

2019

PROUDLY PART
OF THE MELBOURNE
FOOD AND WINE
FESTIVAL
8-24 MARCH

eat.
drink.
westside.

BE OUR GUEST OUT WEST

Offering 25 delicious and exquisite events as part of the Melbourne Food & Wine Festival, Eat Drink Westside is an invitation to experience all things gourmet in Melbourne's West.

The 2019 Eat Drink Westside program is proudly brought to you by Brimbank City Council, Hobsons Bay City Council, Maribyrnong City Council, Moonee Valley City Council and Wyndham City Council.

Whether you're a local or a visitor, come and enjoy an array of culinary cuisines to tantalise your taste buds.

MESSAGE FROM THE MELBOURNE FOOD AND WINE FESTIVAL

We are excited to be showcasing the cultural and culinary diversity of Melbourne's West through 25 unique and extraordinary events taking place as part of the 27th Melbourne Food and Wine Festival.

From cannoli-making classes and vegan Ethiopian feasts to behind the scenes tours and afternoon teas, we invite you to discover the eclectic flavours, creative energy and strong sense of community to be found in the 2019 Eat Drink Westside program.

melbournefoodandwine.com.au

MELBOURNE FOOD^AND WINE FESTIVAL → 8 ~ 24 MAR 2019

PRESENTED BY



Bank of
Melbourne

EAT DRINK WESTSIDE PROUDLY PRESENTED BY



HOBSONS
BAY CITY
COUNCIL



Maribyrnong
CITY COUNCIL





THE NEW FOODSCRAY

Nicholson Street Mall, Cnr Hopkins St

Join us for a cultural extravaganza in the heart of Footscray to celebrate the ever-growing multicultural community. Experience a quirky mix of old and new flavours as you are treated to a series of delicious cuisines from around the world, all in one sitting. To top it off, your thirst will be quenched by Australia's best specialty beer venue for 2018, Mr West!

8 March | 6:30–9:30pm

\$43 per person (includes 1 complimentary drink)

maribyrnong.vic.gov.au/foodscray



THE DRUNKEN SAILOR

Heart of Hall, 17 Hall St, Newport

Heart of Hall Cooking School is teaming up with Williamstown's Gem Pier Seafoods to execute a Drunken Sailor Cooking Class! A hands on cooking class filled with delicious tapas and theatrical cocktails with a rich nautical history, celebrating the seafaring soul of Newport. Learn how to work with seafood – cleaning, preparing and cooking – all while enjoying an array of seafood and non-seafood tapas meals throughout the event. Our Mixologist will guide participants through the making of several nautical inspired (think rum, burnt sugar) cocktails.

Food and three cocktails are included in the price.

8 & 9 March | 6:30–9:30pm

\$153 per person

heartofhall.com.au



AN ETHIOPIAN VEGAN FEAST

Konjo Cafe, 89 Irving St, Footscray

Konjo Cafe presents an exquisite feast with scores of Ethiopian vegan dishes – for mild and spicy palates alike. The more adventurous can tear off pieces of injera bread to scoop up accompaniments in the traditional way. Taste home-made barley brew and spiced tea, and experience a traditional coffee ceremony with a vegan dessert.

8, 9, 15 & 16 March | 7:30–9pm

\$51 per person

konjo.com.au



EVEN ARTICHOKE HAS HEARTS!

Small Graces, 57 Byron St, Footscray

At Small Graces, we really love our vegetables. For this special plant-based degustation, we'll take that love to the next level by making local, seasonal vegetables the absolute heroes they deserve to be, incorporating every edible morsel in doing so. Come and find out how it's done – using both inventive and traditional techniques – and taste the delicious results!

Price includes five courses of sharing dishes, with the option to match with vegan wines, spirits and liqueurs.

9 March | 5:45–8pm & 8:15–10:30pm

\$52 per person (five course degustation) or \$82 per person (five course degustation with matched vegan wines, spirits and liqueurs)

smallgraces.com.au



SRI LANKAN FOOD TRAIL

Yarraville Community Centre, 59 Francis St, Yarraville

Join a Sri Lankan food expert from Monsoon Harvest at Yarraville Community Centre (YCC) for an exciting culinary adventure. Chef Dan will take you on a tour of Melbourne's Inner West, showing you where to source quality exotic ingredients, then returning to the YCC kitchen to enjoy some authentic Sri Lankan street food snacks. Using the ingredients gathered during the morning's tour, you'll prepare a feast including meats, seafood, and vegetables as well as traditional side dishes, paired with wine tastings.

