



## NOTICEBOARD February 2015

If you have any news or special offers you would like to share with our members through the Fleurieu Food Noticeboard and social media please email: [info@fleurieufood.com.au](mailto:info@fleurieufood.com.au)

### What's on in the Fleurieu

#### Fleurieu Food Networking Night- Date Change

The next Fleurieu Food Networking Night has been rescheduled for **Wednesday March 4th at the Star of Greece**, 5.30-7.30pm.

Guest speakers will include Robyn Dahl from The Farm at Willunga and Garry Gum from Yankamonga Lamb. We look forward to seeing you there!

Please RSVP to [bron@fleurieufood.com.au](mailto:bron@fleurieufood.com.au) by Wednesday 25th February.

#### Fleurieu Food Regional Food Workshop

Learn how to source and incorporate local produce in your menus  
A series of workshops will be held this year to assist food and wine businesses on the Fleurieu Peninsula to increase their use of local ingredients in their restaurants, cellar doors, cafes, providores and B & B provider.

The workshops will focus on how to access the produce how to effectively describe their offer to their customers, how to tell their story, how to handle the media and how to identify their unique selling point.

The details for the first workshop are as follows:

Topic: Menu Planning to Incorporate Regional Food

When: Monday 23rd February

Time: 3:00 pm to 7:00 pm

Where: No. 58 Cellar Door, 58 Waterport Rd. Port Elliot

Cost: \$10.00 per person

For Whom: All chefs, cellar door managers, café, restaurant and hotel managers and owners.

Presenter: Pip Forrester, McLaren Vale Food Company

There will be light snacks and refreshments available.

**For further information or to book in please contact Pip Forrester on 0414 530 386 or [pipforrester@westnet.com.au](mailto:pipforrester@westnet.com.au)**

This is part of the Regional Food Initiative Program that Fleurieu Food group was successful in securing funds. It is also in partnership with Fleurieu Peninsula Tourism, McLaren Vale Grape Wine & Tourism and Langhorne Creek Wine Association.

## REGIONAL EVENTS and WORKSHOPS

### Advanced Food Manufacturing Grant Program

Please see [AFM DL](#) and/or [AFM Booklet](#).

### RDAHC Workshop- Value Chain Program for Small Business

If innovation is so important why is it so hard?

What can we do to innovate in our supply chain for sustainable competitive advantage?

**Workshop 1: Innovation and Supply Chain Fundamentals** presented by Dr Gary Hancock and **Supply Chain Management and Innovation** presented by Dr Fiona Kerr  
*Two choices of venue below*

**Workshop 1:** Hahndorf Resort on Wednesday 18th February 2015 9am-3.30pm  
light lunch provided

**Workshop 1:** Anchorage, Victor Harbor on Wednesday 25th February 2015 9am to 3.30pm light lunch provided

Workshop 2: Supply Chain and Cluster Issues presented by Dr. Allan O'Connor , dates to be decided at workshop 1

For all bookings please visit [www.rdahc.com.au](http://www.rdahc.com.au)

Cost: \$60 per business for both workshops (more than one person can attend from each business)

**For more information contact Johanna at the RDA on mb 0423 134 725**

### Looking for Something Different? - Love Langhorne Creek

Langhorne Creek Cabernet and Shiraz are already well-known and loved, but this years' *Love Langhorne Creek* weekend is set to entertain wine and food lovers with a taste of the region's more intriguing alternative wines.

Over the weekend of February 7 and 8, the local cellar doors are inviting you to join them as they embrace the origins and traditions of some truly stunning grape varieties that are now challenging mainstream wine styles. Enjoy these wines complimented with delectable globally-inspired foods – an education for the senses and a lot to love.

Get a taste of Argentina with Picadas at *Brothers in Arms Winery* and complimentary nibbles at *Bleasdale*. Enjoy a touch of Italian (a game of bocce perhaps?) and a taste of France at *The Winehouse*. Spice things up with some Spanish flair at *Lake Breeze*, nibble on French chocolates and Macaroons at *Rusticana* or French inspired platters and sweet mini delights at *Angas Plains Wines*. Visit *Bremerton* for round the world choices with Mediterranean style platters and a variety of gourmet pizzas. Between the great food and wine, there'll be something for everyone!

Enjoy a relaxing day amongst the River Red Gums, making the most of the globally-inspired food and wine matching experience, and falling in love with Langhorne Creek.

All just a short 50 minute drive from Adelaide & 10 minutes from Strathalbyn.

Make a weekend of it and stay in one of Langhorne Creek's B&Bs or accommodation in nearby Strathalbyn. The local "Creek Cruiser" company provides transport options for those wanting a chauffeured experience – book with them on 08 8537 3316.

## The Details

Name: Love Langhorne Creek

Date: Saturday 7 and Sunday 8 of February 2015

Time: 10am to 5pm

Location: Cellar Doors throughout Langhorne Creek

Cost: Free for cellar door tastings.

