

Hunter Food & Wine



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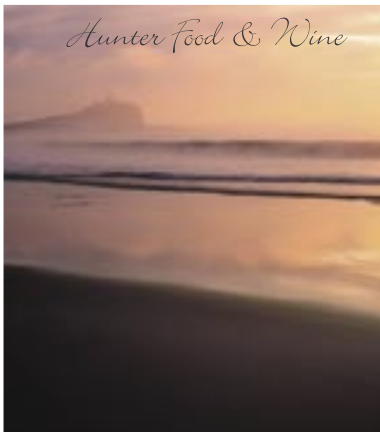


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COVER:

The Nobby's breakwall signals the entry to Newcastle Harbour and is a popular tourist and recreational destination.



About the Hunter





The Hunter is about variety, especially food, wine and produce. The region is a beguiling mix of country and cosmopolitan, tradition and sophistication, uniqueness and predictability.

Car enthusiasts can experience the diversity of the Hunter in a one-day tour of vineyards and olive groves, world standard beaches and golf courses, historical attractions and eco-tourism adventures.

Maybe you prefer to linger! Savour the pristine beaches just minutes from central Newcastle, its world-class restaurants, cosmopolitan lifestyle and cultural entertainment.

Spend the day aboard a yacht, on Australia's largest inland salt lake, Lake Macquarie. Hire a boat and cruise the waterways of Port Stephens, or pitch a tent by the banks of the Hunter River.

Against a backdrop of rolling hills and vineyards, you can enjoy great food, unique wines, festivals, tours, golf resorts, health spas, wine resorts and the outdoor adventures of Wine Country.

Marvel at the rugged beauty of the mountainous countryside and enjoy outdoor exploits, from bushwalking and camping to abseiling and kayaking in the scenic wilderness areas.

Explore unique heritage attractions in historic towns such as Maitland and Morpeth, rivers teeming with fish, thoroughbred horse studs, National Parks, forests, and reserves.

Take this book home as a keepsake to remind you that the Hunter stands for diversity in signature recipes, sensational products and fine wines.

Wine Country



More than 90 wineries and cellar doors, a host of fine restaurants, a variety of accommodation, exciting festivals and an abundance of holiday activities makes the Lower Hunter wine country a premier tourist destination.

Savour classic Hunter varieties of Chardonnay, Semillon and Shiraz, as well as the new generation wines such as Verdelho and Chambourcin.

Choose to stay where your heart desires; at a wine resort, boutique guesthouse, Irish pub, international hotel, golf resort, health spa, rustic cabin or family cottage.

Join a daily minicoach tour; take a leisurely car trip, ride a horse or bicycle and visit the many vineyards.

Soar above the vineyards at sunrise in a hot air balloon, returning for a champagne breakfast on the ground. Take an adventurous 4WD trek into the Watagan State Forests, or electrify your senses with a tandem skydive.

Discover the shopping delights with quality arts, book shops, crafts, antiques and numerous specialty gift shops. Browse unique galleries such as Butterflies Gallery and Evans Family Antiques.

Follow the Hunter Valley Wine Country festival calendar with Jazzfest at Tyrrells, Long Flat Paddock, the Lovedale Long Lunch, Opera in the Vines at Wyndham Estate and Budburst, as well as the Hunter Valley Harvest Festival, which brings live theatre, music, concerts, feasts, art and exhibitions to the vineyards.

Tantalise the tastebuds by visiting any of the great restaurants, cafes, pubs, resorts and produce outlets featured in this book.

Newcastle



Newcastle is a modern city with a cosmopolitan mix of restaurants, shops, recreational, cultural and historic facilities set against a backdrop of pristine beaches and spectacular harbour all within a short stroll from the city centre.

Founded in 1804 as a penal settlement, Newcastle has preserved many fascinating links with its colonial beginnings, from the convict built Nobbys breakwall, flanked by ocean and harbour, to restored buildings and historic sites.

Discover the unique Newcastle Regional Museum, Art Gallery, or the Newcastle Regional Maritime Museum. Indulge in a shopping excursion to boutiques, department stores or regional shopping centres. Ride a surf-o-plane or fly a kite at Nobbys Beach. Stroll along the Foreshore and marvel at the larger than life view of the ocean liners.

Enjoy the smorgasbord of daily entertainment. Local, national and international performers present an ongoing program of music and drama throughout the year, from ultra modern clubs and atmospheric theatres to the Newcastle Entertainment Centre.

Take part in fun-packed events such as the cities prestigious 'Shoot Out' film festival, water-based National Maritime Festival or Surfest.

Relax and have a picnic in one of many scenic parks. Escape to the panoramic ocean views and sunken gardens of King Edward Park, the 360-degree city vista of Pacific Park, the harbour views of Newcastle Foreshore Park and the eye-catching gardens and fountain of Civic Park.

Soak up some of Newcastle's early history, by exploring the Convict Lumberyard or Nobbys Breakwall in the east end or step back in time by embarking on a historical walk.

Stroll, jog or cycle along the harbour foreshore, take a canoe through the Wetlands Centre, or walk or cycle at Glenrock Lagoon.

Sit back and relax with a coffee or a tasty meal in one of the many restaurants to be found in the Harbour Foreshore, central city, Darby St, The Junction or cosmopolitan Hamilton.



Rockpool, Dudley Beach

Lake Macquarie



The largest inland salt lake, Lake Macquarie is four times larger than Sydney Harbour and embodies a water-lovers paradise.

Take the family on a beach outing, surfing at Redhead or Blacksmiths beaches, or discover the intriguing marine life in the beachside rock pools.

Experience the rainforests of the Watagan Mountains, with its many opportunities for bushwalking, picnicking and enjoy the great diversity of native flora and fauna.

Absorb some of the Lake history with visits to the charming mining village of Catherine Hill Bay and the Awabakal Nature Reserve above Dudley Bluff.

Visit historic Cooranbong, a thriving arts and craft centre, with shops and galleries displaying many unique gifts.

Discover the changing exhibitions at Lake Macquarie City Art Gallery, stroll next door to a tasty meal at Awaba House or enjoy the sculptured gardens and lakeside picnic area. Visit Dobell House at Wangi, the home of renowned Australian artist, Sir William Dobell.

Plan a shopping trip to boutiques at the lakeside suburbs of Warners Bay and Toronto, or the large suburban shopping centres of Glendale and Charlestown.

Stroll along the waterfront centres with their great range of restaurants, boutiques and galleries showcasing local art and craftwork. Enjoy a summer weekend taking in the action of the sailing regattas, while relaxing at one of the nearby cafes or restaurants.

Port Stephens



Take a two and a half hour drive north of Sydney to the water playground of Port Stephens, a pristine region that is reputed to be the water paradise of the Hunter.

Enjoy a scenic dolphin-watch cruise on the waterways, while taking in the picturesque views of the bay. Marvel at migrating whales as they perform their graceful acrobatic displays

Go snorkeling or diving at Fly Point Marine Park or take a boat dive outside the Port. Explore the sea caves, walls, and sponge gardens, or one of the many fascinating wreck dives.

Learn to surf at one of the pristine beaches. Get close to nature on a sea- kayak tour, take a ride in a jet boat or control your own jet ski, parasail or take an adventure on a duck dive tour.

Drop a line in the best fishing spots along the eastern seaboard or take a deep-sea fishing adventure. Play a game of golf or have a round on the driving ranges.

Take a 4WD or 6WD tour or your own quad bike to explore the massive sand dune systems of the 30km long Stockton Beach, the largest coastal sand dune system in Australia.

Discover koalas in the wild along the tree-lined banks of Tilligerry Creek or visit the habitat centre to be amazed at the natural wonders of the area.

Climb or drive up the Tomaree Headland to admire the spectacular views of the bay and the offshore islands.

Visit the theme parks or be inspired by wonderful local arts, crafts and museums. Take a self-drive tour to the Williams River, Tanilba House, Sketchley Cottage and Tomago House.

Taste the abundance of seafood, fresh and straight from the sea at the many seafood restaurants. Enjoy premium Hunter beef and a selection of fine wines from Port Stephens and the Hunter.

Hunter River Country



Located in the heart of the Hunter Region, Hunter River Country is the perfect venue for a touch of history, culture, cafes and festivals.

Shop for arts and crafts in the picturesque village of Morpeth, experience 'life inside' the Maitland Gaol or take a leisurely walk in one of the many historic towns.

Marvel at the achievements of the past at the annual Hunter Valley Steamfest. Kick up your heels at the Morpeth Jazz Festival. Follow the food and wine trail at the Lovedale Long Lunch.

Take in a historic tour of old homes, civic buildings and churches from the 19th century, especially during Heritage Month celebrations.

Experience the cultural attractions of Maitland City Art Gallery and Brough House, with historical and contemporary art works including Aboriginal bark paintings.

Tour the impressive Tocal Homestead, where convict buildings date from 1822. While you are there, take a rainforest walk in the rural area near Paterson.

Enjoy a ride on a train the old fashion way at the Richmond Vale Railway and Mining Museum, located on Mulbring Rd.

Savour tasty meals at riverside cafes, historic homesteads, aromatic gardens, exotic teahouses, friendly pubs, and country-style cafes.





Wine Country

She-Oaks, Paxton Swamp



ALLAN

ALLANDALE



2012
Chardonnay

HUNTER VALLEY

WINE PRODUCT OF AUSTRALIA 2012

GENAC V2

LEONARD

ALLANDALE



2011
Shiraz

MUDGEE

WINE PRODUCT OF AUSTRALIA 2011

MENVO

Allandale Winery

Ed Jouault's dream of owning his own vineyard and winery was the driving force behind Allandale establishment in 1978. Since then the winery has grown from strength to strength and is now owned by Wally and Judy Atallah, two of the original partners.

Allandale has grown from 25 tonnes to around 250 tonnes a year and has become renowned for its Semillon, with the 1995 Semillon winning three trophies throughout Australia. The 1998 Semillon was awarded the Trophy for Best Semillon at the 2002 Perth Wine Show, and the 2000 Semillon awarded Trophy for Best Semillon at the Australian Boutique Winemakers Exhibition 2001 while the 2001 Semillon awarded Gold Medal at the 2002 Cowra Wine Show.



ALLANDALE WINERY TASTING NOTES

Allandale 2002 Chardonnay

For more than 20 years the Hunter Valley's Allandale Winery has produced some of Australia's greatest Chardonnays. 2002 was a good year for the Hunter with a warm, dry ripening period through January, which resulted in superbly balanced fruit when picked in February. Only free run juice was taken and inoculated with selected yeasts in stainless steel tanks. Fermentation was finished in new oak barrels. The resulting wine is typical of the Allandale style. Pineapple, peaches, and a bready complexity from ageing on lees dominate the nose, while the palate is rich and full with integrated new French and American oak characters. Medium term cellaring is recommended.

Allandale 2001 Reserve Red

Each year Allandale selects the best wine for the 'Reserve Red'. For the 2001 Reserve Red we have Barrel selected Mudgee Shiraz. The wine was matured for one year in new oak barrels. The finest 19 Barrels were then reserved for extended Barrel maturation and later blending. The resulting wine is deep crimson with toasted coffee and berry characters on the nose the palate is big and rich with sweet American oak supporting firm tannins. This wine has been crafted to reward extended cellaring and should be decanted prior to serving, as a harmless crust will form in the bottle with time.



Amanda's on the Edge Restaurant

With magnificent views from every table, Amanda's on the edge is located on a hill overlooking the restaurant's picturesque vineyard and surrounding country land. Dine alfresco in the warmer months, or in winter get cosy by the fire. Amanda's is fully licensed with a selection of the best wines the Hunter has to offer, along with a large selection of sprits, liquors and beer.



FLOURLESS CHOCOLATE CAKE

600g sugar
600g butter
600g quality Belgian chocolate
18 egg yolks
12 egg whites

- 1** Preheat oven to between 150 and 160°C.
- 2** Cream the sugar and egg yolks together.
- 3** Whip egg whites until stiff.
- 4** Melt butter and chocolate together.
- 5** Fold all ingredients together and place into greased, springform cake tin and bake.
- 6** Bake for about 1 1/2 hours.
- 7** Garnish with double cream and berries.



Après AT THE VINTAGE

Après Restaurant has firmly established itself as one of the best in the Valley. In 2004 the restaurant was awarded the Hunter Regional Best Restaurant in a club/hotel/pub, Best Tourism Restaurant and the Best Overall Restaurant in the Valley and then the Best Regional Tourism Restaurant in NSW. The Vintage is surrounded by the Beggars Bridge and Bimbadgen vineyards and the Greg Norman-design 18 hole championship golf course. The restaurant leads onto a large terraced area that caters for up to 100 people and has stunning views to the Barrington Tops.



AFFOGATO

Saffron Icecream

1 1/2 litres cream

pinch of large saffron threads

18 egg yolks

450g caster sugar

Macadamia Biscotti

250g egg whites

250g sugar

500g plain flour

250g toasted macadamia nuts

- 1 For the biscotti whisk egg whites and sugar together until soft peaks form then slowly fold in the sifted flour and the whole nuts.
- 2 Cook in a well greased loaf tin at 170°C for 40 minutes, or until cooked.
- 3 Let cool, then slice thinly and place on a baking tray and brown slightly in the oven at 165°C for three minutes. Makes one loaf.
- 4 For the icecream bring cream and saffron almost to the boil and stand for 10 minutes.
- 5 Whisk the egg yolks and sugar until pale, pour in the cream, mix and place back on low heat.
- 6 Stir continually until mixture coats the back of the wooden spoon.
- 7 Leave threads in the mixture and cool quickly in an ice bath.
- 8 Churn in an icecream machine for about 35 minutes. Makes two litres.



Bluetongue Brewery AT HUNTER RESORT

When the winemakers of the Hunter want to enjoy a cleansing ale, they gather at the Bluetongue Brewery at Hunter Resort. This specialist microbrewery brews sensational premium beers including Premium Lager and the unique Bluetongue Alcoholic Ginger Beer. You can taste all the beers with the innovative Bluetongue tasting paddle. It holds a selection of the available beers on tap. The Bluetongue bar has an all-day casual menu including a selection of homemade pies, pizzas, salads and antipasto.



PUMPKIN AND BINNORIE FETTA PIZZA

7g dried yeast

**350g strong flour, found packaged as
pizza flour or bread flour**

250ml tepid water, about 25°C

3 1/2 teaspoons fine salt

**3 tablespoons olive oil, this is optional,
the oil will give a softer crust, no oil will
give a crunchier crust**

roasted pumpkin pieces

Binnorie Fetta

Napolitan sauce

fresh rosemary sprigs

- 1** Mix the yeast, a large pinch of flour and a tablespoon of the water together in a small bowl and set aside for 15 minutes or until bubbles appear. This lets you know that the yeast has started fermenting. If nothing happens, discard the mixture and start again.
- 2** Mix the flour and 2/3 of the water in a large bowl until a shaggy dough appears. Add the yeast mixture and enough of the remaining water to make a soft dough that doesn't stick to your fingers.
- 3** Knead the dough on a bench using your body weight to compress it as you go. Keep kneading until the dough becomes smooth, about eight to 10 minutes. Flatten this out to a disc and sprinkle on the salt and the olive oil if you are using it. Continue kneading for another two minutes to distribute the salt.
- 4** Place the dough in an oiled bowl and cover with plastic wrap. Sit the bowl in a warm, draught-free spot for 1 1/2 hours. By this stage, it should have tripled in size and begun to collapse. The dough is now ready to use. If you are not going to use it immediately divide it into the pieces you need and refrigerate to slow down the fermentation.
- 5** Heat oven to 250°C. Roll out pizza dough. Spread with tomato Napolitan sauce and scatter the roast pumpkin, Binnorie Fetta and some fresh rosemary and cook for 10 minutes.

VINEYARD
2003
SELECTION

BROKENWOOD

GRAVEYARD VINEYARD
Hunter Valley
SHIRAZ
WINE OF AUSTRALIA

750ml

Brokenwood Wines

When an enterprising group of hobby winemakers teamed up in 1970 to start a small Hunter winery, they had little idea their modest venture would flourish into one of the leading examples of it's kind in Australia.

Today, under the guiding hand of chief winemaker Iain Riggs, Brokenwood sits at the forefront of premium Australian winemaking. From their flagship Graveyard Vineyard Shiraz to the popular Cricket Pitch range, the same creative flair and innovation that launched these no famous labels has ensured Brokenwood Wines a dedicated following.



BROKENWOOD WINES TASTING NOTES

2003 Graveyard Vineyard Hunter Valley Shiraz 2003

Excellent colour, not overly deep but with youthful tints. True Hunter Valley aromas! Chary briar wood, clove and red cherry. Background oak - some vanillin evident. Good weight to the palate, initially soft to mid tannins but then red berry and spice flavours. Excellent structure that has earthy, briary, savoury characters and grape/oak tannins. Tastings of previous similar vintages '95, '97, '99, have shown classic Hunter Valley characters developing at approximately five to six years. Screwcap: Our belief in the screwcap as an alternative closure to cork remains as high as ever and every bottle of this '03 Graveyard Shiraz is sealed by screw cap. How will reds age under screwcap? Red wines spend between one and two years in 225 litre oak barrels – a moderately oxidative environment. While dissolved oxygen gas is kept to a minimum at bottling, oxygen is present in many compounds such as phenolics, so beneficial oxidative change will still occur. The rate of ageing is affected by many factors, with temperature particularly important. Brokenwood believes that ageing under screwcap will be at a rate similar to the very best cork, although some characteristics may be different. Importantly, it will be consistent across bottles, while the rate under cork is very variable.



Casuarina Restaurant & Country Inn

Established more than 20 years ago, Casuarina is secluded in the tranquillity of 25-acre vineyard surrounded by She Oaks. On-site recreational facilities include pool, sauna and tennis court. Casuarina's famous Hunter Valley restaurant specialises in flambé dishes, cooked with great flair in front of the diners on specially designed trolleys with high-speed burners. Every bit delicious as they are spectacular!



SALAD OF SLOW ROASTED DUCK, SCALLOPS AND PICKLED CUCUMBERS

peanut oil

18 large scallops

2 duck maryland's, cooked for 3 1/2 hours in duck fat at 125°C

1 telegraph cucumber, pickled

1/2 tablespoon Hoisin sauce

Pickled Cucumbers

1 telegraph cucumber

10g sea salt

50ml peanut oil

2 small dried chillies

1 finely chopped seeded fresh chillies

30ml ricewine vinegar

25g yellow rock salt

1/2 teaspoon sichan peppercorns, roasted and ground

1 punnet of fresh shitake mushrooms

1/2 knob of ginger chopped finely

- 1** Cut the ends off the cucumber and halve. Scrape out seeds, cut each halve into four batons about 5cm long. Sprinkle cucumber with salt and let cure for one hour. Wash cucumber then dry with paper towel.
- 2** Heat oil in pan, add dry chilli once they colour, take out, turn heat off and leave aside.
- 3** Add fresh chilli, ginger, shitake mushrooms, vinegar, sugar and ground sichan pepper.
- 4** Pour mixture over the cucumber and leave for one day.
- 5** Heat oil in the pan and add scallops in batches in order to seal in flavours and not stew. Colour them but leave them rare in the middle.
- 6** Trim off fat from carcass and Marylands. Heat fat in saucepan and gently render the fat, strain and set aside.
- 7** Marinate duck legs in salt, thyme, brandy and garlic for 12 hours.
- 8** Wash off well, cover duck with the duck fat and cook in oven at 125°C for 3 1/2 hours.
- 9** Pick meat off the bone once cooked.
- 10** Arrange on the pickled cucumber and arrange scallops.
- 11** For the dressing reduce down the duck stock by half, add the hoisin and dress duck with it. Coat scallops lightly with remainder of the sauce.



The Cow Café AT MT BROKE WINES

The Cow Café is located on the edge of the beautiful Mount Broke Wines Vineyard. It has a large al fresco dining area surrounded by gardens with superb views. At the Mount Broke Wines Cellar Door you can taste the extensive range of award-winning wines or try them matched to our menu designed by Jo McNamara. The style of food is fresh, modern Australian catering also for children and vegetarians.



GAZPACHO WITH BASIL LIME SORBET

Gazpacho

- 6 ripe tomatoes
- 1 telegraph cucumber
- 1 green capsicum
- 2 cloves of garlic
- 1 cup Hunter Valley extra virgin Olive oil
- 1/2 cup white wine vinegar
- 1 teaspoon salt

Basil Lime Sorbet

- 1 cup water
- 1 cup caster sugar
- 2 cups packed basil leaves
- 3 tablespoons of fresh lime juice

- 1 Cut a cross at the base of the tomatoes and place in boiling water for 30 seconds to make peeling easier. Peel, remove seeds and dice flesh into small chunks. Peel cucumber and dice into small pieces.
- 2 Finely dice capsicum and garlic. Process all the vegetables in a food processor, starting with the tomatoes, until you reach a soup-like consistency.
- 3 Add the vinegar and slowly add the oil without stopping the mixer.
- 4 Add salt to taste.
- 5 Bring water to the boil. Add sugar and stir until dissolved.
- 6 Simmer for one minute.
- 7 Remove syrup from heat and allow to cool.
- 8 In a blender, combine basil, lime and syrup and blend until fine. Pour into shallow metal containers and freeze. After the sorbet starts to crystallise, stir mixture and replace in freezer. This will break up the ice crystals and produce a smoother consistency. Repeat a second time.
- 9 Serve Gazpacho chilled with a scoop of basil lime sorbet in the centre, garnish with a basil leaf or flower.



