4782 1111 www.thecarrington.com.au

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Darleys Restaurant @ Lilianfels Resort, Katoomba

What: A regional tasting menu of seven courses, featuring organic produce from growers in Hartley Vale and Megalong Valley, and sustainably sourced beef, lamb and game from the Blue Mountains and surrounds. Expect lamb from Kanimbla Valley, venison from Mandagery Creek, oranges and beef from Pure Red Hereford in Orange. Chocolate is by Zokoko, Emu Plains, which is organically and ethically sourced from Peru, Solomon Islands and New Guinea.

When: Tuesdays to Saturdays throughout October from 6:30pm

Where: Darley's Restaurant - Lilianfels Avenue, Katoomba

Cost: \$165 per person Book: 4780 1200 www.lilianfels.com.au

Dryridge Estate Winery, Megalong Valley

What: A Spring long lunch – Herald spring over a fabulous long lunch at Dryridge Estate, with Princess Pantry offering the best of local seasonal bounty to delight and satisfy.

In order for our guests to indulge in our delicious wines, buses have now been booked & will be included in the ticket price. Please email Emma with the subject line: **Bus Pickup** – info@dryridge.com.au to reserve your seat and we will pick you up at the Megalong Valley.

When: TWO events only – Sat Oct 15, Sat Oct 22; 12:30pm

Where: Dryridge Estate – 226 Aspinall Road, Megalong Valley

Cost: \$140 per person; includes matched wines

Book: <http://www.dryridge.com.au/collections/spring-long-lunches> 0403 118 990 www.dryridge.com.au

Flemish Flavours, Leura

What: Come for a six-course degustation with Belgian notes made from Australian ingredients, in a menu that includes oxtail soufflé; chicken liver parfait with sourdough and onion jam; beef tartare with soy and sesame; apple, Hunter Valley vodka and tomato; duck, rhubarb, apple and duck fat potato; and Belgian chocolate soufflé. Monday, Thursday and Friday from 6pm, Saturday and Sunday from 12pm and 6pm

When: Thursdays to Mondays throughout October from 6:00pm

Where: Flemish Flavours – 117-121 Leura Mall, Leura

Cost: \$85 per person Book: 4784 3265 www.flemishflavours.com.au

Jamison Views Restaurant @ the Mountain Heritage Hotel, Katoomba

What: Dinner with a view – Make October Saturday nights special over dinner with a view. There is a choice of two or three courses, with or without matched wines, and dishes such as crisp, battered Mountain-grown cauliflower floret and slow-roasted Hawkesbury pork forequarter to choose from, finishing with Blue Mountains chocolates.

When: Saturdays throughout October from 6:00pm

Where: Jamison Views Restaurant – Lovel Street, Katoomba

Cost: \$75 includes two-courses; \$85 includes three-courses; \$55, \$65 without matched wines

Book: 4782 2155 www.mountainheritage.com.au

Leura Garage

What: Come and enjoy a three-course Spring tasting menu

When: Every Day in October from 12noon.

Where: Leura Garage – 84 Railway Parade, Leura

Cost: \$55 per person; includes three-course tasting menu and a glass of wine

Book: 4782 3391 www.leuragarage.com.au

Nineteen23 @ Silvermere GuestHouse, Wentworth Falls

What: Seasonal three-course set menu – Come and experience a regularly changing, seasonally driven three-course set menu this Good Food Month. Dining in a chic art deco building, enjoy only the freshest produce from the Blue Mountains region.

When: Saturdays and Sundays throughout October from 12:00pm

Where: nineteen23 – 1 Lake Street, Wentworth Falls

Cost: \$80 per person Book: 0488 361 923 www.nineteen23.com.au

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Palette Dining, Katoomba

Enjoy a two-course lunch or dinner in the warm surroundings of the heritage Niagara building. The Palette's regional menu changes with the seasons, so expect to see dishes with an emphasis on heirloom vegetables and kitchen herbs from their own community gardens.

When: Wednesdays to Mondays throughout October from 5:30pm

Where: Palette Dining - 92 Bathurst Road, Katoomba

Cost: \$55 per person; includes a glass of wine Book: 4782 9530 www.palettedining.com

Piedmont Inn, Blackheath

What: Traditional rustic-style Italian feast: For a midweek break from the stove, how about traditional rustic-style Italian food made from locally sourced Australian produce? Dishes may include rosemary and potato pizza, garlic king prawns, spring green pea risotto with goat's curd and Blackheath lemon curd with pistachio meringues and vanilla cream.

