

Saturday 6 June 2015

OLIVE LONG TABLE

IN THE OLIVE GROVE



Luncheon



Whispering Breeze

ARTISAN WINES ~ OLIVES ~ GUESTHOUSE

Whispering Brook OLIVE LONG TABLE Luncheon



PLACES LIMITED
Complete the booking form and return to Whispering Brook

LUNCHEON FESTIVITIES

YOUR TICKET INCLUDES

4-course lunch with matching Whispering Brook wine
+ live music + olive oil appreciation and tasting
+ tutored olive grove and vineyard tour.

CANAPE

Duck confit rilette with cornichon. Sourdough with Whispering Brook extra virgin olive oil.

Served with Whispering Brook Sparkling Blanc de Blancs or Sparkling Shiraz.

ENTRÉE

BBQ octopus and prawns with saffron aioli, roast pimento and smoked almonds, Whispering Brook lemon myrtle olive oil.

Braised pepper tart with white anchovies, olives, Jamon and Whispering Brook extra virgin olive oil.

Served with Whispering Brook Chardonnay or Rose.

MAIN

Moroccan braised lamb with dukkah and tahini yoghurt, Whispering Brook chilli olive oil.

Farro, barley and Israeli cous cous, preserved lemon, pistachios, almonds, cherries and coriander.

Served with Whispering Brook Chardonnay or Shiraz.

DESSERT

Rum baba with Whispering Brook lemon myrtle olive oil, mint crème fraiche and Muscat syrup. Served with Whispering Brook Port.

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

The **Annual Whispering Brook Olive Long Table Luncheon** this year is on Saturday 6 June, 2015 featuring a **magnificent Mediterranean inspired menu, wine** and a **special guest speaker** to guide luncheon guests through a hands on, olive oil appreciation experience.

A **spectacular 4-course menu** has been designed by **Chef Andrew Wright** to highlight the quality and flexibility of extra virgin olive oil and olives. The **alfresco luncheon**, held amongst the estate's olive groves, will be **complemented with matching Whispering Brook wines**.

We are privileged to welcome back this year as our **special guest speaker, Australian olive oil show judge and olive expert, Mr Peter Olson**.

Peter will teach luncheon guests how to evaluate the quality of olive oil through a hands on, olive oil appreciation experience.

The day will commence at 12pm with a tutored walking tour of the estate's olive groves and vineyards followed by a long table luncheon with matching wines, educational olive oil experience and live music.

Live music will accompany the luncheon

A delicious wine and food experience is assured. It's a great way to delve into the wonderful world of olives and discover more about their culinary and health benefits.

COST Book early, places are limited.

Members \$125pp. Non members \$139pp.

HOW TO BOOK FOR THE OLIVE LONG TABLE LUNCH - fill out the form below or book via our website

ABN 60 126 246 624

FULL NAME:		TEL or MOBILE:	
ADDRESS:		CITY:	
		STATE:	POSTCODE:
EMAIL:			
NUMBER of person/s attending _____	Members \$125 p.p / Non members \$139 p.p		TOTAL COST: \$ _____ .00
PAYMENT TYPE: (please TICK)		CARD NUMBER:	
VISA <input type="checkbox"/>	CASH <input type="checkbox"/>		
CHEQUE <input type="checkbox"/>	MASTERCARD <input type="checkbox"/>	SIGNATURE:	
		CARD EXPIRY DATE:	

See the beauty, experience the life, taste the wine.
The subtle difference of artisan in every aspect - Whispering Brook

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