9 March | 10am–5pm

\$179 per person

ycc.net.au



WINE AND CHEESE FEST

Seaworks, 82 Nelson Place, Williamstown

Indulge in the ultimate sensory experience at the 2019 Wine and Cheese Fest with the best wine, cheese and small-goods the region has to offer. Held at the newly renovated seaside warehouse Seaworks, in Williamstown, this is a rare opportunity to meet local wine and cider makers, cheese producers, local beer brewers and other small-goods producers. Learn about cheese making and wine tasting, enjoy live jazz music, get messy in the Grape Stomp Comp and go in the draw to win some mouth-watering prizes.

9 March | 11am–6pm + after party 'til late

\$38 per person (a range of early bird and VIP tickets are also available)

wineandcheesefest.com.au



EAT LIKE A SICILIANO

Rose Creek Estate, 2 Craig St, East Keilor

Join Lina Siciliano and the Rose Creek Estate family on a tour of their estate. Learn ancient olive oil harvesting practices and wine making from the South of Italy, in the heart of East Keilor. Savour the views from the pegola during a traditional Siciliano family lunch, made by heart and hand with fresh estate ingredients.

10 March | 11:45am–2:30pm

\$103 per person

Ph: Lina on 0438 551 028



GOURMET CHEESE WINE PAIRED COOKING CLASS

Spice Bazaar, 79 Victoria St, Seddon

Attention gourmet cheese and wine connoisseurs who love to cook! This wine paired cooking experience with six cheesy dishes is for you. Let Spice Bazaar guide your taste buds on a journey you'll never forget.

10 & 24 March | 12-3:30pm

\$123 per person

spicebazaar.com.au



THE SOMALI EXPERIENCE

New Somali Kitchen, 284 Racecourse Rd, Flemington

Bring family and friends around a common table, eating a delicious meal using only your hands. Restaurant owner Abdo Sean will provide insight into some well-loved Somali dishes while recounting stories of his childhood in Somalia. Gather, share, learn and enjoy – the Somali way.

11 March | 6:30–10pm

\$38 per person

newsomalikitchen.com.au



CELEBRATING CRETAN FOOD

Philhellene, 551/553 Mt Alexander Rd, Moonee Ponds

Enjoy the inter-generational hospitality of this family restaurant on their 10th anniversary. The Philhellene culinary talents deliver a series of traditional courses paired with indigenous Cretan wines and music. Enjoy, as they awaken the Gods and whet the palate!

12 March | 7-10pm

\$93 per person

philhellene.com.au



THE TRANSCENDENTAL TRIO

Hudsons Road Wine & Beer, Shop 2/88 Hudsons Rd, Spotswood

Wine. Cheese. Chocolate. Each of these ingredients are heavenly in their own right. But when masterfully married, they create a fusion of flavours and textures to tantalise the taste buds. Come and discover how striking the right balance between acid, tannin, body and sweetness can take your delectation to the next level.

12 March | 7-9:30pm

\$57 per person

[facebook.com/hudsonsroad](https://www.facebook.com/hudsonsroad)



WESTSIDE MIXOLOGY

Littlefoot Bar, 223 Barkly St, Footscray

At Littlefoot, we love cocktails and the cultural diversity of our beloved neighbourhood. In this cocktail masterclass, you will learn traditional cocktail making techniques with a twist – creating cocktails with tastes and aromas inspired by Footscray's ethnic diversity, using ingredients sourced from the local area and businesses.

Enjoy your cocktail creations with antipasto share plates included in the price.

12 & 19 March | 7:30–10pm

\$58 per person

littlefoot.com.au

eat.drink.westside.

Event Title	Event Location	Pge
The New Foodscray	Footscray	2
The Drunken Sailor	Newport	3
An Ethiopian Vegan Fest	Footscray	4
Even artichokes have hearts!	Footscray	5
Sri Lankan Food Trail	Yarraville	6
Wine and Cheese Fest	Williamstown	7
Eat like a Siciliano	East Keilor	8
Gourmet Cheese Wine Paired Cooking Class	Seddon	9
The Somali Experience	Flemington	10
Celebrating Cretan Food	Moonee Ponds	11
The Transcendental Trio	Spotswood	12
Westside Mixology	Footscray	13
A Night on the Pier	Williamstown	16
Bottle and the Beast	Yarraville	17
Sunshine FOOD Fever	Sunshine	18
Regional World's Longest Lunch Wyndham	Werribee	19
High Tea Conceptualised	Werribee	20
Coffee Roasting 101	Williamstown	21
Il Cannolo Siciliano	Footscray	22
What a difference a glass makes!	Altona	23
Where did Veal go?	South Kingsville	24
Dumpling Showdown – Asian vs Italian	Luxsmith	25
Scrumptious St Albans – Twilight Market Dinner	St Albans	26
Pigs, Pints & Pinot	Footscray	27
Fromage a Trois Cheese Festival	Werribee	28
Restaurant Express presented by OpenTable	Seddon, Williamstown	29

melbournefoodandwine.com.au for bookings

PROUDLY PART OF THE MELBOURNE FOOD AND WINE FESTIVAL 8-24 MARCH 2019

FRI	SAT	SUN	MON	TUE	WED	THU	FRI	SAT	SUN	MON	TUE	WED	THU	FRI	SAT	SUN
8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
■																
■	■															
■	■						■	■								
	■															
	■															
	■															
		■														
		■														■
			■													
				■												
				■												
				■							■					
					■											
						■										
							■									
								■								
									■							
										■						
											■					
												■				
													■			
														■		
															■	
																■
■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■



