



**mudgee** | awards  
FINE FOODS | 2011

**Awards Lunch Sunday 21 August, 2011 The Mudgee Brewery**

2008 Elliot Rocke Estate Semillon Sauvignon Blanc

***To start***

2008 Elliot Rocke Estate Premium Chardonnay

2009 Elliot Rocke Estate Merlot

2008 Elliot Rocke Estate Cabernet Sauvignon

Market Street Café Sourdough Baguettes  
Brilliant Food Smoked Kingfish Brandade  
Blacklea Vineyard & Olive Grove Basil Infused EVOO  
Angela's Edibles Salt Cured Manzanillo Olives

***Main***

Wellington Saltbush Farm Lamb Two Ways ~  
‘Roast Frenched Cutlet with a sprinkle of Murrungundy Pistachio Dukkah’  
‘Slow Cooked Neck Chop with Broombee Organics Green Olives’

On Mountain Produce Creamy Mash with a drizzle of  
Blacklea Vineyard & Olive Grove Roasted Garlic Infused EVOO

Served with Local Mustard Greens sautéed in  
Alto Olives Naturally Flavoured Lemon EVOO

New England Larder Dried Fig & Apple Chutney

***Palate cleanser***

Robert Stein Verjuice & Soda Refresher  
SWEETNESS The Patisserie Lychee Rose Paté de Fruits

***Dessert***

2008 Elliot Rocke Estate Pink Ice Semillon

Watershed Petit Camembert with Australian Gourmet Hazelnut Praline

Original Sin Food Company Wild Quince Jelly

Mrs D's 'Oh My Gosh Lavosh' & Mudgee Brewery Oat Cakes


Orange Pekoe Tea and Fish River Roasters Coffee

Mudgee Made 'Macarons of Mudgee'

---

**olive.a.twist**  
*food . wine . science*

---



elliott rocke estate