De Iuliis Wines

The Lovedale Road region of the Hunter Valley is renowned for producing world-class wines. In 1987 we chose our property because of its potential to continue the tradition of producing outstanding wines.

After three years of soil preparation the first vines were planted in 1990. We now are starting to see the rewards of such careful planing and preparation. With some impressive wins recently at the prestigious Hunter Valley Wine Shows the wines are well on track to becoming some of the best in the area.



DE IULIIS WINES TASTING NOTES

De Iuliis 2003 Show Reserve Merlot

The palate displays rich fruit flavours of ripe cherries and toasted coconut. The wine is medium to full bodied with well balanced acids and firm tannin. The palate has good length with a lingering aftertaste of sweet fruit.

Although drinking well now, this merlot will continue to improve, cellaring well for the medium term.

At De Iuliis we only release a true varietal merlot in years when fruit quality is outstanding, our guarantee that this is truly a wine to savour. Great intensity on the palate with round and supple tannins. Excellent early drinking, but it will definitely benefit from five years plus cellaring.

De Iuliis 2000 Chardonnay Pinot

A well structured wine with great balance and length of flavour. Creamy and rich mouth feel but good acidity keeps palate lean and tight.

This is a fine sparkling wine. Made from Chardonnay and Pinot noir, the aroma is complex. Mid-straw in colour, the wine shows well-balanced flavour and acidity. A persistent and fine bead gives the wine a creamy texture with a crisp, clean finish in the traditional Brut-style. An ideal match for light entrees and seafood, as well as being a superb aperitif.



Esca Bimbadgen

Esca Bimbadgen is situated atop a hill in the heart of Hunter Valley Wine Country at Bimbadgen Estate Wines. The modern cuisine and panoramic vineyard views make for a truly memorable dining experience showing the very best in Australian food and Wine. Winner of the Best Winery Restaurant for three consecutive years at the Hunter Region Restaurant & Catering Awards (2001 – 2003), Esca is a restaurant not to be missed! Open for lunch from noon daily. Functions and private groups in the evening from 6pm.



CHARGRILLED LOIN OF CUMIN LAMB WITH ROASTED PUMPKIN, CHICKPEAS, MINT, YOGHURT AND CHILLI JAM

1 cup of dried chickpeas
1/2 of a butternut pumpkin, peeled, deseeded and cut into large cubes
4 x 150g lamb loins, cleaned of all sinew
1 heaped teaspoon of ground cumin
3 cups of chicken stock
1 cup of mint leaves, gently packed
1/2 cup of parsley leaves, gently packed
1 cup of spinach leaves, stems removed and gently packed
1/2 cup of plain yoghurt
1/4 cup of extra virgin olive oil
1 small clove of garlic, pureed
4 tablespoons of Esca Bimbadgen chilli jam

Serves 4

- 1** Soak the chickpeas in two litres of water overnight, drain and place in a pot with plenty of salted water and cook for around two hours or until soft. Drain and cool.
- 2** Place the pumpkin on a roasting tray with two tablespoons of the oil, season and roast for around 25 minutes at 170°C, or until soft.
- 3** Mix the yoghurt, two tablespoons of oil and garlic together and season to taste.
- 4** Rub two tablespoons of oil, the cumin, sea salt and pepper onto the lamb and chargrill to your liking, around three minutes on each side for medium rare, and place in a warm place to rest for around five minutes. This allows the fibres to relax after cooking ensuring the meat is tender when eaten.
- 5** Place the chickpeas, pumpkin and stock into a pot, bring to the boil and heat for five minutes, remove from the stove.
- 6** Roughly chop the mint and parsley and fold into the hot chickpea mixture, place into four large hot bowls along with some of the liquid.
- 7** Place the spinach onto the chickpeas, slice each lamb loin against the grain and into around six slices and place onto the spinach. Then dollop the yoghurt onto the lamb and the jam onto the yoghurt.



EVANS FAMILY

HUNTER VALLEY

SHIRAZ

2002



EVANS FAMILY

HUNTER VALLEY

SEMILLON

2001

Evans Family Wines & Antiques

Founded three decades ago by Len Evans, Evans Family Wines is a two thousand case operation of Estate-grown wines in the heart of the Lower Hunter.

Growing Chardonnay, Shiraz and little known Gammy, the wines are only available for sale at cellar door, Broke Road, which also houses a large collection of French, Country and outdoor antiques.



EVANS FAMILY WINES TASTING NOTES

Evans Family Hunter Valley Chardonnay 2002

Lovely rich nose, very rich voluminous entry, with clean underlying oak. A wine for lovers of rich chardonnay produced from vines planted in 1976 will drink well to 2008.

Evans Family Hunter Valley Shiraz 2002

Rich Hunter style Shiraz with fuller body than previous years, soft tannin structure helping balance Hunter fruit. Wonderful cellaring potential, cellar for up to 2015 and beyond.



Harrigan's Irish Pub

Please be sure to visit Harrigan's when you are in Pokolbin, as we believe it offers the four essential ingredients which make an Irish pub great. These include a great variety of Irish entertainment, totally Irish themed interior, authentic Irish cuisine and a great team of warm friendly staff. Come in for a big cold Guinness and enjoy a yarn or two.



BRAISED LAMB SHANKS WITH COLCANNON AND AN IRISH STEW

Lamb

8 trimmed lamb shanks, so top bone is exposed

2 1/2 tablespoons sweet paprika

1 1/2 tablespoons salt

4 large sprigs of rosemary

Colcannon

8 large potatoes

250g thinly sliced cabbage

1 large onion, thinly sliced

140g diced butter

60ml cream

salt and pepper

Stew

1 large cabbage, cut into large dice

2 large onions, sliced

250g diced bacon

2 large carrots, peeled and sliced into rounds

4 cups chicken stock, fresh or bought

- 1** Season shanks with paprika and salt and roast at 220°C for 25 minutes. Add 500ml of water and reduce the temp to 160°C and cook for another two hours or until meat is just falling off the bone. Allow to rest for 15 to 20 minutes.
- 2** For the colcannon boil the potatoes in salted water until cooked through. Drain and mash. In a pan, add 2 1/2 tablespoons of butter and onion and cook for two to three minutes over medium heat, add the cabbage and remove from heat. Add onion and cabbage mix to the mashed potato, add remaining butter, cream and season to taste.
- 3** For the stew, place a little oil in a heavy based pan and add the bacon, cook for about five minutes then add onion, cabbage and carrots. Cook for a further eight minutes and then add the stock. Bring to the boil, then reduce heat and cook until vegetables are soft but not mushy. Season to taste.
- 4** To serve, place the colcannon in a bowl, arrange two shanks on top and spoon a generous amount of the stew around the shanks.



Hunter Valley Chocolate Company

To further your Hunter Valley experience we have an extensive range of premium handmade chocolates – traditional favourites and innovative new delights. Fine imported chocolates and chocolate products for the connoisseur, together with a selection of 'sugar free' ...truly delicious.

Established in 1999 The original Hunter Valley Chocolate Company is one of the areas most indulgent destinations.



PRODUCT INFORMATION

The Hunter Valley Chocolate Company DELICIOUS!!!

The Hunter Valley Chocolate Company keeps a chocolate lover's dream alive in the area. Proprietors Peter and Jo Clarke have an extensive range of chocolates manufactured in the Hunter Valley, making the Chocolate Company another great tourist attraction for the region.

Established in 1999 the original Hunter Valley Chocolate Company offers premium quality chocolate for all tastes. From exquisite handmade liqueur and cream truffles to the perennial favourite Rocky Road. All chocolates are made from the finest Belgian chocolate using only first quality local ingredients, nuts etc. Fresh cream is used in the liqueur cream truffles ensuring the quality of the product.

During the past five years The Hunter Valley Chocolate Company has continued to introduce innovative and delicious chocolates to their extensive selection. Growing in popularity the sumptuous Chilli Chocolate was the first. 2004 heralded the creation of the exclusive range of Spice Chocolates where our Chocolatier combined Belgium Chocolate with Cardamon, Cinnamon and Anise, a taste sensation!

The Hunter Valley Chocolate Company continues to expand the range with products like Honeyed Popcorn covered in milk chocolate and Lime and Raspberry infused dark chocolate.

To further the indulgence of your Hunter experience of enjoying award winning wines and world-class cuisine, beautiful landscapes and mellow climate, a visit to The Hunter Valley Chocolate Company is a must!

In addition, a full and comprehensive range of chocolate can be supplied for use in the hospitality industry including after dinner chocolates and turn downs. Convention and Corporate requirements, as well as beautifully packaged wedding bomboniere, are available.



James Estate Wines

James Estate continues a tradition started some 30 years ago when vineyard and winery practices started on the estate property situated in the Upper Hunter Valley region of New South Wales.

James Estate has a fully integrated wine manufacturing and bottling facility built in 1991. Along with oak maturation storage facilities for in excess of 600 barrels there is a bottling and labelling line capable of producing in excess of 1500 bottles an hour. Surrounded by the Wollemi National Park, James Estate enjoys an enviable position with sweeping views of the Goulburn River from the spacious cellar door sales and tasting area.



JAMES ESTATE WINES TASTING NOTES

James Estate 2004 Hunter Valley Verdelho

The nose of this wine displays strong tropical fruit characters such as pineapple and mango. The palate is full and rich with a long finish. This wine is designed to be enjoyed with full flavoured meals without having the added influence of oak. A wine that may be carefully cellared or consumed in its youth while the fresh fruit characters dominate.

James Estate 2001 Hunter Valley Semillon

Recognised as a unique style throughout the world, Hunter Valley Semillon is at its best when produced as a fresh, crisp style of white without the influence of oak. The nose displays strong lime/lemon characters while the palate is long with a pleasantly crisp finish. With four to six years of bottle age, this wine will display the intense honey/toast characters that Hunter Semillon is so famous for.

James Estate Grand Cuvée

James Estate Grand Cuvée exhibits a persistent mousse and fine bead. The palate is long and flavoursome with a soft finish. This wine is a fresh aperitif style of sparkling wine ideal as a pre dinner drink with canapes. Alternatively it may be consumed after dinner as a cleansing nightcap. Whatever the occasion, sparkling wine will always make an event of it.

James Estate 1999 Reserve Shiraz

James Estate Reserve label represents the highest quality wine from the vintage. The nose displays rich chocolate and spice characters underlined by subtle vanillin oak. The palate is rich and complex with great length and a drying finish. This wine may be enjoyed with full flavoured dishes and will reward careful cellaring.



Leaves & Fishes

Leaves & Fishes' approach is fresh, smart and simple. Seasonal menu, the freshest fish and hand-cut chips, buckets of prawns and freshly shucked oysters. Antipasto to smooth, rich coffee. Casual boathouse dining with scenery to match or, if you prefer, take-out packs.

Aquaculture Horticulture Food Culture



SEAFOOD TRIO WITH BELL PEPPER AND LEEK

1 yabbie
3 Tasmanian scallops
100g silverperch fillet
3 chillies
1/2 lime
1 red capsicum
100g butter
20g polenta
1/2 leek
300ml olive oil for frying

Tempura Batter

1/2 cup flour
1/2 cup cornflour
1/2 cup soda water
1 tablespoon black sesame seed

- 1** Combine flour, cornflour and black sesame seeds and whisk with soda water to create the batter.
- 2** Place red capsicum over gas flame. Keep turning until skin has turned black. Place in a plastic bag to cool and then wipe off black skin.
- 3** Half fill a medium saucepan with water and add a teaspoon of salt and bring to the boil. Blanch the leek for one minute and then submerge in ice water for cooling. Repeat for the yabbie, except leave it to cook for eight to 10 minutes.
- 4** Bring to heat the olive oil in a medium sized fry pan. Batter the silverperch fillet and coat the scallops in polenta. Fry for about five minutes. Deep-fry the cold leek.
- 5** Finish by bringing saucepan to heat then add the chilli and lime juice as well as 100g of butter.
- 6** Arrange the yabbie, silverperch and scallops on the plate, garnish with the leek and finish with the chilli and lime sauce over the top. Serve immediately.



McGuigan Wines

McGuigan Wines is the culmination of the McGuigan family's involvement in the Australian wine industry, which spans more than five decades and four generations.

The company was established by third generation family member Brian McGuigan and his wife Fay in 1992 in the Hunter Valley. In little more than a decade, McGuigan Wines has experienced phenomenal success; it is now Australia's third largest wine company and exports half of its wine to overseas markets.

A comprehensive range of wines are available for sampling at McGuigan Cellars, on McDonalds Road in Pokolbin.



MCGUIGAN WINES TASTING NOTES

McGuigan Late Pick Traminer Hunter Valley 2003

Colour Pale yellow green

Nose Powerful strawberry pineapple and rose petal

Palate Medium bodied fruit driven wine showing intense rose petals citrus flavours. The wine has a rich structure from residual fructose, glucose and is complemented by the crisp acid finish.

Due to extremely dry growing conditions and small berry size the fruit ripened extremely fast and started to lose weight rapidly. The fruit was handled reductively on arrival. The clarified juice was then put in refrigerated tanks where additional water was frozen out to increase the fruit and flavour concentration. The juice was fermented with a high sugar tolerant yeast and the fermentation was stopped once the alcohol reached 10.2%. The wine was lightly fined and cold filtered prior to bottling.

McGuigan Rose Hunter Valley 2004

Colour Pale crimson

Nose Strong blood plum and fresh raspberry. Highly floral with some muscat terpenes.

Palate A soft full bodied wine with fleshy fruit and good persistence. Some buttery almonds and fresh raspberry flavours dominate the flavour profile.

The grapes were machine harvested at night in three tonne bins and directly crushed and chilled into potter fermenters. After 12 hours skin contact juice was drained from the potters and passed through a centrifuge. The clarified juice was then inoculated with the yeast strain EC1118 yeast and fermented at cold temperature for two weeks. Upon completion of fermentation the wine was clarified and given a light fining with bentonite casein.



The Mill Restaurant AT TUSCANY WINE ESTATE

Executive Chef Shane Grant at The Mill has his own wood-fired oven in the restaurant, in which the spatchcock is cooked, giving it a slight smoky flavour similar to what a barbecue can create at home. The olives and labna used in this recipe can be bought on Hermitage Road, just a short distance from the restaurant. Grant loves the fact that he can source such high standard produce from the neighbours.



OVEN ROASTED SPATCHCOCK BASTED WITH BASIL CHILLI PUREE ON A MOIST HERB ROASTED TOMATO COUS COUS

4 spatchcock

1 lemon

1 sprig rosemary, chopped

6 garlic cloves, chopped

250g cous cous, cooked

1 bunch parsley, rough chopped

2 large vine ripened tomatoes

1 bunch thyme, chopped

1 bunch sage, chopped

4 chillies, deseeded and cut

1 bunch basil, with leaves picked

Murray River salt

fresh cracked pepper

12 Tintilla Winery black olives

12 Tintilla Winery green olives

1 jar labna or marinated fetta from

Binnorie Dairy

- 1** Marinate boned spatchcock in half the lemon, rosemary, three garlic cloves and some oil from Labna.
- 2** Make the baste by rough chopping the basil, garlic and chilli, placing all into a mortar and pestle with the juice of half a lemon and a tablespoon of oil. Start to grind away until smooth. This mixture should be vibrant in colour.
- 3** Cut the tomato into quarters and roast with thyme, sage, garlic and salt and pepper until the sugars start to caramelize. Puree it all up then fold into the cooked cous cous.
- 4** Pan sear the spatchcock, skin sides first, then turn and baste the basil over the skin. Place in an oven at 190°C and cook for about 15 minutes until cooked.
- 5** Reheat the cous cous and fold with the parsley, Adjust seasoning then place on warmed plates.
- 6** Place spatchcock on cous cous in joints, sprinkle with excess parsley and arrange the olives and labna around the plate.



Oakvale
OAKVALE
FAMILY OWNED SINCE 1893

ELLIOTT'S WELL
Hunter Valley
SEMILLON
2001

PRODUCT OF AUSTRALIA
750 mL



OAKVALE

PEACH TREE
Hunter Valley
CHARDONNAY
2002

PRODUCT OF AUSTRALIA
750 mL



TOP 40
2003
NSW WINE
AWARDS

SILVER
MEDAL

GOLD
MEDAL

GOLD
MEDAL

Oakvale Wines

With a history of producing quality premium and super premium wines, Oakvale Wines is one of the oldest established labels in the Hunter Valley. It was established in 1893 and stands proudly alongside famous icon Hunter Valley 'family owned' wine companies such as Tyrrell's, Drayton's and Tulloch's.

The Owens family has been in business in the Hunter Valley for the past four generations and acquired Oakvale in 1999, continuing the 'Family owned since 1893' tradition. The 135-acre site is nestled under the Hunter Valley's famous Brokenback Range with direct views of the mystical Moon Mountain.



OAKVALE WINES TASTING NOTES

Oakvale Reserve Peppercorn Hunter Valley Shiraz 2002

Licorice and black pepper on the nose combine with long and elegant palate structure exhibiting opulent fruit and characteristic Hunter earthy tones. Sourced from the Milbrovale and Oakvale Vineyards, the outstanding fruit was harvested at 13.5° Baumé. Small batches of fruit were hand plunged in open fermenters and matured in French and American barriques for 12 months. The wine received a minimum of six months bottle maturation prior to release.

Oakvale Gold Rock Reserve Hunter Valley Verdelho 2004

The nose reveals lifted intense passionfruit and tropical characters while the palate delivers superb length and balanced citrus notes. Lush pineapple, passion fruit and ripe mango contrast superbly with a delightful dry finish. Harvested at 13° Baumé from our Milbrovale Vineyard, the fruit was lightly pressed and fermented in stainless steel tanks at 16°C until almost dry. The wine was then chilled and stabilised prior to bottling.

Oakvale Reserve Elliott's Well Hunter Valley Semillon 2001

Citrus nose with hints of sherbert. Delivers a zesty lemon palate with balanced mouth feel and clean crisp acid. Sourced from the Milbrovale Vineyard, the fruit was harvested at 13° Baumé. Free run juice underwent fermentation in stainless steel tanks at 16°C until dry. The wine was then chilled and stabilised prior to bottling. The wine received a minimum of two-year bottle maturation prior to release.

Oakvale Reserve Peach Tree Hunter Valley Chardonnay 2002

The nose reveals citrus peel and subtle vanillin characteristics. The wine delivers a rich fruit palate of peaches and nectarine. Judicious use of French oak provides length and structure. Time on lees adds to the length and feel of the palate with balanced acidity. Sourced from our Milbrovale Vineyard, the fruit was hand picked at 13.5° Baumé. Barrel fermented in new French oak, the wine spent 11 months on lees. The wine received a minimum of six months bottle maturation prior to release.



Oishii Japanese & Thai Restaurant

The restaurant is combined of two Asian cultures, Thai and Japanese. We have created a menu so you can enjoy either Japanese food for entrée and Thai food for a main course, or the other way around.

With reasonable prices, you can enjoy both food and wines. Oishii restaurant is open seven days, lunch and dinner. We also make sushi for private functions.



BEEF TATAKI

100g beef
1/2 onion, thinly sliced
25g white radish, thinly sliced
1 shallot, thinly sliced
4 cups water
4 cups Japanese vinegar
5 cups dark soy sauce
2 tablespoons lemon juice
pinch of dried shaved bonito

- 1** Grill beef rare and slice thinly.
- 2** Place onion on serving plate and top with grilled beef. Decorate with radish and shallot.
- 3** Combine water, vinegar, soy, lemon juice, and bonito.
- 4** Drizzle over salad.



Pepper Tree Wines

The Pepper Tree winery was founded in 1991 and has been developed as one of the show places of the Hunter Valley Wine Country. It is part of an integrated estate including vineyards, deluxe guesthouse and one of the region's most famed restaurants. A number of New South Wales Tourism Awards have been awarded to Pepper Tree.

The winery has a Wine Club and a popular Cellar Door attracting 28,000 tourists each year. Pepper Tree is a vertically integrated Estate winery that owns, farms and harvests all of its own grapes and crushes, vinifies, ages and bottles all of its own wines at the winery. Pepper Tree sells more than forty thousand cases per annum especially to specialty stores and fine restaurants. Pepper Tree exports to New Zealand, Asia, Japan, Germany, Denmark, Switzerland and Canada.

The Cellar Door is open seven days a week, from 9am to 5pm Monday to Friday, and 9:30am to 5pm on the weekend. Pepper Tree Wines Wine Club Members may use the Terracotta Room for private tastings.



PEPPER TREE WINES TASTING NOTES

Pepper Tree Wines 2000 Grand Reserve Cabernet Sauvignon

A deep rich red coloured wine, showing black fruits and cedar on the nose. The powerful fruit aromas are a prelude to the richness of the palate. The yields from 2000 were low resulting in intensely flavoured fruit. The full-bodied palate reveals black cherries, cassis and a hint of eucalypt seamlessly integrated with ripe fine tannins and natural acid. This wine has the greatest balance achievable of fruit concentration and elegance. A wine to cellar for many, many years.

Pepper Tree Wines 2003 Grand Reserve Chardonnay

The powerful fruit aromas are a prelude to the richness of the palate. The wine shows restraint over great complexity and length of flavour and has the greatest balance achievable – fruit concentration and elegance. A wine to cellar for many years.