When: Tuesdays to Thursdays *and* Sundays from 5:00pm

Where: Piedmont Inn - 248 Great Western Highway, Blackheath

Cost: \$35 per person Book: 4787 7769 www.piedmontinn.com.au

Silk's Brasserie, Leura

What: Lunch special - In the heart of historic Leura, lunch on roasted Tasmanian salmon served with a crunchy salad of green papaya, snowpea sprouts, beanshoots and a nuoc cham dressing.

When: Mondays to Fridays throughout October (*except* Monday 3 October) from 12noon

Where: Silk's Brasserie - 128 The Mall, Leura 2780

Cost: \$45 per person; includes a glass of Sauvignon Blanc

Book: 4784 2534 www.silksleura.com

Sublime Lounge @ The Fairmont Resort, Leura

What: Experience the sweet taste of hazelnut mousse combined with textures of rhubarb, chocolate and a light hazelnut dust. Topped off with gooey marshmallow and accompanied with a sticky Yalumba dessert wine, you'll be in heaven!

When: Available in all Fairmont Resort outlets from 1st to 30th October 2016.

Where: Sublime Lounge, Fairmont Resort, 1 Sublime Point Rd, Leura

Cost: \$18: includes a glass of Yalumba dessert wine.

Book: 4785 0000 www.fairmontresort.com.au

The Gingerbread House, Katoomba

What: In a beautifully restored 100-year-old church is a dessert highlight celebrating gingerbread. From Josophan's Fine Chocolates, Leura, comes this special petit gateau: a salted caramel centre is encased in a gingerbread-spiced chocolate cremeux, smothered in a silken chocolate glaze, sitting on a base of gingerbread streusel, served with gingerbread-spiced sugar and whipped cream, gingerbread cookie and a shot of Rochester ginger cordial made to a Dickensian recipe from the 1870s.

When: Every day in October from 9:00am

Where: The Gingerbread House Katoomba - 56 Waratah Street (Cnr Lurline Street), Katoomba

Cost: \$13.95; includes a ginger cordial shot

Book: 4782 6958 www.Josophans.com.au

The Hydro Majestic, Medlow Bath

What: Retailing magnate Mark Foy, builder of the Hydro Majestic among other creative and risky endeavours, was known for his dinner parties and living a grand life. Travel back in time to experience how Foy and his elite party dined early in the twentieth century through a special three-course dinner inspired by the Hydro Majestic's original menus, which first opened in 1904.

When: Every Friday and Saturday in October from 6.00pm.

Where: Hydro Majestic Hotel - 52-88 Great Western Highway, Medlow Bath

Cost: \$95 per person Book: 4778 0900 www.Hydromajestic.com.au

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The Lookout @ Echo Point, Katoomba

What: Lunch special: Enjoy the famous house-smoked brisket burger with chips while taking in the breathtaking views of the Blue Mountains.

When: Every Day in October from 12noon.

Where: The Lookout Echo Point - 33 Echo Point Road, Katoomba

Cost: \$22 per person; includes a NSW beer or wine

Booking: 4782 3653 www.thelookoutechopoint.com.au

The Old City Bank Brasserie @ The Carrington Hotel, Katoomba

What: Lunch and dinner special: Enjoy head chef Aldo Ramos's weekly special during Good Food Month, made from seasonal regional produce, matched to a beer from the Katoomba Brewing Company.

When: Every Day in October from 12noon to 9pm

Where: The Old City Bank Brasserie - 15-47 Katoomba Street, Katoomba

Cost: \$30 per person; includes a glass of craft beer

Book: 4782 1111 www.thecarrington.com.au

Vesta Bar & Bistro, Blackheath

What: Go back to the basics with braised and roasted wood-fired lamb with local vegetables utilising the original 120 year Scotch wood-fired oven. Vegetarian option available.

When: Lunch Saturdays & Sundays throughout October

Where: Vesta Bar & Bistro, 3 Govetts Leap Rd, Blackheath

Cost: \$38 per person; includes a glass of Yalumba wine, Coopers beer or Thatchers cider.

Book: 4787 6899 www.vestablackheath.com.au

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