



# TRUFFLE MELBOURNE

Red Hill Pop Up Weekend at Max's Restaurant, Red Hill Estate, Red Hill South  
16 and 17 July 2016

## WEEKEND PROGRAM



### FESTIVAL HOST

Nigel Wood is the Festival Director of Truffle Melbourne and your host for the Red Hill Pop Up Weekend showcasing the exciting partnerships between local truffle growers and their artisan food and drink collaborators. "Red Hill producers, vigneron and restaurateurs have embraced the truffle, and this is the perfect venue to celebrate the fragrant fungus." Melbourne's best truffle chefs and local chefs will demonstrate tasty truffle recipes all weekend, and



Wood will host the Chef Program. He founded the Truffle Melbourne Festival after being inspired by a winter truffle season festival in Teruel, Spain. "Every café and restaurant in this beautiful old village in the centre of Spain's truffle growing region had a truffle dish on the menu throughout the winter truffle season. I thought, if a small Spanish village could do this, then foodie Melbourne would certainly embrace the truffle."

"The festival has grown to over twenty winter events. At Red Hill, locally grown truffles will feature alongside Red Hill Makers' produce you just won't find anywhere else and there's even a truffle sculpture to admire or take home." Nigel's knowledge of the global truffle industry also sees him in demand as a passionate speaker at local and international truffle events - he's also a judge for the new Australian Food Awards which included truffle for the first time this year.



### TRUFFLE HUNTS

Melbourne's favourite truffle dogs 'Spice' and 'Arrow' are real truffle hunting dogs. They spend the winters with their siblings and trainers Sue and Darren hunting truffles on farms across Victoria. They'll show you how they 'find the truffle' when working in the truffle paddock.

Mock truffle hunts every hour!



### TRUFFLE CHEF PROGRAM

See Melbourne's and the Peninsula's best truffle chefs in action.

#### SATURDAY 16 JULY

10.30 am **SARA HINCHEY**  
The Truffle Hound  
'Truffles at home'

11.30am **MARLENE HOFF**  
100 Mile Foodie  
'Truffled Chocolate'

12.30pm **ANDY HARMER, FLO GERARDIN & MARK BRIGGS**  
The Vue de Monde reunion  
'Three Guys, Three Dishes'

2.00pm **SAM GANT**  
Masterchef 2014  
'Grilled Rockling with Truffle Mash'



Andy Harmer  
Executive Chef, The Point

#### SUNDAY 17 JULY

10.15am **MICHAEL COLE**  
Georgie Bass Café & Cookery  
'Cured Salmon, Beetroot Relish, whipped Chook Egg and Truffle'

11.15am **BRENDAN BERTHELOT**  
L'Hotel Gitan  
'Oeuf Cocote, Foie Gras, Truffles and Cured Canard'

12.15pm **SCOTT PICKETT**  
Estelle & Saint Crispin  
'Black Truffle and Parmesan Risotto'

1.15pm **CARMINE CONSTANTINI**  
Osteria la Passione  
'Tagliotini with Butter, Parmesan and Truffle'

2.15pm **JOE VARGHETTO**  
Massi  
'Ricotta Gnocchi, Salted Speck, Radicchio and Truffle Cream'

3.15pm **JEFFREY TAN**  
Executive Chef



Scott Pickett  
Executive Chef, Estelle

### YOUR WEEKEND CHOICES

Book online at [trufflemelbourne.com](http://trufflemelbourne.com) or at the Gate if not sold out. Call (03) 5931 0177 for details.

### 10AM - 4PM SATURDAY AND SUNDAY

Your ticket to the Truffle Marketplace includes your choice of two truffle dishes from our delectable truffle menu at Max's Truffle Treats Pop-Up Kitchen and a glass of Red Hill Estate wine in a souvenir Truffle Melbourne wine-glass.

Max's Truffle Treats Pop-Up Kitchen Menu is also available to purchase if you want to come back for more!

- Crème celeriac soup, shaved red hill truffle (\$10)
- Shoestring fries, truffle salt (\$10)
- Field mushroom, camembert and truffle croquettes (\$20)
- Zucchini, fennel and apple salad, truffle, vanilla oil (\$15)
- Truffled mac and cheese (\$15)
- Truffled cheese and ham toasties (\$15)

- Pulled veal, truffle mayo and slaw bun (\$20)
- Truffle popcorn (\$10)
- Truffle vanilla bean ice cream (\$8/ \$15)

Enjoy all day entertainment including mock truffle dog hunts with 'Spice' and 'Arrow', live music, demo chefs with exquisite truffle recipes, and local Peninsula produce available to savour or enjoy later- all in a cosy marquee overlooking Westernport Bay and the vineyard.

### TRUFFLE TRAIL

Your personal introduction to the Red Hill Makers' Community. Start this half day adventure with a special truffle hunt, guided by Jenny and her dog Thomas. Then visit Red Hill Cheese for insights and tastes, followed by Red Hill Brewery where Karen has a truffle beer waiting. Wayne at Bass and Flinders Distillery will then surprise you with their truffled vodka and gin. A fully escorted, small group, 'bucket list' experience.