PETERSON HOUSE
HUNTER VALLEY
AUSTRALIA

PETERSON HOUSE
METHODE
Pinel Noir
Chardonnay Merlot
CHAMPAGNOISE
2000
750mL PRODUCE OF AUSTRALIA 12

Peterson House

Peterson House is a public company located at the very 'gateway' to the Hunter Valley vineyards. The Company began in 1995, and now has about 450 individual shareholders who have an opportunity to participate in aspects of the wine industry not normally available to the public. Ian and Colin Peterson of Peterson Wines Proprietary Limited are both shareholders in the company.



PETERSON HOUSE

The Winery

Peterson House has imported specialist champagne making equipment, in particular, the 'disgorging' machine, from France, and is the only Hunter Valley winery with such equipment. Peterson House offers their equipment and expertise to other winemakers throughout New South Wales, and produces sparkling wine and methode champenoise on their behalf.

The Cellar Door

Open seven days a week from 9am to 5pm, the Peterson House cellar building has been constructed partially underground to provide ideal conditions for wine maturation and storage. Above, the tasting area overlooks vineyards and formally landscaped gardens and a small lake. Peterson House is a unique; architect designed building that is an ideal venue for corporate or private functions.

The Wines

Peterson House has a range of traditional methode champenoise and exceptional sparkling wines, which are currently only available at the cellar door on Broke Road or mail order. The premium wines of Peterson House have been launched in Sydney, and have been made available at selected restaurants.

The sparkling wines made by the Peterson House production manager, Mark Hollis, are big, rich and creamy in true, warm climate style. Classic examples are the award winning Pinot Chardonnay Meunier, and the Sparkling Chambourcin, which is a full-bodied red with big, soft overtones. We also produce a wonderful, dry and citrus fruit driven Semillon Pinot methode champenoise. As time passes Peterson House will see a bigger range of distinctive sparkling wines.

Peterson House offers a membership to customers who have a special interest in wines and wish to be the first to sample new wines.



Pipette AT CYPRESS LAKES RESORT

Experience Pipette, the award-winning signature restaurant of Cypress Lakes Resort. Relaxed ambience indoors or on the terrace. An elegant restaurant with spectacular views across the valley and into the ranges beyond. The a la carte menu changes with the seasons and features contemporary Australian cuisine with regional specialties. The superb wine list features premium Hunter Valley wines. Pipette is open for dinner every night from 6:30pm.



PAN ROASTED BLUE EYE COD WITH VERBENA LEMON AND PEA MOUSSELINE

4 x 6-7oz fillets fresh blue eye cod, centre cuts
3 cups fresh peas
3/4 cup cream
2 verbena lemons, segmented with no skins or membrane
12 shallots, cleaned and skinned
1/4 cup beef jus, reduced
seeds of a whole vanilla bean
4 tablespoons extra virgin olive oil
2 tablespoons white balsamic vinegar
1 1/4 cups chicken stock
dash of five spice
salt and pepper to taste

- 1** For the green pea mousseline bring to the boil the chicken stock and five spice. Add the peas and reduce to low and simmer until cooked. Strain the liquid, place peas in a blender, add cream and a little stock. Season to taste.
- 2** Place the shallots in the remaining chicken stock and simmer until tender.
- 3** Combine vanilla bean seeds, olive oil, vinegar and pepper to taste.
- 4** Pre-heat oven to 180°C.
- 5** Heat pan and sear blue eye, skin side down until sealed. Turn over and bake in the oven for about eight minutes, or until warm through centre.
- 6** To plate place a large dollop of the pea mousseline on the plate and top with the grilled blue eye cod, skin side up. Place three segments of the verbena lemon on top of the fish and drizzle with the vanilla bean sauce. Place three whole shallots on the plate and drizzle with the beef jus.



Robert's Restaurant

Set in an early settler's slab cottage in Pokolbin, the restaurant is the life and love of award-winning restaurateurs Robert and Sally Molines. Together they have created a gastronomic experience, which equals any five-star eating establishment - anywhere. A meal at Robert's is more than just memorable. It is a unique dining experience. Robert's Italian/French background gives him a flair for food rivalled only by the panache with which he serves it.



SAINT-HONORE CHIBOUST

Cake

190g flaky pastry dough

300g choux pastry

Chiboust cream

1 1/3 cups milk

1 vanilla bean

5 egg yolks

3 tablespoons granulated sugar

3 tablespoons cornstarch

Meringue

1/3 cup granulated sugar

2 tablespoons water

4 egg whites

5 teaspoons granulated sugar

Caramel (optional)

3/4 cup granulated sugar

3 tablespoons water

- 1 For the meringue place the larger amount of sugar with the water in a small saucepan. Bring to a boil, stirring until the sugar is dissolved. As the sugar cooks, beat the whites until very stiff, adding the smaller amount of sugar halfway through. This should take about five minutes. Check the sugar. When it reaches 120°C or the hard ball stage, it is ready to use. With the mixer on high speed, pour the boiling sugar into the egg whites, being careful not to let it fall on the edge of the bowl or on the beaters.
- 2 Place the milk and split vanilla bean in a saucepan and bring to a boil. Cover and keep hot. With a wire whisk, or mixer on medium speed, beat the sugar and egg yolks together, until the mixture whitens and forms a ribbon, then gently stir in the cornstarch or flour with the whisk.
- 3 Strain out the vanilla bean and pour the hot milk into the egg and sugar mixture, beating all the while with the whisk. Pour the mixture back into the saucepan and bring to a boil, stirring constantly with the whisk so that the mixture does not stick to the bottom of the saucepan. Boil for one minute, stirring vigorously.
- 4 Reduce the mixer to low speed for the meringue, and add the boiling pastry cream. Beat just long enough to blend the two mixtures together. Transfer the cream to a second bowl or directly into a pastry bag, this will cool it off and prevent it from becoming grainy.
- 5 On a buttered baking sheet, roll out a tube of flaky pastry dough and join to form a circle. Lift the dough up and let it fall to the table several times as you roll it out, to allow for shrinkage. When the right size, prick the dough all over with a fork. Prepare the choux pastry and place it in a pastry bag with a 1.5cm nozzle. Make a circle of choux pastry on top of the flaky pastry dough. Bake for 10 minutes at 240°C then lower the temperature to 200°C and bake for about 15 minutes, keeping the oven door ajar with a wooden spoon.
- 6 For caramel mix the sugar and water over a high heat until the mixture darkens. Spread this over the pastry ring if desired. Pipe on the pastry cream.



San Martino Restaurant

San Martino is the patron Saint of grape growers, winemakers, innkeepers and the protector of all drinkers. So expect the unexpected when you dine at the San Martino Restaurant! San Martino Restaurant will tempt you with a choice of traditional and innovative fare. Open seven days, the indoor/outdoor setting is nestled amongst gums and native bush where you can relax as a quiet couple, or share a table with a few friends. Enjoy our Riedel private dining room where our menu is prepared by our team of chefs and dishes are matched to local wines.



TOASTED BRIOCHE WITH BINNORIE FETTA, MUSHROOMS AND BAKED TOMATOES

Brioche

20g fresh yeast

10g sugar

125ml milk

280g flour

2 eggs

180g butter

Tomatoes and Mushrooms

6 large Roma tomatoes

5g sea salt

6 large flat mushrooms

5g black pepper

1 clove garlic

50g olive oil

10g thyme

10g sage

Binnorie Fetta, crumbed

- 1** Add yeast, sugar and milk in a bowl allow to sit for 15 minutes.
- 2** Add mixture to 280g of flour and work into a smooth dough.
- 3** Add eggs one at a time to dough and work in well.
- 4** Fold in softened butter into dough.
- 5** Place into large greased bread tin and allow to double in size.
- 6** Bake in oven at 190°C for 20 minutes.
- 7** Halve the tomatoes and peel the mushrooms.
- 8** Mix oil, garlic, thyme and sage in a bowl. Pour over tomatoes and mushrooms and bake at 180°C for 10 minutes.
- 9** Slice brioche and toast, add mushroom and tomato mixture with washed rocket the sprinkle with Binnorie Fetta to taste.



Tamburlaine

HUNTER

2003

MEMBERS

VERDELHO

WINE OF ALGARVE

Tamburlaine Wines

Tamburlaine Vineyard, was established in 1966, then bought by the current owners Mark and Lou Davidson, with the help of a small group of private investors, in 1985. At Tamburlaine, a total Environmental Management System has been evolving for the past seven years, encompassing reprocessing and reuse of winery wastes, ongoing chemical reduction, and replacement with organic/biodegradable solutions, energy conservation measures and changed soil and water management practises.

Their efforts to protect our land, water, climate and air quality are yielding real results for both the environment and the wine lover. They were voted The Best Environmental Enterprise at the 2003 Newcastle Environmental Awards and received trophies for the Most Successful Exhibitor and Best Cabernet of Show (also a medal for the best Merlot of Show for the second year running) at the 2004 National Cool Climate Wine Show.



TAMBURLAINE WINES TASTING NOTES

Tamburlaine 2003 Members' Reserve Hunter Chardonnay

Pineapple, sweet citrus fruit; walnut, nutmeg from the oak and a hint of butteriness from extended fermentation. A powerful wine from a great vintage with recommended cellaring of 5+ years.

Tamburlaine 2003 Members' Reserve Hunter Verdelho

This variety is exceptionally well suited to the Hunter Valley. Fruit salad and pineapple aromas are followed with real fruit explosion on the palate. Grassy characters and zestiness provide a freshness that ensure the wine will develop classic Hunter honeyed, toasty characters after careful aging over eight to ten years.



Tatler Wines

Tatler is about mouthwatering Mediterranean food, tempting tapas, icy cold draught beer and award-winning estate grown wines.

With stunning views, stylish cellar door and relaxed atmosphere, Tatler is a new way to enjoy wine country.



SEAFOOD INSALATA

olive oil

10 black mussels

10 vongole

1/2 cup white wine

4 scampi, halved

10 green prawns

10 scallops

20 calamari rings

meat of one blue swimmer crab

garlic

chilli

1 head fennel, diced

salted capers

2 tomatoes, diced

1 cup fish stock

lemon juice

chives

parsley

- 1** Heat the oil, add vongole, mussels and white wine. Try the Tatler Nigel's Semillon 2003. Steam until the mussels open. Remove and strain, retaining the juices.
- 2** Fry the garlic, chilli, capers and fennel. Add scampi and prawns. After three minutes add scallops, calamari and tomato. Fry for about one minute.
- 3** Add the reserved mussel broth and stock, simmer for a few minutes. Remove from heat, add lemon juice, mussels, vongole, crabmeat, chives, parsley and season.
- 4** Serve with hot, crusty ciabatta.



Terroir Restaurant & Wine Bar

Darren Ho's style of cooking, or terroir, is drawn from his heritage as a son of a famous Cantonese chef and years working with European chefs. He is passionate about food and about guiding the Region's young chefs. Ho has taken the Hunter to new culinary heights when he led a wine country team to a win at the 2001 Tasting Australia Competition. From a one star rating by Gourmet Traveller, 2005, to a Gold Medal Restaurant of Champions at the 2002 Salon Culinaire, Ho has won almost every food award in Australia. So you can be sure that his terroir is sublime.



ORGANIC CHICKEN BREAST WRAPPED IN PAPER BARK AND OVEN ROASTED IN TOMATO AND FIG CHUTNEY

one portion of farm organic chicken breast

paper bark leaves

30g tomato and fig chutney

75g cous cous, cooked off

20g Spanish onions, brunoise

2g ground cumin

- 1** Cut a sheet of the paper bark diagonally, rub the chicken breast in olive oil and season. Then wrap up in the paper bark.
- 2** Seal the chicken while in the paperbark in a dry, 1/2 hot pan until the outside of the paperbark is slightly blackened.
- 3** Place in the oven at 180°C for about 17 minutes.
- 4** Sauté the onion off with the cous cous and spice it with the ground cumin. Place the cumin and cous cous mixture on the plate with the chicken resting on it with the chutney in a Chinese spoon on the side of the plate.



Tyrrell's Wines

Still family owned after more than 145 years, Tyrrell's is a wine company rich in history and pioneering achievements. Tyrrell's has grown to become one of Australia's largest and most prestigious winemakers with vineyards expanding across South Australia, Victoria and New South Wales.

Fourth generation family member Bruce Tyrrell now heads a winemaking company that boasts well established, popular and highly recognisable wine brands that are exported to more than 30 countries world-wide. Tyrrell's will continue to remain a private company, with family traditions and an eye toward the future, creating individual wines of character, flavour and above all, integrity.



TYRRELL'S WINES TASTING NOTES

Tyrrell's Vat 1 Hunter Semillon 1998

Vat 1 epitomises the benefits of patient bottle ageing that transforms this unoaked wine into arguably Australia's finest Semillon. Tyrrell's Vat 1 was first produced in 1963 from Semillon grapes grown on the Short Flat Vineyard across the road from Tyrrell's historic Pokolbin winery.

Characterised by honeyed, toasty flavours, Vat 1 is released only after five years bottle maturation. It is considered to be a classic example of one of the most unique wine styles in the world.

Vat 1 Semillon will be a perfect companion to seafood ranging from fresh oysters and sushimi through to richer flavoured seafood such as ocean trout and salmon. It will also marry well with antipasto and poultry dishes.

Tyrrell's Vat 9 Hunter Shiraz 2001

First released in 1962, Vat 9 has been the flagship of Tyrrell's Shiraz production since that time. Handpicked off original vines on the Four and Eight Acre Blocks, this wine is renowned for its rich peppery characteristics and longevity.

A classic, traditional Hunter Valley wine style. The vibrant colour hints at the intensity of the wine while the palate shows front fruit sweetness with excellent tannins and fresh acidity giving length and fullness of flavour. Reflective of the winemaking philosophy, which concentrates on fruit character and structure, the oak component provides additional subtle complexity rather than dominating the wine.



Vittorio's Café

Located right in the heart of the Hunter vineyards, the award-winning Vittorio's Restaurant offers indoor and al fresco dining all day long. Enjoy the open kitchen and contemporary style décor complimented by a menu that provides a delectable mix of traditional Italian fare and modern Australian Cuisine. A fully-licensed restaurant, Vittorio's is the perfect place to relax and enjoy a sumptuous breakfast, coffee and cake, lunch or a delightful dinner.



VEAL OSSO BUCCO WITH MINTED POTATOES AND FRESH GREENS

8 pieces Osso Bucco veal

celery

8 baby chats

mint

clarified butter

250g fresh beans

2 carrots

2 onions

1 litre veal stock

100ml Vermouth

250ml red wine

oregano

1 cup flour

salt and pepper to taste

- 1** Coat Osso Bucco with seasoned flour and seal in a hot pan, remove and place in an oven tray.
- 2** Add diced celery, carrot, onion, vermouth, red wine, fresh oregano and cover 3/4 with veal stock.
- 3** Cover with a lid and cook at 180°C for about one hour, remove lid and cook for a further 10 minutes.
- 4** Remove Osso Bucco from pan, place sauce back on heat, reduce and season.
- 5** Blanch potato and beans, add mint and serve.
- 6** Place Osso Bucco on top of potatoes, add beans and cover with sauce.



Wyndham Estate

Visit our 100-year-old winery on the banks of the Hunter River. Wyndham is home to Opera in the Vineyards, Wyndham Estate Signature Concert and the renowned Seasons Plate Lunches held on the first Saturday of each season. John and his team use the freshest local produce, creating memorable Hunter Valley experiences. Indulge with a Wyndham Estate Tasting Plate, featuring several appetisers matched with award-winning Wyndham Estate wines. A must for the wine connoisseur! Cellar Door open from 10am and Restaurant from 11am, seven days.



CHARGRILLED MEDITERRANEAN MANGO UMBA MARINATED CROCODILE ON WARM SALAD OF SQUID INK LINGUINI AND WILD ROCKET

560g crocodile tail

Marinate

2 whole firm mangoes

1/2 small onion

1/4 cup chicken stock

1 tablespoons cider vinegar

1/2 teaspoons crushed garlic

1 tablespoon curry powder

1 teaspoon brown sugar

salt and pepper

Squids Ink Pasta

300g good plain flour

2 whole eggs

1 egg yoke

1 1/2 teaspoon squid ink

pinch of salt

Wild Rocket Salad

1 hand full of wild rocket

1/2 Spanish onion, finely sliced

1 punnet of baby chervil

olive oil

salt and pepper

- 1 For the marinate saute onion, garlic, curry powder and brown sugar in a small saucepan. Add the diced mango, cider vinegar and chicken stock. Bring to the boil and turn down. Let simmer for about 10 minutes and take off the heat. Season with salt and pepper. Let cool and refrigerate.
- 2 When cool slice the crocodile and marinate adding 3/4 of the mango umba marinate. Cover and refrigerate. This can be done in advance as the crocodile will absorb more flavour the longer it is left.
- 3 For the pasta, take 3/4 of the flour and place in a pile on the bench. Make a well in the middle. In a bowl mix the whole eggs, yolks, salt and the squids ink. Mix until combined.
- 4 Pure egg and ink mixture into the flour well. Slowly mix in the flour from the walls of the well until all is mixed in. You should now have a ball of pasta dough that is firm but soft. Let rest in the fridge for about one hour. Using the remainder of the flour spread on the bench, flatten out the pasta dough flouring both sides. Roll through a pasta maker and let rest. Using the linguini cutter on your pasta maker cut the pasta adding a little flour so it doesn't stick.
- 5 To serve mix your salad ingredients in bowl, drizzle with olive oil and season. Place a little on each plate.
- 6 Cook the linguini in boiling water for about two minutes, drain and season. Place on top of the salad.
- 7 Chargrill the crocodile only lightly (if cooked too much it will go tough) place on top of the pasta. Take the remaining mango umba, heat and drizzle a bit over the top as a dressing. Garnish with a little chervil and maybe a little julienne red capsicum for colour.



A photograph of a rocky coastline. In the foreground, a metal railing with chains runs along the edge of a rocky path. The water is a deep, dark blue. The background shows a steep, rocky cliffside with some sparse vegetation. The overall scene is dramatic and scenic.

Newcastle

The Bogey Hole, Newcastle



Amici Italian Restaurant

Chef Andrew Profili uses seafood to create his simple and tasty dishes such as his signature dish Amici Fritto Misto which translates to mixed fritters.

The Tuscan-style cooking of Amici has made this Italian restaurant a restaurant worthy of a quick return.



FRITTO MISTO

1/4kg scampi
1/4kg balmain bugs
1/4kg scallops
1/4kg green prawns
200ml extra virgin olive oil
1 teaspoon sea salt
1 bunch coriander
1 bunch parsley

Aioli

2 egg yolks
1/2 tablespoon mustard
20ml white wine vinegar
250ml light olive oil
1/2 lemon

- 1** Chop herbs finely, mix oil, herbs and sea salt. Season with fresh pepper. Dip seafood in mixture and cook on hot plate or grill.
- 2** Add all the aioli ingredients into the processors and blend until smooth.
- 3** Present by stacking biggest pieces first to smaller on top. Serve with aioli.



Brasserie 88 AT WESTS

Brasserie 88 is a multi award-winning restaurant that offers guests a fresh dining experience in relaxed surrounds. With an extensive modern Australian menu and wine list you'll always be spoilt for choice. The large open kitchen allows guests to witness the culinary action as the chefs prepare both classic favourites and exciting new creations. Generous portions, coupled with friendly service, makes this restaurant a popular choice for both the business and family diner.



GRILLED SALMON FILLET WITH STEAMED PAK CHOY, GINGER RISOTTO AND A MANGO MOJO

4 x 200g salmon fillet
2 bunches pak choy
600g risotto
250g mango mojo
2 tablespoons fried onion
2 shallots, thinly sliced

Risotto

500g Arborio rice
500ml chicken stock
1/2 onion, diced
1 piece of ginger, grated
1 clove garlic, crushed
50g butter
40g grated parmesan
salt and pepper

Mango Mojo

200g mango, fresh or frozen, diced
1/2 red onion, finely diced
1/4 bunch of coriander chopped
4 tomatoes, deseeded and cut into small cubes
2 tablespoons sweet chilli sauce

- 1 For the risotto put a little oil in a pan and sweat off the onion, ginger, garlic and rice.
- 2 Add the stock, ladle by ladle, letting the stock evaporate before adding more.
- 3 Once all the stock has been added and rice is 2/3 cooked, add the butter and cheese and salt and pepper if needed.
- 4 Continue to cook until rice is cooked but still with a bite.
- 5 Combine all the ingredients for the mango mojo together and put aside.
- 6 Brush the salmon with olive oil, season with salt and pepper and grill under the salamander until semi-firm.
- 7 Trim the pak choy and steam or plunge into boiling, salted water, for two minutes, remove and drain.
- 8 Place a good amount of risotto in the centre of the plate and top with the pak choy. Gently arrange the salmon on top of the pak choy and put a generous spoonful of the mango mojo on top.
- 9 Sprinkle the shallots and fried onion around the dish.



The Brewery Restaurant

The Brewery Restaurant is newly situated in the hub of the working harbour and boasts sparkling harbour views. Its relaxed, contemporary-style surroundings make for the perfect atmosphere to sit back and get served by our excellent staff and enjoy some of the Hunters best produce and wine.

Showcasing the Hunters best produce and wine, consistent food, great service and modern Australian cuisine.



