

Alatonero – Graeme Walter

Spit-roasted lamb Greek snack box

Chocolate mousse with baklava crumble, berries & mystika



Lindenderry at Red Hill – Paul Witherington

Smoked ham hock, rosemary & white bean soup

Braised chicken, leek & pine mushroom pie



Montalto Vineyard & Olive Grove – Gerard Phelan

Slow-cooked lamb ribs, garlic, za'atar & lemon

Passionfruit & sage meringue pie



Paringa Estate – Julian Hills

Wild mushroom & ricotta gnocchi

Duck pasty, chutney of native berries & fruit



Petit Tracteur – Stuart Bell

Joue de boeuf – slow-cooked beef cheek, mashed potato, carrot
Chocolate tart with poached Red Hill pear



Port Phillip Estate – Stuart Deller

Brown ale-braised beef cheek, mashed Jerusalem artichoke.
Roasted Red Hill apples, almond crumble, clotted cream



Red Hill Epicurean – Darren Vaughan

Epicurean Pie – cacciatore bolognese, macaroni, cheese
12 hour Moroccan lamb burger, pickled red onion salad, feta



Two Buoys – Dylan Murray

Duo of sliders – prawn & chorizo; crispy chicken, iceberg & Sriracha
12-hour braised barbecue pork ribs, Pedro Ximenez glaze, chilli salt



Plus:

Red Hill Cheese – Jan & Trevor Brandon

Platters of sheep, cow & goat milk varieties, plus crackers, with local apples & olives