### TRUFFLE FEASTS AT MAX'S RESTAURANT

Chef Max Paganoni is a Peninsula favourite and expert fungi forager and chef. The award winning Max's Restaurant hosts fresh truffle feasts across the weekend. Choose a 3 or 5 course degustation lunch on Saturday and Sunday or a dinner on Saturday. Matched Red Hill Estate wines including their award winning Pinot Noir complement the exotic menu.

- Artichoke, parsley, fresh red hill truffle
- Truffle cured salmon, red cabbage, samphire, parsley, fresh Red Hill truffle\*
- Kangaroo, shio koji, chestnut cream, heirloom carrots, fresh Red Hill truffle
- Truffled milk fed veal, creamed kohlrabi, truffled yolk, fresh Red Hill truffle\*
- Truffled dark chocolate delicie, peppered milk sorbet, strawberry gel, fresh Red Hill truffle\*

Your Lunch or Dinner reservation also includes entry to the Truffle Marketplace where you can purchase from Max's Pop Up Kitchen a-la-carte menu, the Red Hill Estate bar and local producers.

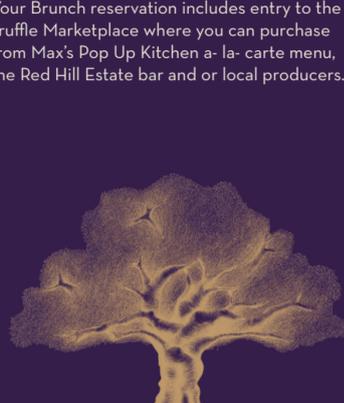
\*dishes available for 3-course degustation menu

### SUNDAY BRUNCH AT MAX'S RESTAURANT

We all love a Sunday Brunch, so Max has a tasty 3 course menu, with sparkling wine of course!

- Bircher muesli, sweet truffled skyr
- Truffle cured salmon, red cabbage, samphire, parsley, fresh Red Hill truffle
- Max's croque madame; sour dough, pulled ham hock, parmesan whites, truffled yolk, fresh Red Hill truffle

Your Brunch reservation includes entry to the Truffle Marketplace where you can purchase from Max's Pop Up Kitchen a-la-carte menu, the Red Hill Estate bar and or local producers.



# FIND YOUR TRUFFLE, THEN FEAST ON IT



### TRUFFLE MARKETPLACE

Exceptional local truffled and other produce and truffle stories will be found in the Truffle Marketplace. Truffled gin, vodka and other spirits from Bass & Flinders Distillery; truffled beer from Red Hill Brewery; truffle cheeses from Red Hill cheese; truffle flavour pearls, truffle butter, truffle dauphine potatoes (take home), truffle terrine, truffle gnocchi (take home), truffle soup (take home); potomet risotto and truffled chicken pies from Peninsula Larder; fresh Red Hill truffle from Red Hill Truffles and fresh Gippsland truffles from Black Truffle Harvest; award winning beauty products from Olive & Olive and great coffees from Red Hill Roast. Plenty to enjoy on the spot or take home for later.

### TRUFFLE SCULPTURE

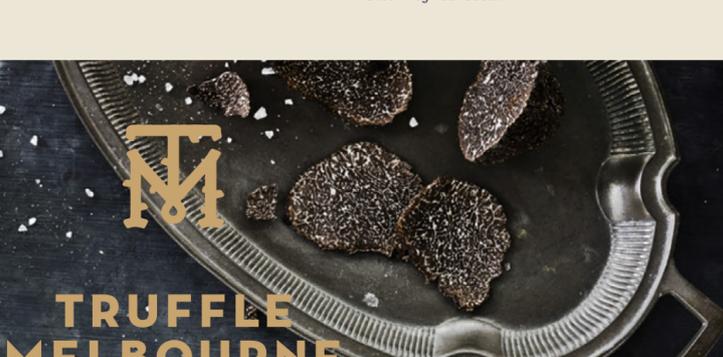
Our friend and fellow budding truffle grower Graham Duell is a sculptor and he's curated a unique collection of truffle themed sculpture pieces for you to enjoy. Some are quirky, some are large, and some are tiny, but they're all intriguing! Yours to enjoy by the vineyard, and also to purchase should one take your fancy!



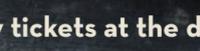
'Fishbowl' by Paul Cacioli

### PARKING AND TRANSPORT

Onsite parking is available. There are also several transport options on offer for those without a designated driver or simply wishing to enjoy all the wine and truffles without the hassle of a car. Return transport via coach from Melbourne and intra-Peninsula door-to-door services can be booked online.



Book your tickets at [trufflemelbourne.com](http://trufflemelbourne.com) or day tickets at the door



Truffle Melbourne Pop Up Weekend at Max's Restaurant, Red Hill Estate Red Hill South, Mornington Peninsula