VINE RIPENED TOMATO, FIELD MUSHROOMS, GOATS CHEESE AND TRUFFLE OIL TART

80ml olive oil
4 sheets puff pastry
80ml white truffle oil
100g butter, salted
160g baby rocket leaves
250ml balsamic vinegar
1 bunch basil oil/sediment
160g Pecorino cheese, grated
80g goats cheese
80g marinated fetta cheese
salt and cracked black pepper
basil pesto or tomato pesto
4 field mushrooms
4 vine ripened tomatoes

Basil Pesto

4 bunches, leaves only
1 teaspoon of garlic
1/2 cup of toasted pinenuts
vegetable oil – to blend
1/2 cup to 1 cup of shredded parmesan cheese

Tomato Pesto (optional)

2 tablespoons of tomato paste
2 tablespoons of tomato sauce
2 tablespoons of basil pesto
2 tablespoons of sweet chilli sauce

- 1 Cut puff pastry into four rectangle shapes (10cm length x 7cm width). Brush with melted butter and place on a sprayed stainless steel tray and cook in a preheated oven at 180°C for five minutes or until light golden brown.
- 2 Blend pesto ingredients together and season to taste.
- 3 Soak rocket leaves. Grate Pecorino cheese, dry tomatoes. Peel the skin off the field mushrooms, chargrill and finish in the oven. Drizzle with clarified butter, season with salt and pepper, and cook in a preheated oven on 150°C. Cool and slice into long strips.
- 4 Soak baby rocket leaves in cold water, strain and put aside in the fridge to crisp up.
- 5 Cut vine ripened tomatoes into quarters, drizzle with olive oil, season and dry out on a tray into the oven on 100°C for one hour.
- 6 Reduce balsamic vinegar in a saucepan on a low heat until it thickens and is reduced enough to stick to the plate.
- 7 Cover puff pastry base with either pesto. Place field mushrooms on the top of the base followed by oven-dried tomatoes, mushrooms and grated Pecorino cheese.
- 8 Place a couple of pieces of goats cheese and a few pieces of the marinated fetta on top.
- 9 Bake in an oven on 180°C for 10 minutes until golden brown on the top.
- 10 Top with baby rocket leaves and drizzle with truffle oil. Drizzle basil oil/sediment and reduced balsamic around the plate and eat warm.



Café de France

With two convenient locations, Marketown and Warners Bay, Café de France is fast becoming a popular location for a quick lunch or indulgent treat with great variety and value for money.



PRODUCT INFORMATION

Café de France stocks an extensive range of gourmet food and pastries including freshly prepared sandwiches, quiches, pies, petit chocolate, petit pommet, apple and custard turnovers, petit almonds, croissants, parfaits and cakes.

Café de France also prides itself on great ambience, great service, and great coffee. Every single cup of their fine coffee is made to order. Their extensive menu is complemented by their latest innovations.

Only the finest ingredients are used to produce the high quality gourmet treats on offer. Café de France never uses genetically modified flour, and always follows authentic recipes. At Café de France tradition, like fine wine, cannot be rushed and it can not be faked. Come to Café de France and savour the tradition.



Emerald Gardens AT WESTS

Enhanced by a tranquil water feature, ornate doors and beautiful timber and oriental fabric walls, the Emerald Gardens Restaurant delivers a dining experience like no other Asian restaurant in the Hunter. Comfortable booth seating affords privacy while you indulge in the vast selection of superb Asian dishes. Banquet menus are a speciality. From prawn toast to deep fried icecream with butterscotch sauce, sit back, relax and enjoy each course as it is served by the attentive and courteous staff.



BLUE SWIMMER CRAB WITH A GINGER AND SOY DRESSING, THAI SALAD AND RICE

6 blue swimmer crabs

300ml ginger and soy dressing

Thai salad

600g Jasmine rice

Ginger And Soy Dressing

3/4 cup sugar

3 teaspoons of ground ginger

3 teaspoons of ground garlic

1/2 cup sesame oil

1/4 cup red wine vinegar

1/4 cup sherry

1/4 soy sauce

Thai Salad

3 tablespoons lime juice

dash fish sauce

1/2 bunch of Thai basil

1/4 bunch of mint

1/4 bunch of coriander

3 eschalots, sliced

2 small chillies, sliced

2 Lebanese cucumbers, thinly sliced

- 1 For the ginger and soy dressing combine all ingredients in a pan and gently warm through until sugar melts. Keep warm.
- 2 In a bowl combine all the salad ingredients and set aside.
- 3 Plunge the crabs into boiling, salted water and cook for four to six minutes.
- 4 Take out of the water and remove the top shell by lifting up the flap under the belly and pulling off. Cut the crab in half and toss in a bowl with the warm ginger and soy dressing. Place three pieces in each bowl.
- 5 Divide the salad up and place into individual bowls and serve with steamed jasmine rice.



Engine Room Restaurant & Bar

Overlooking the harbour in Newcastle's newest and most dynamic dining precinct, Engine Room is a popular venue for all ages. Open for breakfast, lunch and dinner, it offers a relaxed and sophisticated atmosphere to enjoy excellent food, polished service, great coffee, juices and gelati in full view of Newcastle's unique working harbour.



HOUSE SMOKED SALMON

4 x 220g salmon fillets

1 cup caster sugar

1 cup salt

1 bunch rocket, finely sliced

baby capers

aioli

cold water

French oak for smoking

- 1** Make a brine by combining the sugar, salt, and water in a bowl. Place the salmon in the brine, cover with cling-wrap, and refrigerate for 20 minutes.
- 2** Rinse the salmon under cold running water to remove the brine, then pat dry.
- 3** Lay the oak evenly on the bottom of the stainless steel double layer smoking tray. Place the salmon on the upper tray and close the lid. Place the tray on the stovetop over a high heat for eight to 10 minutes.
- 4** Cool at room temperature and serve with baby capers and aioli.
- 5** Alternatively, the salmon may be cooked on a barbecue by placing the oak in a stainless steel tray on a lower rack, and the salmon in a stainless steel tray on a higher rack, and cooking with the lid of the barbecue closed.



Euro Patisserie

Located in Orchardtown Road, New Lambton, near Blackbutt Reserve and Westfield Kotara, Euro is open seven days for your convenience, with ample parking available at all times. Offering a five star product to customers is what makes Euro stand out from the crowd. Owner and pastry chef Steven Bampton, along with his staff, prepare and bake everything on the premises, which ensures a freshness and quality that is second to none.



PRODUCT INFORMATION

Euro strives to deliver quality products and outstanding service to its customers. With a wealth of experience and expertise Euro has grown in strength during the past 10 years in business.

New and original recipes, fresh ingredients and up-to-date ideas, has kept Euro ahead of the field.

Euro offers you a delicious range of gateaux, flans and desserts. Celebration and novelty cakes are a speciality, and our modern wedding cakes are sure to impress.

Croquembouches' are a speciality at Euro, popular for weddings and special occasions, made with toffee or chocolate coatings, and decorated to your taste.

Euro has an extensive lunch menu, with foccacias, Turkish and lavish breads available. Gourmet sandwiches are made fresh to your liking, using hand sliced bread that is baked daily on the premises. Homestyle gourmet pies and quiche are a big hit with the connoisseur and our fingerfood is a must at your next party.

Experience the difference at Euro Patisserie. The original delicious by design.



George's Café & Bar

George's Café is the complete Café/Restaurant dining experience.

George's kitchen, lead by head chef John Rutherford and chefs Ian Barrett and Josh Wickham use the finest ingredients on an exciting and diverse menu. Catering for breakfast, lunch and dinner, George's superb combination of fresh flavours and variety complete a modern Australian taste sensation. With great coffee, quality meals and an inviting atmosphere George's truly is the complete dining experience.



SNAPPER AND PRAWN CAKES WITH THAI HERB SALAD AND HARISSA AIOLI

Snapper Mix

- 2 snapper fillets**
- 100g green prawns**
- 1/2 small chilli**
- 3 coriander stalks**
- 5g ginger**
- pinch sea salt and pepper**

Harissa Aioli

- 2 egg yolks**
- 1/2 tablespoon mustard**
- 2 chillies**
- pinch cumin seed**
- 20ml white wine vinegar**
- 250ml light olive oil**
- 1/2 lemon**

Salad

- 1/2 bunch coriander**
- 1/2 bunch mint**
- 1 carrot, julienne**
- 1 red capsicum**
- 1 Lebanese cucumber**
- 2 Roma tomatoes**
- banana leaf**

- 1 For the snapper cakes place the prawns, chilli, fish, coriander and seasoning in a food processors and pulse only twice to avoid toughening the mix. Form neat patties and shallow fry in flat bottomed pan in vegetable oil and sesame oil.
- 2 For the aioli add all the ingredients and blend until smooth.
- 3 For the salad, pick the herbs from the stems, julienne carrot, capsicum, tomato and cucumber. Toss through dressing until thoroughly coated.
- 4 Finely chop ginger, garlic and chilli. Add all liquid ingredients and combine well. Adjust flavour with lime juice and sugar.
- 5 Place banana leaf in centre of plate. Drizzle aioli diagonally across plate. Place three snapper cakes in centre of plate with small salad, drizzle with more dressing and serve with 1/2 a lime.
- 6 Combine these ingredients to make the dressing:
 - 20ml fish sauce
 - 100ml lime juice
 - 20g sugar
 - 1/2 chilli
 - 10g ginger
 - 10g garlic



Caffé Giannotti

Well-known Hamilton identity, Gianna Della Grotta is back on Beaumont Street having recently reopened the made-over Café Giannotti. Chef Kirk Aislabie has designed a modern Australian and European menu to tantalise your tastebuds. Grab a bottle and try a risotto or the superb rib-eye steak, the eternally satisfying chilli-salt squid or one of the many European-style desserts direct from Leichhardt's best patisseries. Café Giannotti is open Monday to Saturday from 7.30am till late and on Sundays from 7.30am till 5pm.



VEAL WITH OLIVE AND SUN-DRIED TOMATO TAPANADE

600g trimmed veal fillet

80g prosciutto ham

80g English spinach, cleaned and washed

80g fetta cheese

Sweet Potato Fritter

320g grated sweet potato

1 egg

2 tablespoons self raising flour

200ml beef jus

Olive And Sun-dried Tomato Tapenade

10 Kalamata olives

4 semi sun-dried tomatoes

garlic

olive oil

Tapenade

60 Kalamata olives

1/2 Spanish onion

4 semi-dried tomatoes

teaspoon garlic

olive oil

Serves 4

- 1** Grate the sweet potato, add egg, flour and seasoning and mix well. Heat a pan and cook until golden brown on both sides, finish off in the oven.
- 2** Blanch the spinach and add seasoning and crumbed fetta cheese.
- 3** Season and cook three medallions of veal for each portion. Cook to medium rare.
- 4** For the tapenade, deseed the olives, dice Spanish onions, roughly chop semi-dried tomatoes and put all the ingredients in a blender along with the garlic and olive oil. Blend to a thick paste.
- 5** Run beef jus around base of plate then place fritter in the centre. Add the spinach and fetta mix and layer veal and tapenade on top. Finish with a piece of grilled prosciutto if desired.



Giuseppe's Restaurant

Giuseppe's great Italian food since 1970! Newcastle's oldest family restaurant and now..... join us for our famous cooking classes where you can learn fabulous Italian dishes to cook at home. Corporate and personalised classes also available. Call Maria Licata today!



PASTA E MARE

600g fresh vongole, clams in shell
600g fresh black mussels, brushed clean
4 cloves garlic, chopped
6 medium tomatoes, peeled and chopped
50g anchovies
chopped continental parsley
1/2 cup white wine
1/2 cup olive
1/2 cup warm water

- 1 Place vongole in salted cold water for three hours or more and refrigerate. Then rinse under cold water to eliminate sand.
- 2 Place half the oil in a saucepan and chopped garlic. Sauté till golden brown.
- 3 Add tomato, salt and simmer for around 10 minutes adding water midway. Set aside.
- 4 Separately simmer the vongole and mussels in the remainder of the oil with the anchovies. Cook until the shellfish begin to open. Add fresh parsley. Add the wine and simmer for a further three minutes.
- 5 Add in the tomato base you set aside and cook together for about three minutes.
- 6 Serve with more fresh parsley and pepper on top of the best al dente linguini.



Hobarts Restaurant AT WESTS

Hobarts remains one of Newcastle's premier dining experiences. Seating 40, this opulent and intimate a la carte restaurant offers a selection of fine wines and sublimely elegant cuisine with impeccable service to match. The chefs are committed to using only the finest and freshest produce to create their culinary masterpieces. Whether you're on a romantic or culinary quest, Hobarts is the perfect choice.



FILLET OF ANGUS BEEF CROWNED WITH LOBSTER ON A POTATO GALETTE AND WILTED SPINACH, HOLLANDAISE SAUCE AND GARLIC AND THYME JUS

4 x 250g Angus Beef fillet pieces
4 potato galettes
2 whole lobsters, cooked, cut in half and removed from shell
2 bunches of English spinach
100ml garlic and thyme jus
200ml hollandaise sauce

Potato Galette

500g peeled potatoes
100g butter
salt and pepper

Garlic And Thyme Jus

100ml red wine
500ml rich veal or beef stock
1 teaspoon fresh chopped garlic
good pinch of fresh thyme
salt and pepper

Hollandaise Sauce

250g butter
3 egg yolks
juice of 1/2 lime
salt and pepper

- 1 For the potato galette thinly slice the potato on a mandolin, about 2mm thick. Using a 50mm round cutter, cut each slice to get a small disc. Heat a little frypan and melt some butter in it, place a 100mm ring in the pan and start to lay the potato discs around the inside of the ring, overlapping each dish until the ring has been filled. Season with salt and pepper.
- 2 When the edges start to turn golden, flip the galette over and cook until golden. Repeat until you have made four, set aside.
- 3 For the jus gently sweat off the garlic and thyme in a pan, then add the wine and reduce by 2/3. Add the stock and reduce again by 2/3. Add a little salt and pepper if needed.
- 4 For the sauce melt the butter in a microwave. In a bowl put the egg yolks and lime juice and place the bowl over a pan with simmering water and whisk until light and fluffy. Add the butter, a little at a time, whisking continuously. Season with salt and pepper.
- 5 Brush the fillet with oil and grill. Brush the lobster tails with a little butter and grill until warm.
- 6 Panfry the spinach quickly in a pan with a little oil and season.
- 7 Place the spinach in the centre of a plate and top with the potato galette. Arrange the fillet on top of the galette and crown with the lobster tail.
- 8 Spoon a generous amount of hollandaise over the lobster and spoon a little garlic and thyme jus around the plate.



Fosterton Farm Bakery
Organic Feast
Cornucopia
Redgate Farm
Nulkaba

Honeysuckle Produce Markets

Honeysuckle Markets is a tapestry of retail theatre. This busy dynamic market, set in the historic sandstone sheds, offers a diverse range of Hunter produce.



PRODUCT INFORMATION

Fosterton Farm Bakery

The bread we produce is made with prime quality biodynamic grains which are freshly milled at Demeter Farm Mill at Gunnedah. This superior tasting, nutritional flour, along with the pure rainwater and Celtic sea salt, form the basis of all our products. Our bread is made by the slow leavening, sourdough process. This develops the flavour, digestibility and makes the nutritional content more available to the consumer. It's healthier bread which tastes better!

Organic Feast

There are many reasons to buy organic food: Good food, no synthetic pesticides, no artificial fertilisers, no genetic modification and no irradiation. Organic food minimises your toxic load, maximises your nutritional intake and is higher in cancer fighting antioxidants. Organic food is about life, in the soil, on the land and in people. Organic food is also good ecology as it is produced on enriched drought resistant soil with improved soil fertility.

Cornucopia

Certified Organic, Cornucopia Biodynamic Farm produces free range organic chicken and duck eggs, chicken and duck meat, spatchcock, beef and goat. Served by the finest restaurants in Sydney and the Hunter, Cornucopia produce is also available from select retail outlets and growers markets. You can enjoy a picturesque country drive along the Paterson River to take advantage of farmgate prices.

Redgate Farm

For 24 years we have practised chemical-free farming methods. Our quail are the largest that are grown for the table worldwide. Redgate Farm is an agricultural business that is committed to great staff and great products. See us at the Honeysuckle Markets!

Nulkaba Farm and Hatchery

Our products, which are sold under the name of Nulkaba Farm, include barn and free range chicken eggs, free range duck eggs, quail eggs, barn and free range whole chicken, free range whole duck, and barn raised quail.



King Street Hotel

The King Street Hotel was refurbished some 18 months ago, turning it into a sleek, inviting space.

Try a \$10 schnitzel and schooner on a Monday and Tuesday night, or turn up on a Wednesday for \$7 pastas, \$7 cocktails and \$7 jugs of beer. Be it a function, lunch or dinner, the King St Hotel has great quality food all at pub prices.



PANDANUS LEAF WRAPPED LAMB FILLET WITH HOKKEIN NOODLES, KIM CHEE, ASIAN GREENS AND SWEET SOY REDUCTION

3 lamb backstrap fillets, 200g

3 pandanus leafs

400g Hokkein noodles

1/2 Chinese cabbage

1 teaspoon red chilli pepper

150ml rice vinegar

2 tablespoons palm sugar

1 teaspoon sesame oil

3 bok choy

1 tablespoon coriander, chopped

500ml lamb stock

1 stalk lemongrass

200ml Chinese cooking wine

150ml sweet soy sauce

1 tablespoon, shallots chopped

- 1 Season and sear lamb and allow to rest. Blanch pandanus leaf until soft. Wrap lamb in leaf and set aside.
- 2 For the kim chee roughly chop cabbage. Lightly fry chilli pepper in oil with cabbage, vinegar and palm sugar, let simmer for about five minutes. Add coriander and set aside to cool.
- 3 Reduce lamb stock by half add lemongrass, Chinese cooking wine and sweet soy sauce and reduce by half for the sweet soy reduction.
- 4 Reheat wrapped lamb in oven for a further 10 minutes. Leave to rest for a few minutes, while resting panfry noodles with sesame oil and blanch bok choy for two minutes.
- 5 To serve slice lamb diagonally, place on noodles and top lamb with kim chee, baby bok choy and drizzle with sweet soy reduction. Garnish with a few beansprouts and deepfried onion.



lime bar + restaurant

lime bar + restaurant is one of Newcastle's newly opened restaurants. Already lime has achieved a great following from locals and visitors along with an outstanding review from the SMH good food guide. The reasons for this are obvious - passion and love and twice hatted head chef Lesley Taylor combining quality ingredients and an innovative menu. Add awesome cocktails, a casual lunch and breakfast menu, a great cup of grinders coffee with cutting edge architecture and art work, and lime is worth the visit.



PRAWN TIAN

12 medium king prawns, peeled and deveined

1 avocado

2 peeled eschalots, finely diced

1 roasted capsicum

2 tablespoons aioli

1 cup baby tatsoi leaves or other baby salad leaves

1/4 cup radish sprouts

1 lime

lemon olive oil

salmon pearls

salt and pepper

- 1 Peel and seed roasted capsicum and slice finely.
- 2 Scoop out avocado and cut into 1 cm cubes and mix with aioli, salt, pepper, diced eschalots and a squeeze of lime.
- 3 Place a 7cm metal ring, cookie cutter or egg ring on a plate and spread sliced capsicum evenly over bottom, spoon in prepared avocado mix and fill to a height of around 3cm.
- 4 Arrange prawns on top and slide ring off.
- 5 Spoon roe around tian.
- 6 Toss leaves and radish sprouts in lemon oil and lime juice, place on top of prawns. Drizzle lemon oil around plate.



Lotus Espresso

Our blond plywood fixtures and polished concrete floors reflect our modern and innovative approach to our food. With a café menu by day and contemporary menu by night, visitors can enjoy our own blend of coffee, chose from our-in-house baked cakes or select a meal from a variety of exquisite dishes made from local fresh produce. Relax indoors in the comfort of our air conditioning or sit outside in our covered area. Lotus is licensed and BYO, and is open from 7.30 until late seven days.



SMOKED SALMON AND CIABATTA STACK WITH LEMON DILL CRÈME FRAICHE

4 slices smoked salmon

1/2 avocado

3 slices ciabatta bread

1/2 Spanish onion

1 roast capsicum

wild rocket leaves

sour cream

Lemon And Dill Crème Fraiche

fresh lemon juice

sour cream

fresh dill chopped

salt & pepper

Avocado Salsa

avocado, mashed

sweet chilli sauce

1/2 Spanish onion, finely diced

lemon juice

sour cream

salt and pepper

cumin to taste

1 Char ciabatta bread.

2 Blend ingredients to make crème fraiche. Add lemon, dill and seasoning to taste.

3 Mash avocado and add the rest of the ingredients to taste to make salsa.

4 Arrange into layers starting with the bread followed by the avocado salsa, roast capsicum, and salmon. Drizzle with crème fraiche then top with fine slices of Spanish onion and rocket leaves.

Napolitana

oven roasted
vegetables



Martinés'

Martinés' is a unique boutique-style business offering an excellent range of counter take-home foods and café-style dining along with a corporate and private catering service.

Established in 1988, Martinés' has grown from the three owners preparing and serving all, to thirty employees, including five full-time chefs and their apprentices, providing for the culinary needs of thousands of Novocastrians and their visitors.



