

Chefs Long Table Lunch

6th Annual



*Gourmet Food & Wine
Extravaganza*

Sunday 22nd February 2009

Supporting



Foodbank
An Australia Without Hunger

Foodbank South West

Master of Ceremonies - Noel Brunning

Patrons - Errol Barrett, Paul Vukelic



~ *Participating Chefs* ~

Don Hancey - WA Food Ambassador

Tania Kershaw - Mangrove River Café

Dave Allen - Mojo's

Joe Haydar - Joe's Pizza

Alan Sommer - Parade on The Water

Michael Bell - SW Regional College of TAFE

Chris Cheong - Must Winebar, Margaret River

John Dudley - Singing Chef Café & Catering

Jerry Fraser - Renowned Oyster Shucker

Oliver Hornibrook – Old Coast Road Brewery

Julie Lawrence - Capel Vale Cellar Door Restaurant

Valentina Franceschetti & Giancarlo Rulfo—Cremeria Del Corso



~ *Media Sponsors* ~

South Western Times

GWN

~ *Gold Sponsors* ~

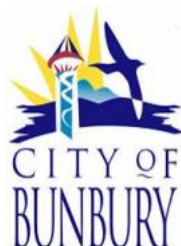
**CHANDLER
MACLEOD**

LONSDALE
PARTY HIRE

 **CRISTAL**
Global


Centra

~ *Local Government Support* ~



MENU

Organising Chefs - Tania Kershaw and Don Hancey

Starters ~ on tables

king island dairy cheese plates comprising
smoked cheddar, brie & roaring forties blue.
pear paste, paw paw spears & dried apricots
Chris Cheong's must chicken liver parfait w'grenache jelly

Canapés ~ circulated by waiters

Jerry Fraser's freshly shucked alban rock oysters
Joe & Nadine Haydar's joe's pizza delights margherita supreme
Clare Castieau's nor-west scallops w`japanese cucumber dressing
Karen Ball's DBC tender ridge beef fillet mignons & béarnaise sauce
John Dudley's fire & ice chilled nor-west poached prawns w` charred mulato
& chilled avocado salsa
bruschetta of local roma tomatoes, basil puree & evoo on country bread

Banquet ~ served to tables

Dave Allen's linley valley pork loin w` soft herb salad, apple peanuts w`nam jim dressing
Michael Bell's mechoui-style amelia park lamb w`cumin salt
Oliver Hornibrook's grilled sealanes locally caught snapper w` mixed citrus brown butter sauce
Tania Kershaw's mt barker free range turkey ballotines w`macadamian mousse w` baby gourmet
potatoes & sage dressed in agonis ridge organic evoo
Julie Lawrence's frittata filled with roasted red peppers, fetta & pumpkin garnished w` asparagus
spears, rocket leaves & apple balsamic reduction

habeneros for gringos' chilli infused feta w` mint & watermelon
mixed summer greens & cherry tomatoes w` fresh basil dressing

the passionate baker assorted continental bread
dash olives geographe evoo &
34° south margaret river evoo leccino
dash olives dukkah crush

Dessert ~ served to tables

Alan Sommer's chocolate summer dessert
Valentina Franceschetti & Giancarlo Rulfo's handmade italian mignon featuring
strawberry, pistachio, hazelnut, chantilly and italian custard.

Francis Sheffield's yahava koffee
bannister downs' milk



WINE & BEVERAGES

Swan Brewery

Hahn Premium Light
Hahn Super Dry
Barefoot Radler
XXXX Gold

Tuart Street Wines

2006 Chenin Blanc
2006 Fifty One Road Rosé
2004 Semillon Sauvignon Blanc

Mad Fish Wines

2008 Sauvignon Blanc Semillon

Clown Fish

2008 Sauvignon Blanc Semillon

Capel Vale Wines

NV Debut Sparkling Chardonnay Pinot Noir
2008 Regional Pemberton Sauvignon Blanc
2007 Debut Pinot Noir
2008 Debut Shiraz Rosé

Willow Bridge Estate

2008 Sauvignon Blanc Semillon
2008 Unwooded Chardonnay
2007 Cabernet Merlot
2007 Shiraz

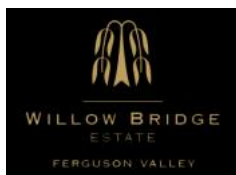
Shenton Ridge Wines

2007 Shiraz Merlot

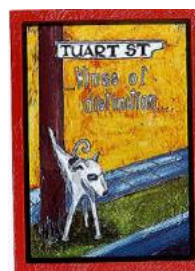
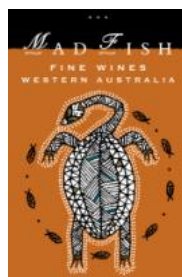
~ Major Food & Beverage Sponsors ~



margaret river
must



Coffee By Nature,
Roasting By Yahava
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- Agonis Ridge Organic Olive Oils*
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- Australian Mushroom Growers' Association*
- Evolution Gourmet Foods/Dash Olives Australia*
- Fonterra Brands Australia*
- Habaneros 4 Gringos*
- Lake Crystal Salt WA*
- McHenry Hohnen Vintners*
- Paul's Fruit and Vegetable Market*
- Pepperwood Estate*
- The Passionate Baker*
- 34° South Margaret River Leccino Olive Oil*
- Third Pillar Olive Oil*

The Organising Committee sincerely thanks all VOLUNTEERS and those who have contributed to the preparation and success of this event.