

Saturday 1 June 2013

OLIVE LONG TABLE

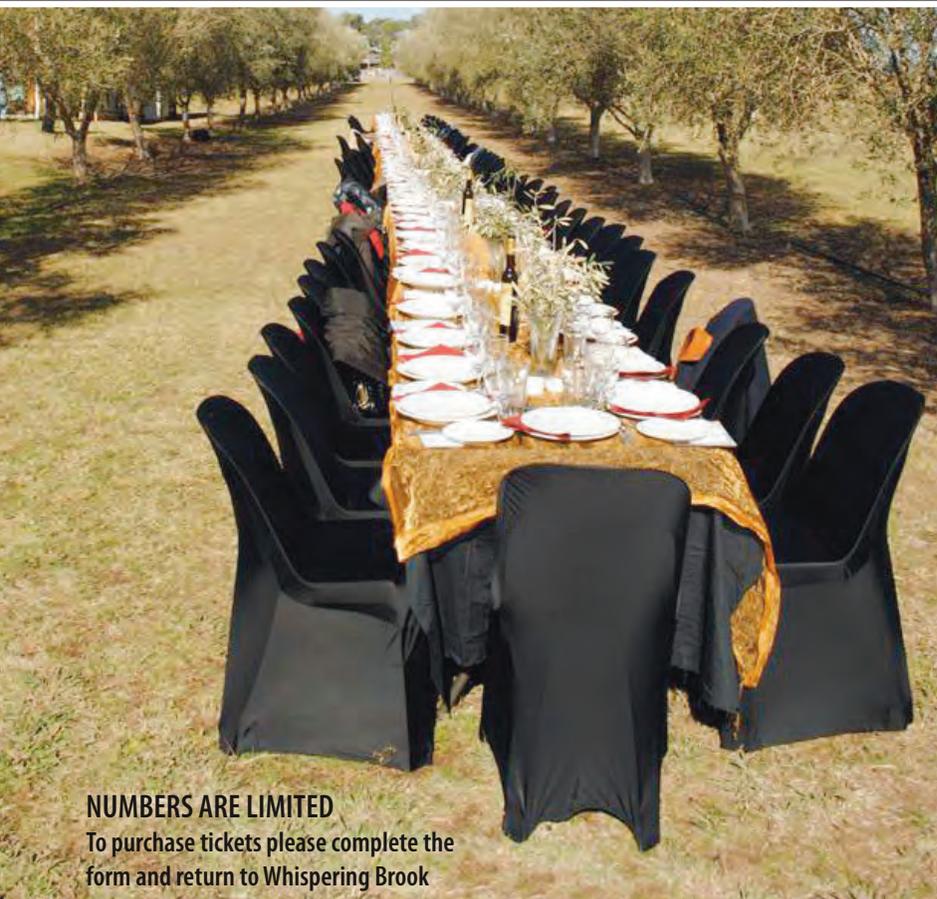
IN THE OLIVE GROVE



Whispering Breeze

BOUTIQUE WINES ~ OLIVES ~ GUESTHOUSE

Whispering Brook OLIVE LONG TABLE luncheon



NUMBERS ARE LIMITED

To purchase tickets please complete the form and return to Whispering Brook

LUNCHEON FESTIVITIES \$95/person

YOUR TICKET INCLUDES

4-course lunch with matching Whispering Brook wine + live music + olive oil culinary & health benefits discussion + tutored olive grove and vineyard tour.

HORS D'ŒUVRE

Pork and veal terrine w/ piccalilli, olive oil croute and sourdough ciabatta.

ENTRÉE

House cured salmon w/ orange and fennel, lemon myrtle olive oil and verjuice dressing + roast beetroot with pancetta and labne.

MAIN

Slow braised lamb shoulder with Whispering Brook Shiraz and mushroom sauce served with roast kiplers with garlic and rosemary + parsnips with carrots, honey and walnuts, broccolini with almonds and mixed leaf salad with eschallots and grain mustard vinaigrette.

DESSERT

Sauternes and lime olive oil cake w/ prune, apple and cinnamon crumble ice cream.

Freshly brewed coffee, a selection of premium tea and biscotti.

Experience a sumptuous **olive inspired alfresco long table luncheon** with matching glasses of Whispering Brook wines in the olive grove at Whispering Brook. **Live music will accompany the luncheon.**

At least 7 glasses of wine each week and extra virgin olive oil!

It was the ancient Greeks who first labelled olive oil "liquid gold". Accordingly, this year we are privileged to welcome as our special guest speaker, leading Australian cardiologist, Professor Len Kritharides to talk about the concept of extra virgin olive oil as "liquid gold".

Professor Kritharides will discuss the secrets of the Mediterranean diet and the leading role that extra virgin olive oil plays in the primary prevention of cardiovascular disease.

At the heart of the event is a spectacular four course meal, designed by Chef Andrew Wright to uniquely highlight the quality and flexibility of Whispering Brook's extra virgin olive oil (as well as perfectly complementing the wines from Whispering Brook).

The very popular **Olive Long Table Luncheon will commence at 12pm.**

Wine is also available for purchase from the cellar door.

HOW TO BOOK - Fill out the form below or book on our website.

FULL NAME:		TEL or MOBILE:																				
ADDRESS:		CITY:																				
		STATE:	POSTCODE:																			
EMAIL:																						
<input type="checkbox"/> LONG TABLE LUNCH _____ person/s @ \$95p.p		TOTAL COST: \$ _____ .00																				
PAYMENT TYPE: (please TICK) VISA <input type="checkbox"/> CASH <input type="checkbox"/> CHEQUE <input type="checkbox"/> MASTERCARD <input type="checkbox"/>		CARD NUMBER: <table border="1" style="display: inline-table; border-collapse: collapse;"> <tr> <td style="width: 20px; height: 20px;"></td> </tr> </table>																				
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