PRODUCT INFORMATION

The huge take-home range includes main meals, side serve dishes, entrees, desserts and starters, all baked on the premises. Beef, lamb and chicken dishes, with an excellent range of vegetarian options are on display daily. Planning for a dinner party or merely feeding the family; a fresh, healthy and balanced meal is easy with Martinés'.

Martinés' are expanding its in-house range of products with a trendy selection of delicatessen and shelf products. Try their Spanish onion marmalade, sweet pickled lemons, quince paste, semi-dried tomatoes in oregano and fresh garlic.

Martinés' winter soups have their own cult following. Regularly eskies are filled with Thai-style chicken, minestrone and pumpkin vichyssoise for the trip back to Sydney by visitors to Newcastle.

When café dining choose from the modern Australian menu, bruschetta or antipastos to saltimbocca, boneless sirloin and pancetta, braised leek and garlic king prawn risotto, or go for the popular seafood strudel or chicken and pesto lasagna.

Martinés' care for the catering needs of numerous corporate clients as well as for private weddings and functions. Superb platters of cocktail foods, delicious lunch menus or four course banquets are tailored to the customers' needs. Be it at your own venue or the beautiful Bar Beach Reception Room overlooking the rolling surf and golden sands. Menus are prepared by award-winning chefs freshly for individual functions.

Martinés' at New Lambton. Take dinner home tonight.



Newcastle Kitchen & Cutlery Supplies

The Home Chef Cooking School is located at Newcastle Kitchen and Cutlery. The cooking school has been operating for the past seven years and is open to all ages. The classes are presented by a variety of top Hunter Valley chefs showcasing the best of Hunter cuisine.



WARM EGGPLANT PIE WITH WALNUTS AND SPINACH

3 medium eggplants
60ml olive oil
2 leeks
2 onions, finely chopped
2 cloves of garlic
1 teaspoon of cumin seeds, ground
250g walnuts, chopped finely
250g parmesan cheese
2 tablespoons of semolina
breadcrumbs
3 eggs, lightly beaten
salt and pepper
12 sheets of filo pastry
1 bunch of flat parsley
500g spinach

- 1** Blacken eggplants over gas flame until all sides have blistered and then store. When cool remove the blackened skin and squeeze out the bitter juices and dark seeds. Finely chop the flesh and set aside in a bowl.
- 2** Heat the olive oil in a pan and add the leeks, onions, and garlic. Sauté until they are translucent.
- 3** Mix the eggplant, onion mixture, cumin, parsley, walnuts, cheese, semolina, eggs and salt and pepper together in a bowl and then add the shredded spinach.
- 4** Lightly brush four sheets of filo pastry with butter and place them on the bench. Place 250g of mixture into the centre of the filo. Place another four sheets on top and start twisting the filo into the shape of a circle.
- 5** Bake in the oven for 30 to 40 minutes.



Newcastle's Bogie Hole Café

"There's a reason, or four, why this place is always packed: it's metres from the beach, the dishes are huge, the prices are reasonable, and it has cold beer. The masses of sidewalk tables make it five. Bogie Hole does all the standards – pastas, salads, burgers, steaks and chicken – and it does them well".
Lonely Planet Australia 2004

Great coffee, tasty food, friendly and efficient service.



HUMMINGBIRD CAKE

1 1/2 cups plain flour

1 cup caster sugar

1/2 tablespoon ground cinnamon

1/2 tablespoon bicarb soda

3 eggs, lightly beaten

3/4 cup oil

3/4 cup chopped pecans or walnuts

2 cups mashed over-ripe banana

1/2 cup undrained crushed pineapple

60g softened cream cheese

30g butter

1 tablespoon vanilla essence

1 1/2 cups icing sugar

- 1** Grease pan, line base with baking paper and preheat oven 180°C.
- 2** Sift flour, sugar, cinnamon and soda in a large bowl.
- 3** Stir in eggs, oil, nuts, banana and pineapple. Stir gently until just combined.
- 4** Bake for 50-60 minutes.
- 5** Beat the cream cheese, vanilla essence and butter until light. Gradually beat in icing sugar. When the cake is cold, spread on icing.



The Olive Branch Café

The Salvation Army Olive Branch Café is a unique restaurant in Australia. The Olive Branch is fully operated by young people training in Hospitality Operations, under the supervision of professional industry-qualified staff. The emphasis is on training, but the ever-changing menu offers quality, creative tasty meals and light snacks. The Olive Branch Café is open to the public for breakfast, morning and afternoon tea and lunches on weekdays.



ORANGE AND CINNAMON CHICKEN ON BALSAMIC SALAD WITH CRISPY NOODLES

Marinade

1kg chicken breast or tenderloins
300ml orange juice
60ml balsamic vinegar
2 teaspoons crushed garlic
2 teaspoons coriander seeds
2 tablespoons honey
2 tablespoons chopped coriander

Dressing

60ml balsamic vinegar
120ml extra virgin olive oil
1 teaspoon crushed garlic
1 teaspoon sugar
1 teaspoon chopped basil
salt and pepper to taste

Salad

400g mesclun lettuce
1 punnet of cherry tomatoes, cut in two
1 Spanish onion, finely sliced
1 Lebanese cucumber, finely sliced
3 spring onions sliced
250g Hokkien noodles

- 1 Combine orange juice, balsamic vinegar, crushed garlic, coriander seeds, cinnamon, honey and chopped coriander. Coat chicken with marinade and refrigerate overnight.
- 2 Deep-fry Hokkien noodles in hot oil until crisp. Set aside.
- 3 Heat a large non-stick frying pan. Cook chicken breasts, three minutes each side or until cooked through.
- 4 Combine the dressing ingredients, except for the olive oil. Whisk together, gradually adding the olive oil. Season.
- 5 To assemble, combine the lettuce, cherry tomatoes, Spanish onion, cucumber, and spring onions. Divide into servings. Place cooked chicken on top of salad and arrange the noodles.



One Fish Two Fish

One Fish Two Fish offers the best fresh fish and chips in the region. Located right on the beach at Bar Beach, there is fresh fish and seafood grilled or in tempura batter. Try the hand-cut chips, salads, gourmet rolls and burgers, with housemade tartare and aioli. With excellent coffee and fresh juices, One Fish Two Fish is the perfect place for lunch or a balmy evening at the beach.



TEMPURA FISH AND HAND-CUT CHIPS

4 x 100g flathead fillets, skinned and de-boned

1 cup cornflour

1/2 cup plain flour

2 cups cold soda water

8 large potatoes, washed, peeled, and cut into chips

vegetable oil

Serves 4

- 1** Place the cornflour in a large bowl and slowly add the soda water, beating gently until the flour is just mixed.
- 2** Pour enough oil into a heavy-based deep-pan to immerse the chips, and place over a high heat. Fry the chips in the heated oil for about 10 minutes until cooked. Place the chips on paper towels to drain the excess oil.
- 3** Pour enough oil into a wok to immerse the fillets, and place over a high heat. While waiting for the oil to heat, dust the fillets with plain flour, then dip them into the tempura batter mixture. Remove the excess batter, then place the fillet into the heated oil for about 1 1/2 minutes until cooked. Place the fillets on paper towels to drain the excess oil.



One O Three

One O Three offers a contemporary approach to dining, and people with dietary conditions, such as lactose or gluten intolerance are catered for, all in a smart, casual environment. One O Three is all about fast and snappy service to help those who are on the go.



CRISP WON TON LASANA OF WON TON PASTRY WITH MOROCCAN SPICED CHICKEN, MINT YOGHURT, SPANISH ONION, MANDARIN SEGMENTS AND SNOWPEA VEINS

12 Gow Gee pastry

1/2 punnet snowpea sprouts

2 mandarins peeled and pith removed

1/2 small Spanish onion, sliced into thin rings

oil for shallow frying

Riata

125g natural yoghurt

1/2 small cucumber, deseeded

2 tablespoons mint sauce

1 tablespoon lemon juice

1 clove garlic

salt and pepper to taste

Moroccan Chicken

200g chicken tenderloins

4 tablespoons moroccan spice seasoning

2 tablespoons honey

50ml olive oil

- 1** Grate cucumber, skin and all. Combine with rest of the riata ingredients and allow to chill. Season to taste.
- 2** Lay chicken on tray and rub with Moroccan spice on both sides. Allow to chill. Whisk honey and olive oil until emulsified. Pour over chicken and chill further.
- 3** Heat oil in pan, fry off Gow Gee pastry and drain on absorbent paper. Reserve oil and grill chicken until firm. Rest and slice thinly.
- 4** Layer pastry with chopped chicken, onion rings, mandarin segment, snowpea sprouts and riata and stack two on each plate. Place third layer on top and spoon more riata and finish with snowpea sprouts.



Paul's Asian Affair Restaurant

Paul's Asian Affair is an elegant, modern Asian restaurant in New Lambton, offering diners unusual and exotic Chinese.

Paul's Asian Affair has won many awards during the past 10 years including Best Asian Restaurant in the Hunter Valley, Best Asian Pacific Restaurant in Regional NSW and National finalist for 2004.



FIVE-SPICE KING PRAWNS

5 green king prawns with tails on

1 egg white, beaten

1/2 green capsicum, diced

1/2 red capsicum, diced

Five Spice Salt

1 teaspoon five-spice powder

1 teaspoon ginger powder

2 teaspoons table salt

1/2 teaspoon minced garlic

2 small hot chillies, finely chopped

2 tablespoons cornflour

- 1** Toss salt in hot pan until dry. Turn off heat, stir in ginger and Five-Spice powder. Mix thoroughly and put into dry container.
- 2** Place enough vegetable oil in a wok to shallow fry prawns. Heat oil.
- 3** Coat prawns in egg white. Add cornflour and mix throughout.
- 4** Place prawns, individually in hot oil and cook until golden and crispy. Drain off oil.



Paymasters

Paymasters is a little haven - atmospheric, romantic, and yet casual. Superb staff ensure a conscientious, personable and delightful experience. An essential first date restaurant, or perfect on weekend mornings for the special pancakes. Garlic prawns like you will never taste again. A passionate chef who makes everything in house even his own old fashion pickles. For the visitor to Newcastle, Paymasters is a must experience, while for the local, a weekly haunt. Bring the kids, or large groups; Paymasters can accommodate all manner of circumstances.



MARINATED LOIN OF LAMB

Lamb Marinade

250g trimmed lamb back strap

1/2 cup hoi sin sauce

1/2 cup sweet sherry

2 tablespoons sweet chilli sauce

2 tablespoons kecap manis

1 tablespoon of honey

potato

Butternut Pumpkin Puree

300g of peeled and deseeded

butternut pumpkin

2 cups cream

1/2 cup chicken stock

2 teaspoons ground nutmeg

salt and pepper

Serves One

- 1 For the lamb gently heat all the liquids together until the honey is combined. Completely cool the marinade.
- 2 Cut the lamb from the top corner to bottom, opposite corner. Pour the marinade onto the lamb and coat well, leave in the refrigerator for about four hours.
- 3 Cut the potato in half, longways. Thinly slice, leaving about 2mm from the bottom of the potato uncut. Brush the potato with olive oil and season. Bake for about 45 minutes or until tender.
- 4 Cut the pumpkin into small cubes, the smaller the better. Place all the pumpkin puree ingredients into a large ovenproof dish and cover with foil. Cook in a moderate oven for about one hour or until pumpkin is soft. Blend until the mixture is smooth and free from lumps.
- 5 Cook on a barbecue or panfry for about four minutes each side. This will cook to a nice medium.
- 6 Spread puree onto a large plate, to a thickness of around 2mm. Place potato at the top of the plate and stand lamb against the potato. Place fresh steamed broccoli on side and serve.



Scratchley's On The Wharf Restaurant

Scratchley's is absolute waterfront dining at its best! Located close to the Newcastle Central Business District, adjacent to Sydney Harbour Seaplane and so close to the ocean tankers that you can almost touch them. The food is fresh, simple and innovative. The menu focuses on seafood but with more than 40 dishes to choose from, there is something for everyone. Scratchley's has an extensive wine list of 220 varieties mainly from the Hunter Region. Scratchley's is a must do experience for locals and visitors to Newcastle.



SEAFOOD PLATTER FOR TWO WITH CHARGRILLED SEAFOOD ANIPASTO

Cold Produce

250g fresh cooked king prawns peeled, heads and tails left on
2 large cooked blue swimmer crabs, cleaned
2-3 large cooked Balmain bugs, cleaned
6-8 fresh oysters
200ml seafood mayonnaise
1 cooked lobster, optional

Hot produce

100g green prawns, deveined and butterflyed
50g cleaned baby octopus, cut lengthways
50g scored squid tubes, cut into 5cm pieces
2 large 1/2 shell mussels
100g piece of white fleshed fish
50ml basil pesto and 1 lemon

Hot produce marinade

1/2 bunch shallots
4 cloves of garlic
2 chillies
1/2 bunch coriander
1 small Spanish onion
50ml white wine
150ml olive oil

- 1 On a large platter neatly arrange fruits, cooked cold seafood and salads towards the rim of the platter leaving enough room for a bowl to contain the hot seafood.
- 2 Cut up a the two lemons into wedges. Place the wedges from one lemon around the rim of the platter and put aside the other wedges.
- 3 For the marinade, roughly chop all ingredients. Place in blender at high speed for 30 seconds. Slowly add wine about 30 seconds, then slowly add the oil . Season of salt and pepper. Pour over seafood and let marinade stand for at least two hours.
- 4 For the hot section heat a barbecue plate or chargrill to an extremely hot temperature.
- 5 Cook fish on hot plate until half cooked, about three minutes. Add prawns, squid, octopus and mussels moving the ingredients around with tongs for about three minutes, making sure seafood is being charred.
- 6 Seafood should now be cooked, test by trying some.
- 7 Place seafood in bowl on platter and drizzle with basil pesto. Garnish with fresh seasonal fruits of your choice and lemon wedges.



Snows Patisserie

Snows Patisserie's commitment is to provide the highest level of customer service and food in the Newcastle Region. Located conveniently in Newcastle at The Junction, Snows Patisserie has established a reputation for producing the finest and freshest handmade cakes and pastries in the region.

We are proud to have achieved Quality Assurance HACCP Accreditation. Snows Patisserie's wholesale division proudly supplies their products to Newcastle's best restaurants, cafes and function centres.



PRODUCT INFORMATION

Snows Patisserie has expanded its extensive range to include a wide range of fresh breads, croissants and frozen meals for your convenience. Snows prides itself in using pure butter and all natural ingredients, resulting in the best flavour possible.

The extensive product range ensures all tastes are met. They custom bake cakes to suit their clients' individual tastes and requirements for any occasion from birthdays to weddings.

Come in, sit down and relax while drinking a coffee and eating some of their delicious pastries fresh out of the oven.

Premium quality products include cheesecakes, mud cakes, florentines, celebration cakes, savoury quiches, friands, slices and pastries

Snows has extensive distribution to quality outlets including national department stores, cafes and restaurants throughout NSW.

You will enjoy Snows Patisserie's quality and service.



Starfish

If it is fine food, friendly service and a picturesque Harbour setting that you're after, then stop at Starfish. Located right on the water at Queens Wharf, the bustle of a working Harbour will keep you intrigued while you enjoy a lazy lunch and a bottle of wine. Impress your loved one with a scrumptious seafood platter, and our fabulous backdrop of magical Harbour lighting will set the scene for a night to remember.



HERB AND PARMESAN CRUSTED BARRAMUNDI WITH GARLIC PRAWN, ROCKET AND SNOW PEA RISOTTO

Barramundi

4 x 180g Barramundi fillets
8g fresh herbs finely chopped
32g grated parmesan
40g dried breadcrumbs
pinch salt
cracked black pepper
40ml olive oil

Risotto

400g Arborio rice
800ml chicken stock
salt and pepper to taste
40g rocket
200g brown onion, finely diced
4 cloves of garlic
80g grated parmesan
20ml olive oil

Garlic Prawns

20ml olive oil
20g butter
3 peeled and de-veined green prawns
- tails intact
4 teaspoons of roast garlic puree

- 1 Combine herbs, grated parmesan, breadcrumbs, salt, pepper and olive oil in a small bowl.
- 2 Evenly coat the tops of each barramundi fillet with the mixture, pressing firmly to form a crust.
- 3 Place fillets on a baking tray and bake for 12 minutes at 190°C.
- 4 In a saucepan bring the chicken stock to the boil, set aside.
- 5 Heat oil in a large heavy based saucepan, fry onion and garlic for about two minutes.
- 6 Add rice and cook for a further minute.
- 7 Gradually add chicken stock, adding the next ladle after the first has evaporated.
- 8 When all stock has evaporated add parmesan, rocket, salt and pepper.
- 9 In a pan heat butter and oil. Sauté prawns until cooked. Add roast garlic. To serve place risotto in the centre of a plate followed by the Barramundi and the prawns and garnish with steamed snow peas and lemon wedges.

Serves Four



Swell @ Merewether

Located right on the beach at Merewether Surf Lifesaving Club, Swell@Merewether offers fresh juices, simple high quality café food and excellent coffee from early in the morning to early evening. Its combination of an unbeatable location, friendly staff and great food has made Swell@Merewether a Newcastle institution, a meeting place for families and friends of all ages.



GRANOLA MUESLI WITH BERRY COMPOTE

Muesli

25g chopped pecan

25g chopped walnut

50g shredded coconut

150g oats

honey or maple syrup

Berry compote

1 cup of caster (superfine) sugar

1 cup of water

4 cups of berries

Serves Four

- 1** Preheat the oven to 180°C. Combine the pecans, walnuts, coconut, and oats in a baking tray; and coat with equal amounts of honey and maple syrup.
- 2** Bake for 10 minutes, or until lightly toasted. Cool at room temperature, then serve with berry compote, honey yoghurt and milk.
- 3** For the berry compote place the sugar, water, and berries in a saucepan and bring to the boil. Reduce the heat and simmer for 15 minutes, or until it is a thick syrup.



Sydney Junction Hotel

With award-winning chef Allan Clarke, The Sydney Junction Hotel was an AHA finalist for Best Country Restaurant 2004. Located in Beaumont St, Hamilton, the restaurant is the ultimate in stylish casual dining, catering for intimate dinners for two, business lunches, parties or special celebrations. You can enjoy set menus, a la carte, as well as alfresco dining in our great courtyard.



SYDNEY JUNCTION DUCK

800g duck supreme

800ml chicken or duck stock

400g roasted sweet potato mash

200g rock salt

100g unsalted butter

salt and pepper to taste

600g baby English spinach

400ml golden syrup

2 punnets fresh raspberries

400g caster sugar

80ml water

4 sprigs of chervil

- 1 Trim excess fat from duck breast. Place duck in baking tray, skin side up and add chicken stock.
- 2 Bake in preheated oven 250°C for 20 minutes.
- 3 Place washed medium orange sweet potato on a bed of rock salt in oven; bake for about one hour at 260°C or until soft.
- 4 Remove skin and place in food processor. Blend sweet potato with butter and season with salt and pepper to taste.
- 5 For the raspberry coulis, wash fresh raspberries and drain off excess water, place raspberries, sugar and water in saucepan and bring to boil. Taste for sweetness.
- 6 Blend and strain the raspberries to remove seeds. Coulis can be served hot or cold as desired.
- 7 Submerge spinach leaves in cold water to remove any dirt or sand.
- 8 Quickly plunge into boiling salted water. Squeeze out excess water, season and set aside.
- 9 Baste duck with golden syrup and glaze under a grill or salamander until golden.
- 10 Spoon roasted sweet potato on a plate, place warm spinach on top.
- 11 Slice duck and place on top of the spinach. Drizzle coulis around the edge of the mash and top with a couple of fresh raspberries and a sprig of fresh chervil.





Lake Macquarie

Sunset, Lake Macquarie



The Anacapri Café

With exquisite views of the lake from the upstairs balcony and fine seafood to satisfy the palate, The Anacapri Café is an ideal location for a quick coffee, long lunch or a special event. A scrumptious Mediterranean café with a subtle Turkish influence with dishes such as Turkish pidda, fresh seafood and an extensive range of desserts. Whether you sit upstairs or down, you will enjoy the fresh lake views combined with a relaxed Tuscan ambience. Fantastic, attentive service accompanied by a full range of James Estate award-winning wines, or simply indulge over a Segafredo coffee made by a specialist.



CRUMBED CALAMARI FOR SEAFOOD PLATTER

Fried Calamari

2 eggs beaten

100ml milk

50ml cream

salt and pepper

100g plain flour

100g fine bread crumbs

150g calamari rings

- 1** Coat calamari in flour, mix together the eggs, milk, cream. Coat the calamari in the egg mixture, then in the bread crumbs. Deepfry for 30 to 40 seconds.
- 2** Arrange fresh seasonal fruit around the edge of a platter then a layer crumbed calamari and seafood of your choice.
- 3** Garnish with lemon wedges.



Awaba House Restaurant & Café

Located on the foreshore of Lake Macquarie adjacent to Lake Macquarie City Art gallery, Awaba House has become one of the Hunter's finest tourism destinations and was awarded the Best New Restaurant in the 2003 and Best Cafe Hunter 2004 Restaurant and Catering Hunter Region Awards for Excellence. Providing casual cafe lunch overlooking the lake to elegant fine dining in the historic surrounds of the house, Awaba House is a must visit.



