

# LocalNews

## Clusters of Fine Wine and Fabulous Food

In a positive attempt to bring wine buffs, foodies, farmers and vineyards together, the Moss Vale Chamber of Commerce, along with NSW Regional Business Leader of the Year, Brigid Kennedy, have joined forces with FoodPath pioneer, Jill Dyson, in bringing to the region – the Southern Highlands Food and Wine Clusters.

Showcasing over 100 artisan local producers, a series of downloadable cluster maps have been designed to entice visitors off the well beaten path, straight to the source of some of the regions best farms and wineries.

The cluster maps feature FarmGates; where you meet the growers and the get the opportunity to savour some of their freshest produce, multi-award winning cellar doors; where you can sup on some of their finest vintages, and a



Mayor Larry Whipper and Brigid Kennedy

number the Highlands' best chefs; restaurants that bring to the table the best of both worlds.

The comprehensive maps also advise you of the best places to shop, some of the best eateries to dine at, and what local accommodation you'll be most comfortable in.

"Because these clusters have been developed by the foodies themselves," says Brigid Kennedy, "they represent real insider knowledge, so when you

visit, it's easy to eat where the locals eat, and shop direct so you meet the growers themselves, who are only too happy to share their passion for fresh food."

There will be eight (8) food and wine clusters over the next 18 months, with the next delicious event taking place in February. To find out when and where, head to [www.southernhighlandsfood&wineclusters.com.au](http://www.southernhighlandsfood&wineclusters.com.au), or contact Tina Irving on 0403 487 179.

## Peppers producers lunch



Foodies flocked to Peppers Manor House to enjoy a successful producers' lunch held in the gardens. The weather held out, and 60 people enjoyed the four courses created by executive chef, John Shelby from local producers, including "A Taste of Alpaca" from High Range, Cuttaway Hill wines, Tertini wines, Endeavour Beer, Artemis Vineyard and Winery, Mangers Meats, Bowral fruit and veg and Small Cow Cheese Company. "It's a pleasure to be able to create such a joyful experience and showcase the many amazing products we have here at our fingertips," Shelby told *LattéLife*.

The food, wine and conversation

flowed along the two long tables set up in the garden courtyard with most guests being from Sydney. The lunch proudly highlighted 'all things local' from the Southern Highlands to visitors.

Peppers Mt. Broughton plan special initiatives every quarter with General Manager, Jesse Kornoff telling *LattéLife* "these events are good to allow our fantastic suppliers to meet guests, I like to keep the events casual, in keeping with Kater's Larder - a new concept for courtyard diners to have simple, honest local food."

We can't wait for the next one!

By May King

## PHATT AT FITZROY



Phatt Duck Solutions, with popular eateries at Bowral and Sutton Forest, have taken over the restaurant at The Fitzroy Inn at Mittagong and renamed it – The Fitzroy Inn Dining Rooms.

Local's Night on Thursday is

back with a delicious vengeance – only \$45.00 for a 2 course selection and a complimentary glass of wine. The culinary team are also serving fabulous fare on Friday and Saturday nights, and a Sunday brunch. The updated menu

can be found on their website, with fresh local produce and veggies farmed directly from the Fitzroy Inn Garden.

Contact Phatt Duck at [stephen@phattduck.com.au](mailto:stephen@phattduck.com.au)

## Another day another venture

Yet another Geoff Jansz eatery has closed, his recent endeavour, The Farm Table Restaurant is no more.

The celebrity chef who one source told *LattéLife*, "has had more starts than PharLap," posted in a statement on his website that said he was, "Moving forward to build on other collaborative projects."

Regular readers of *LattéLife* might remember Mr Jansz as the liquor licensee at Michael Yabsley's Wombat Hollow. Trouble is the licence was for another Jansz venue at Wilton, a restaurant over 50 kilometers away, and one that closed its doors to the public quite some time ago.

When asked by *LattéLife* about his role at Wombat Hollow, Mr Jansz emphatically denied any involvement, giving the repeated answer to numerous questions, "I don't know what you're talking about!"

By George Manning



Celebrity chef Geoff Jansz

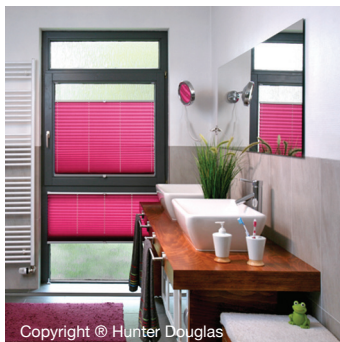
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