A NIGHT ON THE PIER

Pier Farm, 34 The Strand, Williamstown

Join us on our waterfront deck overlooking Hobsons Bay as we showcase the best local seafood Victoria has to offer. With a focus on celebrating the great produce of our region, Pier Farm has curated an ocean to plate dining experience of four courses complemented with matching Victorian wines. With its iconic bay view location, this is the perfect setting to taste the flavours of the sea.

13 March | 6–10pm

\$98 per person

pierfarm.com.au



BOTTLE AND THE BEAST

Johnny's Emporium, Level 1, 18a Anderson St, Yarraville

Sample produce from some of Australia's finest small producers at this special event held at Yarraville's new hot spot – Johnny's Emporium. Meet Australia's top boutique winemakers, gin and vodka distillers and craft beer masters as they talk you through their finest creations, accompanied by a delicious dinner from the acclaimed culinary team at Johnny's.

14 March | 7-10:30pm

\$68 per person

johnnysemporium.com.au



SUNSHINE FOOD FEVER

Thuan An Restaurant, 253 Hampshire Rd, Sunshine

Successive waves of Asian, African and Indian immigration have not only made Sunshine one of Australia's most culturally diverse suburbs, but one of its most delicious too. This progressive dinner is a snapshot of who's cooking what in Sunshine. Your food journey starts with flavourful tastings from the South Vietnamese community, a colourful and spicy experience with Ethiopian cuisine and a finale of traditional North Indian sweets. Taste cultural traditional dishes that celebrate family, history and place and meet some of the people who call Sunshine home. Sunshine, you give me fever.

14 & 22 March | 6:30–9pm

\$51 per person

sunshinebusiness.com.au



REGIONAL WORLD'S LONGEST LUNCH WYNDHAM

Shadowfax Winery, Gate 5, K Rd, Werribee

Wyndham's Regional World's Longest Lunch, nestled in the green heartland of Shadowfax Winery, will make you feel worlds away from the city. Explore the winery's rolling lawns, grand old trees and stunning vineyards with canapés and a pre-lunch tippie before settling in for an indulgent four-course lunch matched with handcrafted Shadowfax wines.

Melbourne's closest cellar door, Shadowfax Winery is located just 30 minutes from the CBD, making it the perfect day-trip. For those looking to extend their weekend, Mansion Hotel & Spa beckons.

15 March | 12–4pm

\$143 per person

shadowfax.com.au



HIGH TEA CONCEPTUALISED

Mansion Hotel & Spa, Gate 2, K Rd, Werribee

Enjoy a grand afternoon tea set within ten stunning acres of formal English gardens. The menu will feature delicate finger sandwiches and beautifully crafted desserts by sweets queen Nectar & Stone – think delectable doughnuts and macaroons infused with traditional high tea flavours, paired with bottomless T2 Tea and a glass of G.H. Mumm. Only 30 minutes from Melbourne, Mansion Hotel & Spa is an entire world apart. Don't miss this unforgettably elegant occasion set against the backdrop of the awe-inspiring 19th Century estate.

17 March | 3–5pm

\$83 per person

lancemore.com.au/mansion-hotel-and-spa



COFFEE ROASTING 101

Williamstown Roasters, 62 Albemarle St, Williamstown

Ever wondered how coffee is made? Are you looking to get started roasting at home? Or are you looking to expand your knowledge of how coffee gets to your cup? Discover how coffee is roasted and the principles behind making a great product. There will be some science, some heat and great coffee to come and try.

18 March | 6–8pm

\$21 per person

williamstownroasters.com



IL CANNOLO SICILIANO

T Cavallaro & Sons, 98 Hopkins St, Footscray

In Sicily, cannoli – a light pastry shell traditionally filled with patisserie cream or fresh ricotta cheese – is king. Make your own cannoli, amaretti biscotti, and sculpt your own marzipan pascal lamb – the way only Sicilians know best, with their hands using artisan recipes over 150 years old! Embrace Sicilian culture, history and stories over a light savoury lunch in the heart of Melbourne's multicultural hub – Footscray.