CHARGRILLED TUNA STEAK ON A WHITE BEAN MEDITERRANEAN SALAD WITH SEA SCALLOPS AND A BLACK OLIVE SALSA

Mediterranean Salad

1 x 420g cannellini beans drained
200g fetta cheese, cut into small dice
1 small Lebanese cucumber, seeds removed and cut into small dice
1 punnet cherry tomatoes, quartered
1 Spanish onion, cut into small dice

Dressing

60g wild rocket, 1 clove garlic,
1 tablespoon mild English mustard,
100ml extra virgin olive oil,
2 tablespoon lemon juice,
1/2 teaspoon sugar, salt and pepper

Black Olive Salsa

200g pitted Kalamata olives, chopped
1 Spanish onion, diced finely
2 Roma tomatoes, deseeded, diced
2 tablespoon chopped basil
1 tablespoon olive oil
1 tablespoon red wine vinegar

4 x 200g tuna steaks
12 roe off scallops, tossed in a little olive oil, salt, pepper and lime juice

- 1** Process all salad dressing ingredients in food processor until rocket is chopped finely and ingredients are well combined, season well and then add to cannellini salad mix and set aside.
- 2** Combine all the salsa ingredients, season to taste and mix well.
- 3** Heat chargrill to smoking point, then place tuna which has been sprayed with olive oil and salt and pepper. Cook on chargrill for two minutes then rotate and cook for a further two minutes. Turn the tuna over and repeat until cooked.
- 4** Heat a frypan until smoking point. Place scallops face down and cook for three minutes each side.
- 5** To assemble dish, place a spoonful of salad mix in centre of plate then place a few rocket leaves on top. Place tuna on top and drizzle with olive salsa and finish with sea scallops.



Babbingtons Restaurant & Cocktail Bar

When you enter Babbingtons Restaurant and Cocktail Bar at the Quality Hotel Apollo International you are instantly affected by the décor and view which evokes ease, style and atmosphere.

Your tastebuds will be tantalised with the amazing dishes created by our talented and dedicated head chef. The aromas drifting through the air of the restaurant are enough to leave your mouth watering with anticipation.



HERB CRUSTED LAMB RUMP WITH ROASTED PLUM TOMATOES, POTATO ROSTI AND MERLOT JUS

4 lamb rump, cleaned and trimmed
6 vine ripened plum tomatoes, halved
650ml jus or quality beef stock
balsamic vinegar
good pinch of sugar
good pinch of salt
good pinch of pepper
1 bunch of basil roughly chopped

Herb Crust

1 cup of grated parmesan
1 cup of bread crumbs
100g salted butter, melted
1/2 bunch of chives, chopped finely
1/4 cup of chopped parsley

Rosti

1kg waxy potatoes
50g butter
50g lard
25g butter extra
salt

- 1 Top and tail tomatoes, cut down the middle. Place on oiled tray, face up with olive oil, sprinkle with salt, sugar, pepper and splash with balsamic.
- 2 Scatter basil over tomatoes, bake in oven at 150°C for 35 minutes. Rest at room temperature.
- 3 Season lamb with salt and pepper and seal lamb in pan with very hot olive oil. Make herbcrust by blending parmesan, bread crumbs and herbs in blender. Add melted butter.
- 4 Roll herbcrust in to balls of one tablespoon each and place on top of lamb, gently press down to create small cylinder shape on lamb.
- 5 Place lamb with herbcrust in oven and roast at 170°C.
- 6 Wash the potatoes well, and bring to the boil in a pan of salted water. Simmer very slowly until only just cooked but still very firm. Peel and allow to rest and cool completely then grate coarsely.
- 7 Heat the lard and larger amount of butter in a 22 - 24cm heavy frying pan. Add the potatoes and season with salt and pepper. Cook fairly slowly turning potatoes frequently until they take on a lightly coloured appearance, then press flat.
- 8 Cook the potato slowly until golden brown and crisp underneath, then slide into a flat tray. Place the extra butter in the pan and turn the potatoes over back into the pan. Carry on cooking until golden brown and crisp on this side.
- 9 Place lamb on rosti and sprinkle with 30mls of jus around the plate and place three tomatoes evenly around the plate. Garnish with a rosemary sprig.



Charmers Restaurant AT SWANSEA RSL

Over looking the entrance to Lake Macquarie, the magnificent setting above the water generates tranquil ambience to compliment the award-winning restaurant. Charmers restaurant has embodied it's location with uninterrupted view to the ocean and the unique backdrop of Swansea Bridge on the other. The menu is a food lover's delight, created by Chef David Gregor and his team.



VEAL RIB EYE WITH SEMI-DRIED TOMATOES AND SAGE SALSA AND WILD MUSHROOM JUS, SERVED ON GARLIC MASH

6 x 200g veal cutlet

300g semi-dried tomatoes

1/2 bunch sage

1 red onion, finely diced

1 punnet shitake mushrooms

1 punnet of enoki mushrooms

300ml beef jus

10 large desiree potatoes

2 cloves garlic

100ml cream

50g butter

- 1** Peel potatoes, place in pot with salted water, bring to the boil, cook till soft, strain, mash potato with garlic, butter and cream added.
- 2** Finely dice all semi-dried tomatoes, add onion and chopped sage.
- 3** Heat pan, oil veal lightly and place veal into heated pan cook on each side for about seven minutes, or to desired stage. When there is about two minutes of cooking time left, add mushrooms and beef jus, reduce until thickened.
- 4** Place mash on serving plate, place veal onto mash, add salsa on veal then place sauce over the dish.



Gunyah Hotel

Centrally located on the Pacific Highway, Belmont. The Gunyah Hotel has a million dollar, panoramic 180° view of Lake Macquarie. With a great casual, relaxed atmosphere for the best sunsets you'll ever see. Extensive everyday menu, specialising in Certified Australian Angus Beef. All meals are produced with pride and quality assured for taste, juiciness and tenderness.

See you soon at 'The Gunyah'.



STEAK, CHIPS AND SALAD, GUNYAH STYLE

750g Certified Australian Angus Rump

sea salt

50g butter

1/2 tablespoon garlic

1 tablespoon mixed fresh chives, dill,

basil, capsicum

crispy chunky steak fries

mescaline

8 cherry tomatoes, cut in half

1/4 telegraph cucumber, sliced

1/4 Spanish onion, finely sliced

1/2 red capsicum

1/2 green capsicum

20ml balsamic vinegar

200ml olive oil

- 1** Preheat chargrill and season Angus rump, cook to your liking.
- 2** Toss together all the salad ingredients. Combine the balsamic vinegar and olive and drizzle over salad.
- 3** Serve with piping hot fries.



Jessie's on the Water

Visit Jessie's on the beautiful stories of Lake Macquarie and enjoy the breathtaking views. You can dine on fresh local seafood while tasting some of the Hunter's finest wines. The cuisine is modern Australian with a touch of Thai and focuses on seafood. Come and see Dan Cusick and his team where nothing is a problem.



SEARED YELLOW FIN TUNA

250g yellow fin tuna steak
sea salt
cracked black pepper
50g rocket leaves
4 cherry tomatoes
1 washed medium potato
extra virgin olive oil
1 kaffir lime leaf
1/2 lemon
1 garlic glove, crushed

- 1** Slice potato thinly and sauté until golden brown.
- 2** In hot pan place cherry tomatoes and crushed garlic and sauté quickly, add chopped kaffir lime leaf.
- 3** Mix rocket leaves with a little sea salt and crack pepper, drizzle a tablespoon of extra virgin olive oil and squeeze 1/2 a lemon over.
- 4** Season tuna steak with sea salt and pepper, heat pan with olive oil on high heat and sear tuna for 30 seconds each side.



Milano's on the Lake

Milano's on the Lake oozes style and tranquillity, with its Balinese inspired decor and its close proximity to Lake Macquarie, Milano's is the ideal venue for an intimate dinner for two. Milano's on the Lake also caters for weddings, 21st and engagements. The unforgettable ambience of Milano's is only matched by its superb modern Australian cuisine.



ATLANTIC SALMON AND YELLOWFIN TUNA TATAKI AVOCADO, CITRUS AND SESAME

Tataki Dressing

1 cup of olive oil
1/4 cup of sesame oil
1/2 cup soy sauce
1/2 cup rice vinegar
2 tablespoons American mustard
1 white onion, finely diced
2 tablespoons kibbled pepper
zest of two oranges

Salad

mizuna*
tatsoi
coriander
mint
avocado

Tuna

200g atlantic salmon
200g yellowfin tuna
both need to be sashimi grade.
ask your local fish monger.

- 1 Combine the dressing ingredients. Season to taste.
- 2 Tear up the salad ingredients and drizzle over the dressing.
- 3 Quickly sear the tuna and salmon. Serve immediately.

* Mizuna is a Japanese green, leafy vegetable, which has a mustard flavour. Tatsoi is an open-hearted, spoon shaped green which is tender and flavourful. Both can found at most green grocers and super markets.



Rafferty's Restaurant

Located in a spectacular setting overlooking Lake Macquarie, Rafferty's Restaurant offers a unique dining experience. The extensive and affordable menu boasts an array of favourites guaranteed to tantalise your tastebuds. The selection of cuisine changes seasonally to take advantage of the Hunter Region's finest produce. Open seven days for breakfast, lunch and dinner.



BAKED SNAPPER WITH A PETIT HERB AND RED PEPPER SALAD

4 whole baby snapper, cleaned with fins trimmed

1 red capsicum, julienned

10g ginger, julienned

5 cloves garlic, julienned

200ml sesame oil

10g mint leaves

10g continental parsley leaves

10g basil leaves

10g coriander leaves

5g dill leaves

10ml extra virgin olive oil

sea salt

cracked pepper

- 1** Fry julienne vegetables in sesame oil until crisp. Drain on paper and set aside. Mix herbs together and set aside.
- 2** Score sides of snapper three times. Season with sea salt and pepper. Seal in fry pan on both sides. Cook in 180°C oven for about 10 minutes. Place fish on plate.
- 3** Mix fried vegetables with herbs. Toss in olive oil. Season and place on fish to garnish.



Saltwater Grill

Saltwater Grill occupies a unique position among the restaurants of the Hunter. While some may be on the waterfront, Saltwater Grill is on the marina of Lake Macquarie Yacht Club in the middle of beautiful Belmont Bay. Guests imagine themselves a million miles from their everyday lives as they dine on fresh seafood or a stunning array of refined dishes, surrounded by one of the largest yacht fleets on Lake Macquarie.



TWICE COOKED PORK BELLY WITH STICKY RICE, CHINESE CABBAGE, BABY CORN, GINGER AND GREEN GARLIC RELISH

Pork

1kg pork belly, de-boned
100g rock salt
100g brown sugar
50g star anise
2 1/2 litres light beef stock
1 orange zest and 1 lemon zest
25g cinnamon

Sticky Rice Roll

8 Chinese cabbage leaves, blanched
200g glutinous rice, steamed
1 garlic clove, crushed
4 dried shitake mushrooms, rehydrated and sliced
2 shallot stalks, finely sliced
2 teaspoons oyster sauce
1 teaspoon sesame oil
1 Chinese sausage, finely sliced

Green Garlic Relish

3 heads green garlic, peeled and sliced
75g ginger, peeled and chopped
12 shallot stalks, finely sliced
1/4 cup coriander leaves
2 teaspoons vegetable oil
2 teaspoons soy sauce

- 1 Marinate pork in rock salt, brown sugar and star anise overnight.
- 2 Wipe coating from pork and retain star anise.
- 3 Bring stock to the boil adding zests, cinnamon and star anise.
- 4 Pour over pork, cover and braise for 1 1/2 hours at 150°C.
- 5 Allow to cool in stock. Once cool remove skin and discard.
- 6 Reduce stock to make sauce.
- 7 For the sticky rice roll stirfry mushroom, garlic, sausage and shallot in sesame oil.
- 8 Add oyster sauce and mix well.
- 9 Lay two cabbage leaves side by side on bench overlapping.
- 10 Place small amount of rice at stalk end. Top with mushroom mix and cover with more rice. Roll in cabbage leaves to form parcel.
- 11 Blend all relish ingredients to smooth paste.
- 12 Roast pork in oven at 200°C for 10 minutes.
- 13 Place reheated sticky rice roll in centre of each plate.
- 14 Slice pork and arrange on top. Spoon over sauce and top with green garlic relish.
- 15 Arrange 16 boiled baby corn around outside.



Squids Ink on the Lake

Squids Ink is situated on the beautiful Lake Macquarie at Belmont Bay. From sunrise to sunset, the views will amaze you. It features innovative Australian cuisine with mouth-watering steaks and a superb seafood platter that will wow you, with a wine list to compliment all. It has a variety of accommodation and conference rooms, and a restaurant with idyllic views and a romantic alfresco dining area on the waterfront.



SQUIDS INK SEAFOOD PLATTER

Cold produce

- 250g fresh king prawns
- 2 large blue swimmer crabs
- 6 Balmain bugs
- 4 natural oysters
- 6 fresh water yabbies
- fresh seasonal fruit
- seafood sauce
- 1 lemon
- 1 finger bowl
- 1 lobster (optional)

Hot produce

- 4 Kilpatrick oysters
- 4 Mornay oysters
- 6 tempura battered whiting fillets
- 4 marinated squid skewers
- 4 crumbed prawn cutlets
- 6 oven roasted scallops

- 1 On a cold Chinese san pan arrange fruits, salad, seafood.
- 2 Garnish with lemon twists and parsley.
- 3 Cook off oysters, scallops.
- 4 Deep fry whiting fillets, prawn cutlets.
- 5 Barbecue the squid skewers.
- 6 Place into Chinese steamer basket and put on platter.





Port Stephens



Boulders, Tomaree Region



AquaBlu Bistro & Bar

Brand new to d'Albora Marina in Nelson Bay is the stunning AquaBlu Bistro and Bar. Incorporating sensational indoor and outdoor dining by the waters edge, this trendy eatery has brought a new style of venue to the area. From a quick snack to a superb seafood platter, luscious cocktails while reclining on the day bed or sipping one of 30 international and boutique beers in the stylish bar, AquaBlu is the place to eat, drink and relax.



PAN SEARED SALMON FILLET WITH AQUABLU NICOISE, LEMON ZEST GOAT CHEESE DRESSING AND FINE HERB SALAD

4 salmon fillet, 180g to 200g

12 small kipfler potatoes

2 red capsicums

100g pitted Kalamata olives

8 anchovy fillets

80g capers

200g green beans

100g baby salad leaves

4 soft boiled eggs

1/2 lemon

olive oil

Lemon Zest Goat Cheese Dressing

200g good quality goat cheese

1/2 bunch fresh thyme

1 teaspoon Dijon mustard

60ml double cream

juice and zest of 1/2 a lemon

pinch of cayenne pepper

sea salt and cracked pepper to taste

Fine Herb Salad

1/3 bunch basil

1/3 bunch chervil

1/3 bunch flat leaf parsley

1/3 bunch chives

1 Aquablu nicoise

Cook potatoes in boiling water until tender, drain and cool. Cut in half and grill. Lightly blanch green beans in boiling water for about 40 seconds, so they remain crisp.

2 Rub capsicums in oil and roast in a hot oven until skin is blackened. Place in bowl and cover with cling film to steam the skins off. Remove skin and slice into thin strips. Toss these ingredients together with the capers, anchovies, salad leaves, olives, juice of half a lemon and a drizzle of olive oil.

3 Divide onto four plates and place a soft boiled egg, cut in half, to one side on each plate.

4 Dressing

Combine all ingredients in a food processor and blend until smooth. Serve in a small dish on the side.

5 Salsa

Pick basil and slice into thin strips. Pick leaves off chervil and parsley. Slice chives into roughly 1cm pieces. Wash, drain and mix well.

6 Salmon

Place salmon fillet into a hot, oiled pan. Seal on all sides until cooked rare to medium rare. The fillet can be finished off in the oven if you prefer it cooked more, but salmon tends to become dry if over cooked.

Place salmon on top of nicoise, place the fine herb salad on the salmon.



Big Fish Restaurant

AT SHOAL BAY RESORT & SPA

Shoal Bay Resort & Spa is located on the shores of Shoal Bay. Big Fish Restaurant boasts three bars and a variety of dining options for resort guests and visitors.

The Big Fish is an a la Carte restaurant, which seats up to 132 guests. Chef Warren Thompson has designed a lively style of cuisine that brings together the exotic flavours of Asia to enhance the taste of the freshest seafood.



WHOLE FRIED BABY SNAPPER WITH COCONUT RICE AND CAPSICUM CARAMEL

Coconut Rice

- 250g Jasmine rice
- 250ml coconut milk
- 1 kaffir lime leaf
- 10ml oil
- 400ml water
- 2 coriander roots
- 10g sea salt
- 4 lemon grass shoots

Capsicum Caramel

- 50g finely sliced eschalot
- 10g finely chopped ginger
- 10g finely chopped garlic
- 25g sliced green banana chillies
- 25g sliced red banana chillies
- 10ml peanut butter
- 10ml vegetable oil
- 5g turmeric
- 25g palm or brown sugar
- 25ml fish sauce
- 10g tamarind
- 175g diced red capsicum
- 175g diced green capsicum
- 4 baby snapper
- 1/2 cup mint
- 1/2 cup coriander
- 1/2 cup bean sprouts
- 4 banana leaves

- 1 Rinse rice three times under cold water to remove excess starch. Add remaining ingredients and cover.
- 2 Cook rice for about 25 minutes in the conventional manner or in a rice cooker. Starting with cold oil, saute onion, ginger, garlic and chillies. Add turmeric and sugar and cook until caramelised. Stop caramelising by adding fish sauce. Add tamarind, bring to boil, take off stove. Stir in deep fried diced capsicum.
- 3 Score four plate sized baby snapper and deep fry until cooked. Barbecue in foil or grill if preferred.
- 4 Heat capsicum caramel in frypan, toss in a handful of mint, coriander and fresh bean sprouts if desired.
- 5 Plate fish on banana leaf and cover with sauce. Serve with coconut rice shaped in a mold and turned out. Garnish with coriander.



Ketch's Restaurant

Ketch's restaurant, in The Port Stephens Marina Resort, is known not only for its excellent food and service, but also boasts spectacular views of the Port Stephens waterways. With all produce sourced locally, chef Paul Black serves up a contemporary modern Australian menu with Asian and European influences.



ROASTED BLUE EYE COD

4 x 200g blue eye cod fillets
1 tablespoon brown sugar
salt and pepper
2 cups of rocket leaves
1 cup basil leaves
2 teaspoons cumin powder
2 teaspoons crushed garlic
1 tablespoon Dijon mustard
butternut pumpkin, peeled and cut into medium sized cubes
1 cup chickpeas, soaked in water overnight
1 cup olive oil
4 Roma tomatoes
1 bunch coriander
1 cup lemon juice
1 bunch flat leaf parsley, discard stalks
1 teaspoon paprika

Serves 4

- 1 Puree half the coriander root and leaves with half the parsley leaves, one teaspoon of the garlic, cumin powder, paprika, lemon juice, salt and pepper. Slowly add 1/2 cup of olive oil.
- 2 Coat the fish with the marinade and refrigerate for minimum of four hours. Boil chickpeas until tender and drain. Toss tomatoes in olive oil, salt and pepper and roast in a slow oven until just cooked.
- 3 Toss pumpkin in olive oil and brown sugar and roast until golden in colour.
- 4 For salad dressing process remaining coriander, garlic and mustard. Then add 1/2 cup of lemon juice, olive oil, salt and pepper to taste.
- 5 On an oiled baking tray, roast blue eye in oven at 180°C until cooked.
- 6 Warm chicken peas, tomatoes and pumpkin in oven. Toss the fresh herbs and rocket leaves with lemon dressing, place chickpeas, tomatoes and pumpkin on plate, place fish on top then garnish with herb and rocket salad.



Nicole's Art Gallery & Café

Nicole's Art Gallery and Café is housed in a 100-year-old cottage on the Myall River in the historic town of Tea Gardens. The tranquil landscaped gardens are the perfect environment to enjoy the delicious gourmet meals, homemade cakes and Hunter Valley coffee. Soak up the art, food and atmosphere at Nicole's - it makes for a perfect day trip from Newcastle or weekender from Sydney.



BAKED ESPRESSO COFFEE HAZELNUT CHEESECAKE

Biscuit Base

125g sweet plain biscuits, blended into crumbs in food processor
125g ground almonds
125g melted butter

Filling

500g cream cheese, softened
250g ricotta cheese
3 eggs
1½ cups sugar
2 tablespoons cornflour
150ml coffee, 3 shots with espresso machine*
2½ cups hazelnuts, coarsely ground in food processor

- 1 Combine biscuit base ingredients and press mixture into the base of a greased and lined springform cake tin. Refrigerate.
- 2 Stir the cornflour into the coffee, mixing until smooth.
- 3 To make filling, place the cream cheese, ricotta, eggs, sugar and cornflour and coffee mixture in a bowl and blend until smooth with stick blender or food processor. Add the ground hazelnuts and gently mix through the mixture using a wooden spoon. Pour mixture over chilled base.
- 4 Bake in a preheated 150°C oven for about 45 minutes to one hour. It should just start to brown on top but middle will still be slightly wobbly. Leave to cool in the tin and then refrigerate until cheesecake is cold and firm, usually a few hours.

* You can also use instant or plunger coffee, 150ml made to the strength you like.



R & R Sellers Quality Meats

R & R Sellers is a third generation butcher carrying the tradition of quality products and friendly personal service. An award winning business, R & R Sellers has been in business since 1994 and offers free home delivery throughout Newcastle.