Further details Lian Jaensch, Langhorne Creek Wine Region Ph: 8537 3362

Email: [info@langhornecreek.com](mailto:info@langhornecreek.com)

Web: [www.langhornecreek.com](http://www.langhornecreek.com)

## MEMBER SPECIALS and EVENTS

### What's on at Oliver's Taranga Vineyards

New Pizza Party Dates for 2015

Enjoy a lazy Sunday afternoon lunch with wood-oven pizzas on our deck overlooking the vineyard. Chef Todd Steele will be on hand with his tasty pizza creations to enjoy with Oliver's Taranga wines. Pizzas \$15, sides and salads also available.

Every Sunday in February – 1st, 8th, 15th and 22nd – 12-4pm

Bookings are not necessary, just turn up- first in first served.

For more info contact [Nicky Connolly](mailto:nicky.connolly@oliverstaranga.com) 83238498 [nicky@oliverstaranga.com](mailto:nicky@oliverstaranga.com)

246 Seaview Road, McLaren Vale

[www.oliverstaranga.com](http://www.oliverstaranga.com)

### What's in Season in the Fleurieu

Visit [www.scoopsa.com.au](http://www.scoopsa.com.au) to find out or to place a wholesale order.

Also check out the range of fruit from the self-serve 'orchard door' at McLaren Vale Orchards on Sand Rd, McLaren Vale 'Cherries now available but be quick!'

### What's on at Red Poles

Please join Red Poles for the opening of their Fringe exhibition, Saturday February 7 at 3pm

'Through the Looking Glass' 12 artists respond to Pablo Neruda's poem 'Ode to Broken Things'. A mixed medium exhibition.

RED POLES

Licensed Cafe/Restaurant - Gallery - B&B - Workshops

McMurtrie Rd, McLaren Vale

Ph: 8323 8994

[www.redpoles.com.au](http://www.redpoles.com.au)

## What's on at Fox Creek

Fox Creek presents 'How does your Garden Grow' by Anna Small & Warren Pickering  
Cellar Door: February 2 — March 31, 2015  
Opening Night: Saturday February 7, 2015 5.30 — 7.00 pm

Experience the enchanting surroundings at Fox Creek Cellar Door in February and March with sculptures by local artists, Anna Small & Warren Pickering transforming the gallery walls and energising the pulsing heart of the garden.

The husband and wife team have a cooperative creative process inspired by an interest in exploring backyard ecosystems and the relationships between the living elements present there. Their practice has experienced an artistic evolution, transforming to include new elements.

The sculpture pieces have a symbiotic relationship with attached hand cut miniatures. Anna is also getting back to her original art roots bringing her sculptural style to hand-cut jewellery made of recycled copper and silver.

Fox Creek Cellar Door  
90 Malpas Road, McLaren Vale  
P: 8557 0000  
[www.foxcreekwines.com](http://www.foxcreekwines.com)  
[www.facebook.com/foxcreekwines..au](https://www.facebook.com/foxcreekwines..au)

## What's on at Bremerton Wines

### A Seafood Extravaganza Sunday 1st March, 2015

Hooked on Seafood? Then join in on the 2015 Seafood Extravaganza!  
Set on the lush lawns at Bremerton, you can expect to relax and indulge with an afternoon of great food and wine, as they dish up a gourmet feast offering the 'fruit of the sea'.  
Tickets are essential, and with an ALL inclusive price of only \$100 per person, don't miss out.

**TICKETS : \$100 ALL INCLUSIVE | VENUE : THE LAWNS @ BREMERTON | TIME : 12 NOON** Phone 08 8537 3093 to book.

Bremerton Wines- Strathalbyn Road, Langhorne Creek  
Email [info@bremerton.com.au](mailto:info@bremerton.com.au)  
[www.bremerton.com.au](http://www.bremerton.com.au)

## What's on at Parri Estate

Delicious gourmet wood oven pizza's & other Italian delights at Parri's every Friday, Saturday, Sunday and public holidays. Cellar door opens at 11am, lunch from 12noon. There will also be special night time openings advertised from time to time and a live music, schedule soon to be released for Saturdays or Sundays once a month.

Parri Estate  
Ingoldy Rd, McLaren Flat  
P: **8383 0462**/ Lunch bookings P: 0456 619 716  
[www.parriestate.com.au](http://www.parriestate.com.au)

## What's on at Currency Creek Winery

Adelaide Fringe 2015 at Currency Creek Winery

22nd March 3pm: Cold Stars Album Tour- Contemporary Folk Style

8th March 2pm: The Singing French Detective- Masterful Mix of Musical & Storytelling Brilliance.

For more info visit [www.currencycreekwinery.com.au](http://www.currencycreekwinery.com.au) or phone 8555 4013

To book click here [www.adelaidefringe.com.au/fringetix](http://www.adelaidefringe.com.au/fringetix)

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