

Flavours of the Hawkesbury

A 3 day regional event showcasing fresh food and produce from the Hawkesbury Region and the Farmgate Trail at Sassafras Creek, Kurrajong.

6th, 7th, 8th October, 2006.



The fertile basin of the Hawkesbury region provides an amazing range of fine produce. Stone fruit, citrus, game and great vegetables are grown in huge variety. There are gourmet sauces and chutneys made from native fruits and spices, delicious juice and stunning vinegars from Bilpin apples.

Come and celebrate spring with fresh seasonal produce at the
Flavours of the Hawkesbury.

- Regional Dinners on Friday and Saturday night from 6.30pm until late
- Harvest Lunches on Friday, Saturday and Sunday – Noon until 3pm
- Meet the Producers on Saturday and Sunday afternoon - tastings and discussions with local producers and growers.

The Harvest Lunch (2 courses for \$35 p/p) and the Regional Dinner (3 courses for \$65 p/p) will have a range of menu choices and patrons may BYO their favourite wine. Bookings essential.

Head chef Deborah Surtees' menu will feature produce from some of Sydney's leading suppliers including Darling Mills Farm, Enniskillen Orchard, Hawkesbury Vegetable Farm, The Game Farm, Pepe's Ducks, Blue Mountains Apple Juice and Kurrajong Native Foods.

Sassafras Creek

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