PRODUCT INFORMATION

R & R Sellers make gourmet sausages to order each week using Hunter Region meat. There are more than 35 flavours to choose from including Italian, German, South African, Macedonian and European.

R & R Sellers also make traditional double smoked leg hams, cured and cooked on-site each week, as well as an extensive range of quality fine goods such as brawn, cabanossi, bacon, salami, beef jerky, franks and saveloys.

Heat and serve meals are also available as well as barbecue packs which include steaks, sausages, pork spare ribs, rissoles, steakettes, sliced onion, bread rolls and salad.

R & R Sellers can cater for minor functions with ready-to-serve sliced cooked, cold or hot meats.



The Point Restaurant

Serving innovative cuisine with an emphasis on seafood, the atmosphere at The Point Restaurant is stylish yet relaxed. Enjoy a glass of wine from the impressive wine list, or sit on the balcony sipping a cocktail, taking in the sunset, as you look across the breathtaking water views of Port Stephens. This is an impeccable venue that caters for intimate dinners through to larger party bookings, including weddings, functions and conference packages.



JEWFISH FILLET WITH THAI BEANSHOOT SALAD MANGO & LIME DRESSING

4 x 200g jewfish fillet
4 tablespoons olive oil

Beanshoot Salad

250g bean shoots
1 telegraph cucumber, cut into strips
1 carrot, cut into strips
100g snow pea sprouts
100g mizuna leaves
1 red capsicum, cut into strips
coriander leaves
Thai basil leaves
Thai mint leaves
1/2 mango, cut into strips

Dressing

1 cup mayonnaise
1 finely chopped chilli, or 2 if you like it hot
1 tablespoon brown sugar
1/2 mango, pureed
2 limes zested and squeezed
4 cloves of garlic

- 1** Toss all salad ingredients together. Mix chilli, sugar, lime zest and juice, crushed garlic and mango. Add mayonnaise.
- 2** Add salt and taste for heat (chilli) and sharpness from the limes. Add more lime juice if needed.
- 3** Lightly flour the jewfish and panfry until cooked.
- 4** Mix dressing with salad, place in serving bowl and top with jewfish. Drizzle a little dressing over the fish.



Sandy Foot Café & Bar AT SHOAL BAY RESORT & SPA

Another top eatery at the Shoal Bay Resort and Spa is Sandy Foot Café & Bar. Open for breakfast, lunch and dinner this is casual al fresco style dining at its best. This venue offers fresh, healthy, light cuisine and picturesque views making it an excellent location for drinks while you watch the sunset over the clear waters of Shoal Bay.



TARAMASALATA & BLACK OLIVE TAPENADE

Taramasalata

- 1 100g can tarama (fish roe)**
- 1 egg yolk**
- 4 slices of sourdough bread**
- 1 clove garlic, crushed**
- 1/2 small onion, finely grated**
- 3-4 tablespoons lemon juice**
- 1/2 cup olive oil bread or raw vegetables, cut in strips**

Black Olive Tapenade

- 150g black olives, pitted**
- 2 tablespoons capers, preferably small**
- 8 anchovy fillets**
- juice of half a lemon**
- 1/2 teaspoons Dijon mustard**
- black pepper, freshly ground**
- 100ml olive oil**

1 Taramasalata

Soak sourdough in about two cups of water for around two minutes, remove from water and squeeze out any excess water.

- 2 Put tarama and egg yolk in blender and mix at low speed. Add bread, garlic and onion and blend. When all ingredients are combined, add lemon juice and olive oil. Chill.

3 Black Olive Tapenade

Use an olive pitter to remove the seeds. If the capers have been salted rinse them first. Put the olive flesh and the capers in a blender or food processor.

- 4 Pour boiling water over the anchovy fillets and leave for about 10 minutes to remove some of the oil and salt. Add the drained anchovy fillets, lemon juice, Dijon mustard and black pepper to the blender. Blend until chunky, add olive oil and blend for a minute or until the desired consistency is reached. Put the tapenade into a bowl and serve.



Tillermans

Situated in the old general store on the banks of the Myall River, Tillermans is a great place to relax over coffee, enjoy local farm fresh bacon and eggs, or sample the award-winning modern Australian lunch and dinner menu. The rustic dining room features tables made from old sewing machines, 100-year-old Bentwood chairs and photographs depicting the history of the area. Outdoor seating and two private dining rooms are also available.



VANILLA AND ALMOND PUDDING WITH LOCAL BERRIES

170g unsalted butter
200g icing sugar mixture
50g plain flour
130g almond meal
1 vanilla bean
6 egg whites

- 1 Preheat oven 200°C. Prepare four dariole molds. Melt butter and cool and slit the vanilla bean and scrape the seeds into the flour.
- 2 Mix together icing sugar, flour and almond meal. Gently whisk egg whites until broken. Fold all ingredients together.
- 3 Fill molds to about 2/3 full and bake for about 15 to 20 minutes until cooked to feel.
- 4 Turn out and serve with fresh seasonal berries and cream.



Wonganella Wines & Café

Established in September 1995, the family owned and run business founded by Kim and Natalie Stevens, along with son Andrew and daughter-in law Lisa, is set on 35 acres of lush hillside with seven acres of grapes planted in varying soil types. With spectacular views of the valley and Tilligerry creek, the café serves a range of fresh menu options. Both the Cellar door and Café are open seven days a week.



NANNY'S LAMB SHANKS WITH ROAST PUMPKIN AND DATES

8 lamb shanks - frenched

plain flour - to coat

2 tablespoons vegetable oil

1 large onion - finely chopped

**4 large tomatoes - deseeded and
finely chopped**

1 cup whole pitted dates - cut into half

1 cinnamon stick

2 cups chicken stock

1 cup of red wine (preferably Shiraz)

1/2 cup port

**1 1/2 cups pumpkin cut into 2cm
wedges**

2 tablespoons chopped parsley

salt and pepper to taste.

- 1 Place flour in a large bowl to coat lamb shanks, coat and shake off excess flour and put aside.
- 2 Heat oil in a large heatproof casserole dish over medium heat - when oil is hot place lamb shanks in cook for two to three minutes on each side or until browned. Then remove shanks and put aside.
- 3 Add onion to the pan stirring for two minutes until soft and then return lamb shanks. Add chicken stock, red wine and port along with tomatoes, dates, and a cinnamon stick and bring to the boil.
- 4 Reduce heat to medium low and simmer covered turning shanks occasionally for 45 minutes.
- 5 Add pumpkin, salt and pepper to taste simmering for another 35 minutes uncovered or until the pumpkin is tender and sauce has thickened slightly.
- 6 Serve and top with parsley - we suggest you serve this dish on a bed of creamy mash potato.

Wine Suggestions.

Tawny Port and for the Red wine a full-bodied Shiraz.



Zest Restaurant

Zest Restaurant is located on the main street in Nelson Bay's CBD. Specialising in European food, Zest won Best New Restaurant 2002, Best European Restaurant 2003 and 2004. Zest has a wonderfully warm atmosphere to dine in, be it two guests or a large group. View the open kitchen while enjoying a drink or coffee and dessert in the mezzanine lounge area. Glenn and Jenny Thompson's growing reputation since opening in early 2002 has already drawn Sydney diners to join the faithful flock of locals with his ever changing game-dominated menu which includes dishes such as slow cooked suckling pork, Waygu beef, rabbit, quail and duck.



PROSCIUTTO WRAPPED RABBIT WITH GLOBE ARTICHOKE, FENNEL, OLIVES AND A WARM ITALIAN DRESSING

2 farmed rabbits – jointed

16 slices prosciutto

1/2 cup Ligurian olives

2 brown onions sliced

4 globe artichokes

3 fennel bulbs, cut into wedges

**2 tablespoons baby salted capers,
washed of excess salt**

3 tomatoes, peeled and diced

6 cloves of garlic

fennel tips

100ml extra virgin olive oil

300ml double chicken stock

chervil

lemon juice

continental parsley

Bagna Caoda

500ml red wine, reduced to 150ml

8 cloves garlic, chopped

8 anchovy fillets, chopped

150ml extra virgin olive oil

75g butter

- 1 Wrap each portion of rabbit in prosciutto and leave to cure overnight.
- 2 For the Bagna Caoda, warm the oil, butter and anchovies in a saucepan, mix with a hand blender. Add the red wine to the anchovy mix until well combined then strain and keep warm.
- 3 Sweat the onions and garlic in a large pan in the olive oil. While the onions are cooking prepare artichokes by removing outer leaves and cut across the top of artichoke with a serrated knife. Using a parisienne scoop or melon-baller, remove the choke and rub lemon juice over them to stop discolouration. Cut artichokes into quarters and add to the onion mix along with the fennel and olives, then pour the chicken stock over the mix.
- 4 Cover and cook over a low heat. When the artichokes are almost cooked add capers and diced tomato and season to taste. When the artichokes are completely cooked add the chopped fennel tops and continental parsley.
- 5 To cook the rabbit, heat a pan with oil and lightly seal the rabbit on all sides with the prosciutto still in place. Place in a 220°C oven for about 15 minutes then allow to rest.
- 6 To serve, place artichoke mix onto warm plates, pour over some Bagna Caoda, place rabbit on top and garnish with some chervil sprigs.





Hunter River Country

Illawarra Flame Tree Flowers



Anoushka's Café

Situated within a historic Maitland home, Anoushka's Café offers a unique and relaxed dining experience. Built in 1837 as an inn, 'Roseneath' exudes the ambience of days gone by. Guests may choose to dine in the sunny courtyard, main dining room, or the 'green room' with its cosy open fire. Anoushka's offers an extensive breakfast and lunch menu with daily specials and a sumptuous array of homemade cakes and desserts. Licensed & BYO (Wine only)



PISTACHIO ICECREAM

5 eggs

1/2 cup sugar

1 teaspoon of vanilla essence

300ml cream

500g pistachio nuts

1/4 cup honey

Serves 4

- 1** In a food processor, combine nuts and honey until pistachios are finely chopped. Set aside.
- 2** Separate the eggs. In a small mixing bowl beat the egg whites while slowly adding half the sugar. Beat until stiff peaks form.
- 3** In a second bowl, beat the yolks while adding the second measure of sugar until yolks become thick. Add vanilla and gently fold into the egg whites.
- 4** Beat cream until thick, combine with nuts and honey and fold into egg mixture. Freeze until set.



The Garden Table Café

Set in the picturesque grounds of Heritage Gardens Nursery, Garden Table offers ambience, serious coffee and decadent cakes. You can experience homemade scones with five-berry jam, lemon-lime meringue cheesecake and Mediterranean orange cake. Lunch offers sweet corn fritters and warm chicken salads. Antique china, shelves of gardening and cookbooks and the latest magazines are all available to browse over. The Garden Table Cafe is open from 9am, 7 days a week.



LEMON, LIME MERINGUE CHEESECAKE

Base

250g plain sweet biscuits
1/2 teaspoon ground ginger
125g butter

Filling

250g cream cheese
440g tin condensed milk
2 lemon (juice and rind)
1 lime (juice and rind)
2 eggs (separated)
1/2 cup caster sugar

1 Base

Crush biscuits, add ginger, melt butter and combine. Spread evenly across bottom and sides of a 20cm springform tin.

2 Filling

Beat cheese until smooth, beat in milk, rind, juice and egg yolks.

3

Pour this filling into the prepared base. Whip egg whites until soft peaks form, gradually beat in half the sugar, and beat until stiff then fold in remaining sugar.

4

Spread evenly over base. Bake in a hot oven for 10 minutes to brown meringue. Remove from tin when cold.



Morpeth Garden Café

Located at the rear of the historic sandstone Surgeon's Cottage, the courtyard setting and garden ambience of the Morpeth Garden Café is the perfect place to relax with coffee after browsing through the many antique and giftware shops that line the streets of Morpeth. Great coffee, delicious cakes and a lunch menu that features fresh local produce are sure to tempt you.



SPICED RHUBARB CAKE

60g butter

1 1/2 cups firmly packed brown sugar

1 teaspoon vanilla extract

2 eggs

1 cup self raising flour

1 cup plain flour

1 teaspoon cinnamon

1 cup sour cream

500g rhubarb, cut into 2cm lengths

2/3 cup brown sugar

2 teaspoons cinnamon, extra

- 1 Preheat the oven to 180°C and prepare a deep 23cm round spring form tin by greasing and lining base.
- 2 Cream butter and brown sugar, add vanilla. Beat in eggs one at a time.
- 3 Add both flours and the sour cream and mix.
- 4 Fold rhubarb through the cake mixture.
- 5 Spread into the prepared tin.
- 6 Combine extra brown sugar and cinnamon and sprinkle over the top of the cake.
- 7 Bake for 1 1/2 - 2 hours. Leave to cool in the tin.
- 8 Serve with a dollop of thickened cream.



Morpeth Sourdough

Morpeth Sourdough is a family company with baking history in the Hunter Valley dating back to 1853. Six successive generations of the Arnott family have been baking in the Hunter.

Morpeth Sourdough is situated at Morpeth, where the bakehouse, complete with the original Scotch Oven, the shop and residence were once the home and workplace of the Arnotts in the 1860s.



PRODUCT INFORMATION

Morpeth Sourdough produces traditional and authentic sourdough bread using the same recipes and techniques used by the Arnott family in colonial times. The bread is made using only boutique flour, purified water and sea salt, no modern bread additives or baker's yeast are used in any of the products.

The texture and taste are purely the result of extended dough fermentation by the ecosystem of naturally occurring micro-organisms, such as wild yeast and lactobacilli. Like fine wine and cheese, a complexity of flavours result from this natural fermentation process. The long fermentation time enables the flavour compounds in wheat flour to develop through to the baked loaf.

Each loaf is handmade giving a rustic appearance and uniqueness to the bread. Their range includes rustic European styles of bread as well as tin loaves, to accommodate all sourdough consumers.

Morpeth Sourdough has a long shelf life, unlike commercial breads made with chemical additives and baker's yeast. The sourdough process sets up a protective environment against bread staling and mould growth, removing the need to add chemicals. There are many benefits for including sourdough in your daily diet.

Morpeth Sourdough retail outlet is open Friday to Sunday from 9am to 5pm. There is a tour of the bakehouse on Sunday por by appointment. You can buy Morpeth Sourdough at retail outlets in Newcastle, Maitland, the Vineyards, Port Stephens, Lake Macquarie region and the Central Coast. For your nearest stockist or inquiries please contact Allison or Stephen Arnott on 02 4934 4148 or 0418 400 112 or visit their website www.morpethsourdough.com.au.



The Only Place Indian Restaurant

Now with two locations, Stockton Street, Nelson Bay and High Street, Maitland, the award-winning Only Place Indian Restaurant can be enjoyed twice as much. With authentic Indian cuisine and eclectic decor both restaurants are a great place to enjoy a meal with family and friends.



LAMB CHETTINADU

1/2 kg diced lamb
1 tablespoon yoghurt
1 teaspoons garlic paste
1 teaspoons ginger paste
2 teaspoons coriander powder
1 teaspoon cumin seed powder
1/2 tablespoon cashews
1/2 tablespoon poppy seeds
1 teaspoon peppercorns
2-3 dried red chillies
(adjust according to your taste)
1 teaspoon turmeric powder
1 tablespoon vegetable oil
2 onions finely chopped
1 teaspoon finely shredded ginger to garnish
salt to taste

- 1** Marinate the lamb in a mixture of yoghurt, garlic and ginger paste. Cover and refrigerate for 2 hours.
- 2** Soak the poppy seeds and cashews in hot water for 30 minutes. Combine the soaked poppy seeds and cashews along with fennel seeds, peppercorns and red chillies and blend into a smooth paste.
- 3** Heat oil in a large saucepan, add the finely chopped onions, and cook stirring until browned slightly. Once the onions are soft, add turmeric, coriander and cumin powder.
- 4** Add the marinated lamb to this mixture and simmer with a lid on for 30 minutes. Stir lamb occasionally, if it sticks to the bottom of the pan, add a little more water.
- 5** When the lamb has cooked for about 30 minutes, add the poppy seeds and cashew paste along with salt to taste. Then simmer for five minutes.
- 6** Garnish with finely shredded ginger. Serve with steamed basmati rice and pappadums.



Tea Lovers & Coffee for Others

Tea Lovers & Coffee for Others stocks more than 150 kinds of the finest quality tea from all around the world, a selection of high quality coffees, and a variety of gorgeous teapots and tea accessories. Tea Lovers not only supplies product, but also aims to share with you the total experience of tea. A small café is attached to the business giving you the opportunity to sample the teas before you buy.



PRODUCT INFORMATION

Tea Lovers and Coffee for Others is a source for the finest quality organic tea, black tea, green tea, oolong tea, white tea, pu-erh tea, flavoured teas, fruit infusions and herbal infusions. The premium teas are selected from the choicest leaf harvests and offer a broad taste spectrum.

The teas at Tea Lovers not only make a refreshing alternative to juices and soft drinks, they are good for you. Weight control, lowered cholesterol, reduced bacteria and tooth decay are just a few of the many positive effects attributed to tea.

Below is a list of just a few of the types of teas on offer. Tea Lovers and Coffee for Others also wholesales to tea/gift shops, café/restaurants, and beauty salons, all round Australia.

Oolong Tea

Tea Lovers stocks a wide range of the many varieties of Oolong available, the colours and leaves varying from dark green to green brown. You can choose from a delicate and floral or fruity Oolong to a sweeter variety. Of all the teas on offer at Tea Lovers, Oolong tea is the most highly regarded and naturally rich in flavour.

Black Tea

Black tea is fully fermented tea which varies in appearance from broken to long black leaves resulting in dark coloured liquid, hence the name. Black tea is the most widely consumed tea in the world, specially the West.

Fruit Infusions

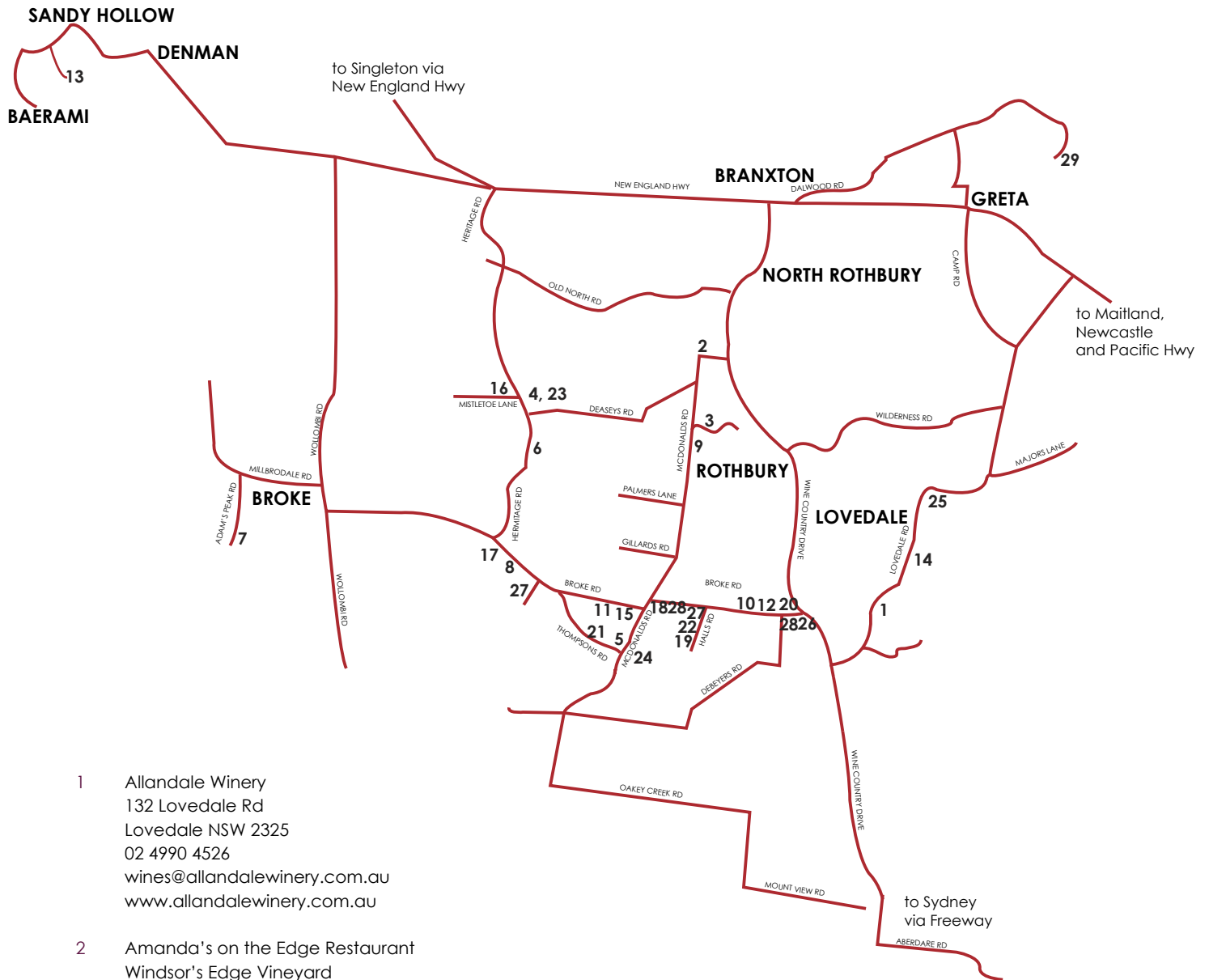
The fruit infusions at Tea Lovers are a refreshing combination of berries, grapes, black currents, apple pieces, orange peel, rose hips and more. With natural flavour, high vitamin C, and free of caffeine, they taste great hot or iced.



