

KOONWARRA

S T O R E

Fine Food & Wine

Dear Coffee Connoisseurs, Discerning Diners, Garden Enthusiasts, Passionate Produce People, Wine Lovers, Family and Friends,
Just like our wonderful Gippsland weather, we've been a bit unpredictable with our letter writing, to tell you all about our goings on and happenings. So forgive our tardiness and read on.
All our committed and passionate long time customers will know of our strong connection to Slow Food - well next time you drop by, you will experience our growing commitment to the wonderful feelings of local, seasonal produce, shared tables, sustainability and time honoured methods of production and preparation of nurturing food. This is what slow food is all about. This connection is will be showcased in the upcoming September **"a taste of slow"** festival. We have detailed our events below and would love to see you at our table. Please call on 5664 2285 to book in. For the full program visit www.atasteofslow.com.au
As spring approaches we hope to entice you to the store and our village to revel in the season and all its bounty. We will drop you a line soon to chat about produce that is good to eat, wines exciting to taste, gatherings great to be part of and conversations that are important to share.
See you Soon!
Melissa, Maria and Dyson

"Pure Gippsland"

Saturday 3rd September, 7.00pm

Local Yabby Bisque

Double Baked Goats Cheese Souffle

*Braised Venison with a mirepoix of organic spring
vegetables on Gippsland nicola
potato mash*

*Crème Brulee with poached pears, Gippsland
double cream & local berries*

Gippsland Cheese Platter

Each course will be matched with a local wine

\$95.00 per guest

(slow food members \$90.00)

Chefs include:

**Maria Stuart – The Koonwarra Store
Ian Baker – Glen Isla House (Phillip Island)
Tracy Poelsma – Central Gippsland TAFE**

"Slow Wines"

Sunday 4th September, 3-5pm

*Talk, taste and have fun with Gippsland wines with
The Koonwarra Store sommelier,
Dyson Hoggett.*

*In this informal convivial setting, you'll learn
about how grapes are grown & fermented, through
to sampling the finished product at your slow table.*

The focus will be organic & biodynamic wines.

Wines will include

Kouark

Lyre Bird Hill

Bellbale

Djinta Djinta and more.....

\$25.00 per guest

(slowfood members \$20.00)

Including local cheeses