18–21 March | 9:30am–3pm

\$91 per person

tcavallaroandsons.com.au



WHAT A DIFFERENCE A GLASS MAKES!

Brew Works, 22/36 Aberdeen Rd, Altona

Be amazed at the difference a custom glass makes. Custom shaped glasses successfully deliver the complexity of aroma on the nose, while delivering the optimum beer texture, balance, flavour and intensity on the palate. The Spiegelau experts will guide you through a tasting of three different beer styles – IPA, Wheat beer and Stout, in craft beer glasses that have been specifically designed to provide the optimum beer experience for each style. You'll go home with a pack of craft beer glasses (RRP \$60). No need to ever drink beer from a bottle again!

20 March | 6:30–8:30pm

\$53 per person

brewworks.com.au



WHERE DID VEAL GO?

Burn City Test Kitchen, 31A Vernon St, South Kingsville

The masters behind Burn City Test Kitchen want to get home cooks reacquainted with veal! Once a delicacy with a rich culinary history, it is now rarely used due to social and trend quirks. This discussion will introduce budding chefs with the basics, while also educating on its sustainable production and the use of cuts, as well as presenting new and old time recipes.

21 March | 6–9pm

\$63 per person

burncitytestkitchen.com.au



DUMPLING SHOWDOWN – ASIAN VS ITALIAN

Luxsmith, 5 Gamon St, Seddon

Join us at Luxsmith in Seddon for a very special one night only dinner, celebrating the humble dumpling. Chef Kunal Kapahi of Luxsmith and Chef Dusty Treweek of Bottega are teaming up to bring you all things dumpling – from Banh bot loc and Ravioli, to Xiaolongboa and Gnocchi – at our Asian vs Italian Dumpling Dinner. Help us decide who does it best!

22 March | 6–8pm & 8:15–10:15pm

\$95 per person

luxsmith.com.au



SCRUMPTIOUS ST ALBANS – TWILIGHT MARKET DINNER

St Albans Market, 3 St Albans Rd, St Albans

Enjoy an array of European, Asian and local cuisines synonymous with one of Melbourne's most multicultural areas – St Albans. Meet friends and bring the family to enjoy the ambience of this wonderful market serving up authentic, delicious street food with live local music to add to the atmosphere. Join our food tours and explore some of St Albans' Hidden Secrets.

Entertainment provided free of charge; guests pay for food, drinks and food tours.

22 March | 5:30–9:30pm

Free entry

thisisstalbens.com.au



PIGS, PINTS & PINOT

Plough Hotel, 333 Barkly St, Footscray

Pigs, Pints & Pinot is back for the third year running, with 2019 promising to be bigger and better than ever. With a centrepiece coal burning spit, our chefs will be creating a menu using delicious Western Plains pigs. Footscray's very own Hop Nation Brewery will be back providing the beer, and Shadowfax Wines will be on hand with the vino. All this set to music from some of Melbourne's best local and independent musicians. The event will be child friendly and funds raised will go to Footscray, Footscray West and Footscray City Primary Schools.

23 March | 12-4pm

\$58 per person, \$19 per child (12 and under)

ploughhotel.com.au



FROMAGE A TROIS CHEESE FESTIVAL

Werribee Park, Gate 2, K Rd, Werribee

Your ticket to gourmet grate-ness! Set in the stunning surrounds of Werribee Park Mansion, Fromage a Trois Cheese Festival will take you from farm gate to picnic blanket, with the best in artisan cheese and local produce. Meet the makers, sample their wares and pair those delicious cheeses with handcrafted wine, beer, cider or spirits for a leisurely picnic out on the lawn. Watch chefs and cheesemakers in action, enjoy the live music, and indulge with your cheese-loving friends old and new.

24 March | 11am–6pm

\$37 per person (early bird), \$47 per person (standard price)

Children under 14 years free

fromageatroids.com.au

RESTAURANT EXPRESS PRESENTED BY OPENTABLE

Dine at three of the best in the West for just a slice of the usual price. Restaurant Express, presented by OpenTable, lets you enjoy a two-course express lunch with matching beverage for just \$40 per person. Check individual restaurants for opening days and times.

Luxsmith

5 Gamon St, Seddon
8-24 March, Tues-Sun | Lunch

luxsmith.com.au



Hellenic Hotel

28 Ferguson St, Williamstown
8-24 March, Mon-Fri | Lunch

hellenicrepublic.com.au



Pier Farm

34 The Strand, Williamstown
8-24 March, Tues-Fri | Lunch

pierfarm.com.au



**BE OUR GUEST
OUT WEST!**

#eatdrinkwestside



@eatdrinkwestside

Printed carbon neutral on certified fibre from responsible sources.
All information correct at time of printing and may be subject to change.