Appendices

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■	RECIPE INDEX	198

Wine Country



1 Allandale Winery
 132 Lovedale Rd
 Lovedale NSW 2325
 02 4990 4526
wines@allandalewinery.com.au
www.allandalewinery.com.au

2 Amanda's on the Edge Restaurant
 Windsor's Edge Vineyard
 1039 McDonalds Rd
 Pokolbin NSW 2320
 02 4998 7900
amandasonthedge@hunterlink.net.au
www.amandas.com.au

3 Après at The Vintage
 Vintage Dr
 Rothbury NSW 2320
 02 4998 6789
www.thevintage.com.au

- 4 Bluetongue Brewery at Hunter Resort
Hunter Resort, Hermitage Rd
Pokolbin NSW 2320
02 4998 7777
www.hunterresort.com.au
- 5 Brokenwood Wines
401-427 McDonald Rd
Pokolbin NSW 2320
02 4998 7559
sales@brokenwood.com.au
www.brokenwood.com.au
- 6 Casuarina Restaurant & Country Inn
Hermitage Rd
Pokolbin NSW 2320
02 4998 7888
info@casuarinainn.com.au
www.casuarinainn.com.au
- 7 Cow Café at Mt Broke Wines, The
130 Adam's Peak Rd
Broke 2330
02 6579 1314
jo@mtbrokewines.com.au
www.MtBrokeWines.com.au
- 8 De Iullis Wines
21 Broke Rd
Pokolbin NSW 2320
02 4993 8000
sales@dewine.com.au
www.dewine.com.au
- 9 Esca Bimbadgen
790 McDonalds Rd
Pokolbin NSW 2320
02 4998 4666
www.bimbadgen.com.au
- 10 Evans Family Wines & Antiques
92 Broke Rd
Pokolbin NSW 2320
02 4998 7237
- 11 Harrigan's Irish Pub
Broke Rd
Pokolbin NSW 2320
02 4998 4000
welcome@hvg.com.au
www.hvg.com.au
- 12 Hunter Valley Chocolate Company
2 Broke Rd
Pokolbin NSW 2320
02 4998 7301

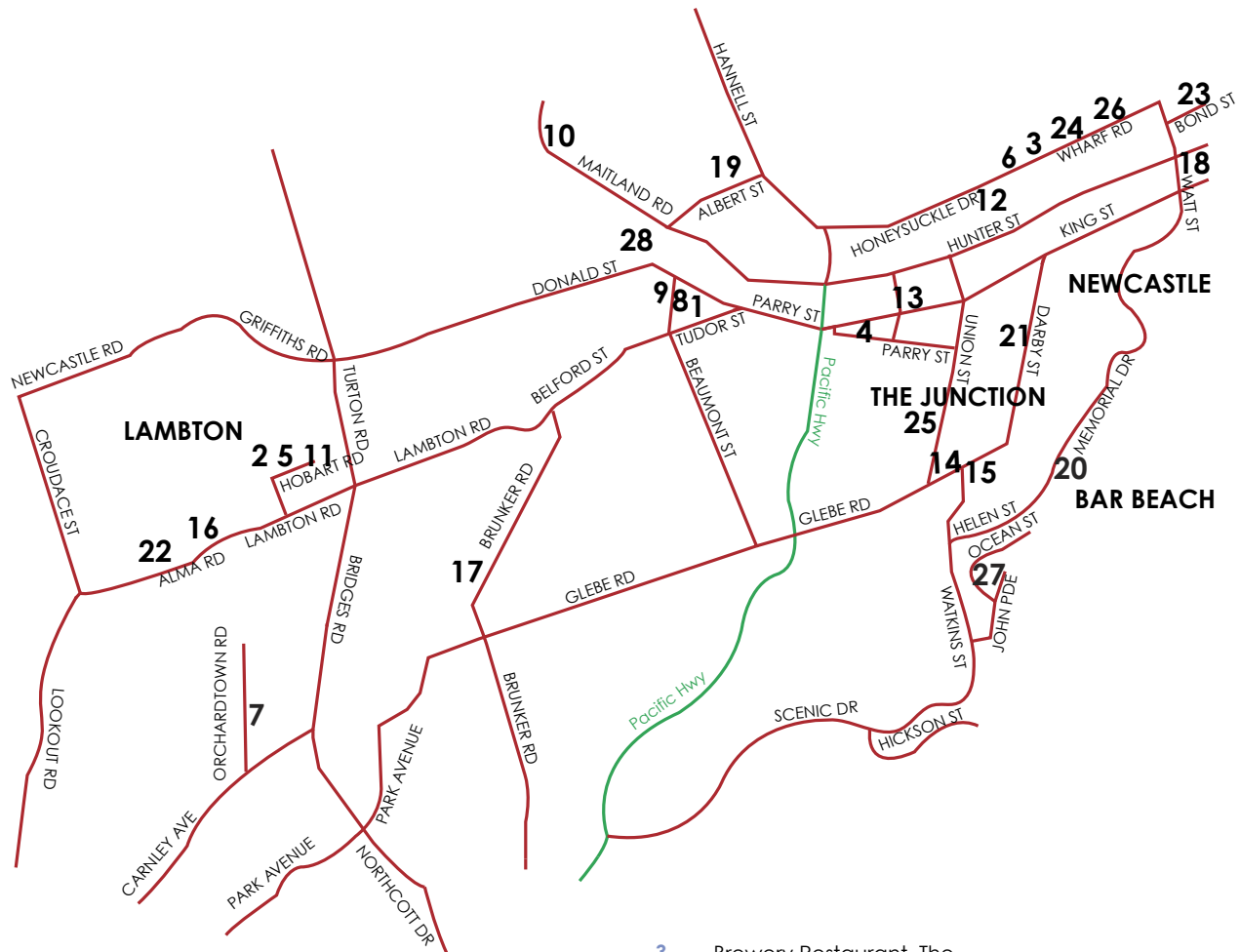
Shop 5, Hunter Valley Gardens
Pokolbin NSW 2320
02 4998 7221

Shop 4/370 Victoria Ave
Chatswood NSW 2067
02 4940 8542

Shop 1/63 Beaumont St
Hamilton NSW 2303
02 4940 8542
- 13 James Estate Wines
951 Rylestone Rd
Sandy Hollow NSW 2333
02 6547 5168
www.jamesestatewines.com.au
- 14 Leaves and Fishes
737 Lovedale Rd
Lovedale NSW 2320
02 4930 7400
- 15 McGuigan Wines
Cnr Broke & McDonalds Rd
Pokolbin NSW 2320
02 4998 7402
www.mcguiganwines.com.au
- 16 Mill Restaurant at Tuscany Wine Estate, The
Cr Hermitage Rd & Mistletoe Lane
Pokolbin NSW 2320
02 4998 7288
reservations@tuscanywineestate.com.au
www.tuscanywineestate.com.au
- 17 Oakvale Wines
1596 Broke Rd
Pokolbin NSW 2320
02 4998 7088
customer.services@oakvalewines.com.au
www.oakvalewines.com.au
- 18 Oishii Japanese & Thai Restaurant
Building F, Tempus Two Winery,
Cnr Block & McDonalds Rd
Pokolbin NSW 2320
02 4998 7051

- 19 Pepper Tree Wines
86 Halls Rd
Pokolbin NSW 2320
02 4998 7539
ptwinery@peppertreewines.com.au
www.peppertreewines.com.au
- 20 Peterson House
Cnr Broke Rd & Wine Country Dr
Pokolbin NSW 2320
02 4998 7881
bubbles@petersonhouse.com.au
www.petersonhouse.com.au
- 21 Pipette at Cypress Lakes Resort
15 Thompsons Rd
Pokolbin NSW 2325
02 4993 1555
www.cypresslakes.com.au
- 22 Robert's Restaurant
Halls Rd
Pokolbin NSW 2320
02 4998 7330
info@robertsrestaurant.com
www.robertsrestaurant.com
- 23 San Martino Restaurant
Hunter Resort, Hermitage Rd
Pokolbin NSW 2320
02 4998 7777
sales@hunterresort.com.au
www.huntermvalley.com.au
- 24 Tamburlaine Wines
358 McDonalds Rd
Pokolbin NSW 2320
02 4998 7570
events@mywinery.com
www.mywinery.com
- 25 Tatler Wines
477 Lovedale Rd
Lovedale NSW 2321
02 4930 9139
sales@tatlerwines.com
www.tatlerwines.com
- 26 Terroir Restaurant and Wine Bar
Hungerford Hill
1 Broke Rd
Pokolbin NSW 2320
02 4990 0711
www.hungerfordhill.com.au
- 27 Tyrrell's Wines
Broke Rd
Pokolbin NSW 2320
02 4993 7000
info@tyrrells.com.au
www.tyrrells.com.au
- 28 Vittorio's Café
Pokolbin Village Resort
188 Broke Rd
Pokolbin NSW 2320
02 4998 7945
relax@pokolbinvillage.com.au
www.pokolbinvillage.com.au
- 29 Wyndham Estate
700 Dalwood Rd
Dalwood NSW 2335
02 4938 3444
www.wyndhamestate.com

Newcastle



- 1 Amici Italian Restaurant
Shop 7/79 Beaumont St
Hamilton NSW 2302
02 4962 5044
- 2 Brasserie 88 at Wests
88 Hobart Rd
New Lambton NSW 2305
02 4935 1200
www.westsnewcastle.com.au

- 3 Brewery Restaurant, The
The Boardwalk 1 Honeysuckle Dr
Newcastle NSW 2300
02 4929 5792

- 4 Café de France
Shop 15 Marketown
Newcastle NSW 2300
02 4926 1818

Café de France
Shop 9/34 John St
Warners Bay NSW 2282
02 4947 1398

- 5 Emerald Gardens at Wests
88 Hobart Rd
New Lambton NSW 2305
02 4935 1200
www.westsnewcastle.com.au/Restaurants
- 6 Engine Room Restaurant and Bar
The Boardwalk, 1 Honeysuckle Dr
Newcastle NSW 2300
02 4926 4200
engineroom@bigpond.com.au
- 7 Euro Patisserie
68 Orchardtown Rd
New Lambton NSW 2305
02 4957 7188
- 8 Georges Café and Bar
79 Beaumont St
Hamilton NSW 2303
02 4969 6886
- 9 Café Giannotti
2/44 Beaumont St
Hamilton NSW 2302
02 4969 8900
- 10 Giuseppe's Restaurant, Cakes & Coffee Bar
98 Maitland Rd
Islington NSW 2296
02 4961 4912
- 11 Hobarts Restaurant at Wests
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New Lambton NSW 2305
02 4935 1200
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- 12 Honeysuckle Produce Café

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02 4992 3408
lands@bravo.net.au
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Nulkaba NSW 2325
02 4991 2501
www.poultryonline.com.au
- Organic Feast
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East Maitland NSW 2323
02 4934 7351
info@organicfeast.com.au
www.organicfeast.com.au
- Redgate Farm at Honeysuckle Markets
Merewether St
Newcastle NSW 2300
02 4927 5366
enquiries@honeysucklemarkets.com.au
www.honeysucklemarkets.com.au
- 13 King Street Hotel
Cnr King & Steel St
Newcastle West NSW 2302
02 4927 8855
www.kingstreethotel.com.au
- 14 lime bar + restaurant
52 Glebe Rd
The Junction NSW 2291
02 4969 2060
lime52glebe@hotmail.com
- 15 Lotus Espresso
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The Junction NSW 2291
02 4969 8133
- 16 Martines'
28 Alma Rd
New Lambton NSW 2305
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Adamstown NSW 2289
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02 4929 1790
www.newcastlebogieholecafe.com.au

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Wickham NSW 2293
02 4969 8066
- 20** One Fish Two Fish
Bar Beach Kiosk, Memorial Dr
Bar Beach NSW 2300
0400 461 410
- 21** One O Three
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Cooks Hill NSW 2300
02 4925 2522
www.oneothree.com.au
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02 4952 5989
- 23** Paymasters
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Newcastle NSW 2300
02 4925 2600
- 24** Scratchley's on the Wharf Restaurant
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Newcastle NSW 2300
02 4929 1111
www.scratchleys.com.au
- 25** Snows Patisserie
144 Union St
The Junction NSW 2291
02 4962 4733
snows@exemail.com.au
- 26** Starfish
Wharf Rd
Newcastle NSW 2300
02 4929 2003
- 27** Swell@Merewether
Merewether Surf Club, John's Pde
Merewether NSW 2291
0421 061 531
- 28** Sydney Junction Hotel
8 Beaumont St
Hamilton NSW 2303
02 4961 2537

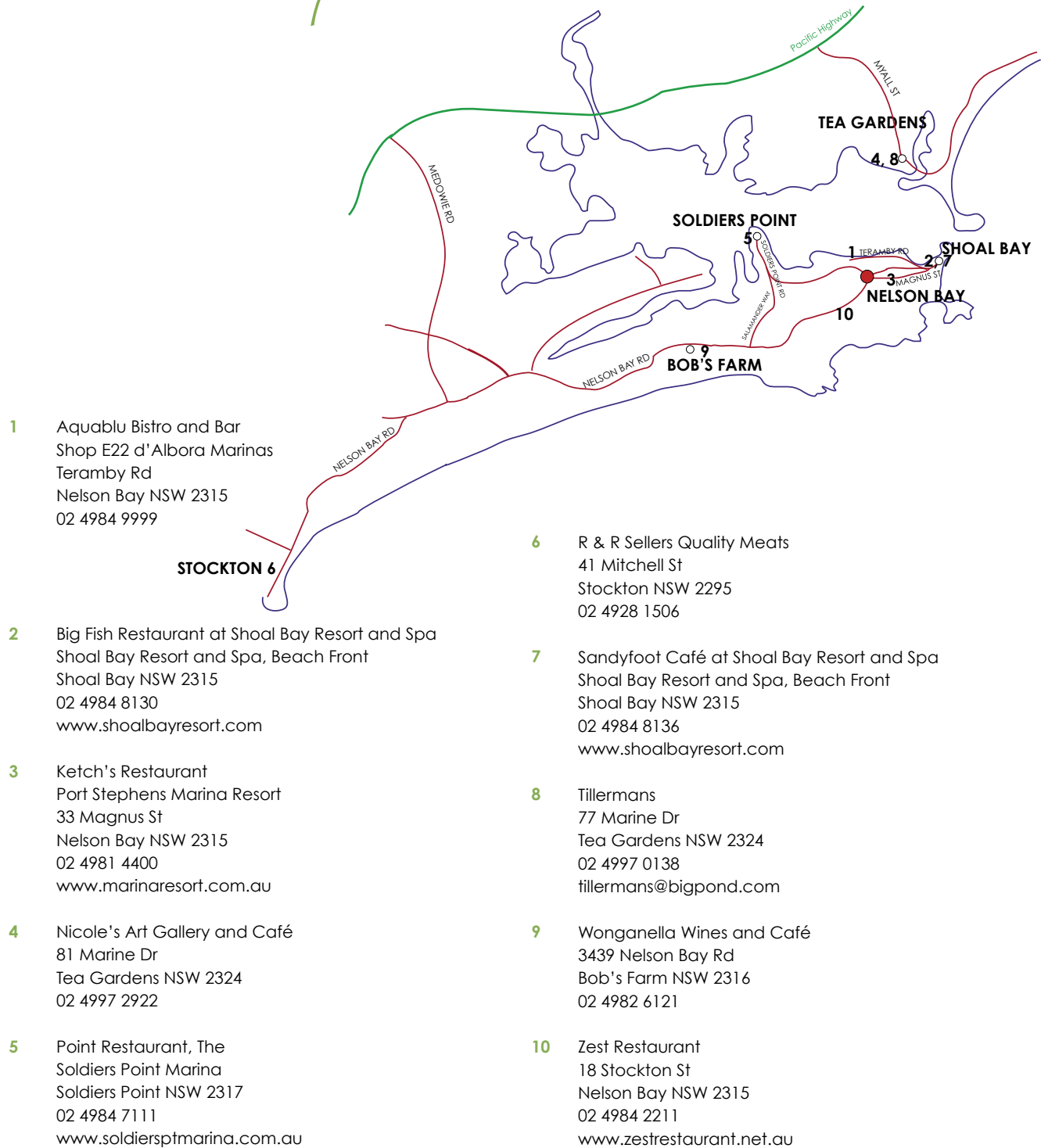
Lake Macquarie

- 1 Anacapri Café, The
18 Victory Pde
Toronto NSW 2283
02 4959 1400
- 2 Awaba House Restaurant and Café
1a First St
Booragul NSW 2284
02 4950 6366
www.awabahouse.com.au
info@awabahouse.com.au
- 3 Babbingtons Restaurant & Cocktail Bar
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02 4943 6733
www.apollointernational.com.au
desk@apollointernational.com.au
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- 5 Gunyah Hotel
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Valentine NSW 2280
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Port Stephens



1 Aquablu Bistro and Bar
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02 4984 9999

2 Big Fish Restaurant at Shoal Bay Resort and Spa
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02 4984 8130
www.shoalbayresort.com

3 Ketch's Restaurant
Port Stephens Marina Resort
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Nelson Bay NSW 2315
02 4981 4400
www.marinaresort.com.au

4 Nicole's Art Gallery and Café
81 Marine Dr
Tea Gardens NSW 2324
02 4997 2922

5 Point Restaurant, The
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Soldiers Point NSW 2317
02 4984 7111
www.soldiersptmarina.com.au

6 R & R Sellers Quality Meats
41 Mitchell St
Stockton NSW 2295
02 4928 1506

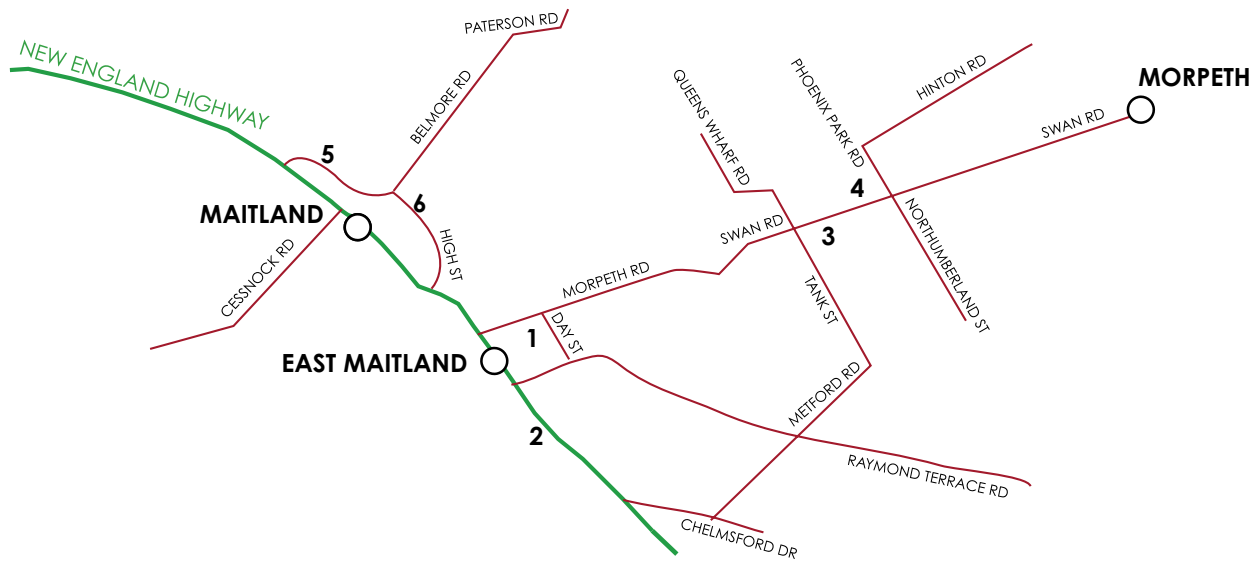
7 Sandyfoot Café at Shoal Bay Resort and Spa
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Shoal Bay NSW 2315
02 4984 8136
www.shoalbayresort.com

8 Tillermans
77 Marine Dr
Tea Gardens NSW 2324
02 4997 0138
tillermans@bigpond.com

9 Wonganella Wines and Café
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Bob's Farm NSW 2316
02 4982 6121

10 Zest Restaurant
18 Stockton St
Nelson Bay NSW 2315
02 4984 2211
www.zestrestaurant.net.au

Hunter River Country



- | | |
|--|--|
| <p>1 Anoushka's Café
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02 4936 6867</p> | <p>5 Only Place Indian Restaurant, The
1/539 High St
Maitland NSW 2320
02 4933 7433</p> |
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New England Hwy
East Maitland NSW 2323
0419 420 775</p> | <p>Shop 10 17-19 Stockton St
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02 4984 4414</p> |
| <p>3 Morpeth Garden Café, The
Shop 4/173 Swan St
Morpeth NSW 2321
02 4933 3058</p> | <p>6 Tea Lovers and Coffee for Others
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Maitland NSW 2321
02 4934 1816
www.tealovers.com.au</p> |
| <p>4 Morpeth Sour Dough
148 Swan St
Morpeth NSW 2321
02 4934 4148
www.morpethsourdough.com.au</p> | |

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