



SEYMOUR ALTERNATIVE FARMING EXPO 2018

16 – 18 February, 2018 | seymourexpo.com.au

MEDIA RELEASE

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A foodie's feast at the Seymour Expo

Home-made, brewed, grown and crafted; some of the finest culinary delights will be on display at the Seymour Alternative Farming Expo. With boutique drinking options, a Foodie Feast of varied cuisines and take home treats at the Farmers Market, the expo from February 16-18 is sure to tantalise.

Experimenting with native, unique and in-season ingredients, Original Spirit Co aim to create high-quality small batch spirits at their Mornington Peninsula distillery.

"The distillery specialises in hand-crafted spirits with various types of gin, digestives, limoncello and a spiced tawny," Barbara Richartz of Original Spirit Co said.

Elfreds of the Peninsula are long renowned for their homemade recipes which include a mild kasundi and Indian tomato relish, a spicy habanero chilli sauce, the popular mango, apple and onion Mumbai chutney, and the range of 10 spices and seasonings.

"Most of the produce, where possible, is bought on the Morning Peninsula and cooked, bottled and labelled by myself," business owner Fred Johnson said.

With more than a decade of experience in the kitchen, chef Simone Garusi has channeled his passion for cooking into his range of homemade frozen or cooked pastas.

He opened his Chapel St restaurant Italian Chef four years ago, but still enjoys the farmers' market circuit where he sells gnocchi, tortelli and a Wagyu ragu sauce.

Mr Garusi's fusion of chocolate and slow-cooked duck has created a unique tortelli pasta – best paired with a creamy mushroom sauce – an inspired combination that has become much-loved.

The taste of the Otway Ranges runs deep in Prickly Moses specialty brews, with this water being key to crafting the Barongarook-based brewery's beers and ciders.

"This year we will be coming to the expo with a new beer that's not for the faint-hearted called Saboteur Double IPA. It's about 10.4 per cent in alcohol and it's packed full of hops," events coordinator Rosie Heaton-Harris said.

Other enticing offerings include their apple berry cider, alcoholic ginger beer, and everything else in between from easy drinking through to dark rich stouts.

The gourmet delights of fine goat meats will also take centre stage with Seven Hills Tallarook's renowned goat sausages, hamburgers and "world famous" chorizo.

"People weren't accustomed to goat when we first started but it is well recognized now. We now supply various Melbourne restaurants with our goat meat and we have the same customers that follow us from show to show too," owners Taylan and Megan Atar said.

Timboon Fine Ice Cream are known for their delicious ice-creams and sorbets, churned with milk direct from the neighbour's farm and cream from nearby dairies. There are 24 ice-cream flavours and



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they even have dairy free, egg free and gluten free options.

Lovers of a tippie with a sweet, creamy flavour will be spoilt for choice with Kensal Estate Wines range of liqueurs which include chocolate-mint, butterscotch, coffee, or chocolate.

Also on offer by the Cobram winery are their delicious chardonnay, shiraz, cabernet franc, moscato and trebbiano and their enticing ciders.

“We have an apple cider, straight pear cider, limoncello and a pear-wine cooler which is a bit sweet,” owner Thomas Ley said.

Mildura-business Callipari Food and Wine will be back for the 10th time at the expo with their popular Ned Kelly red spritzer in tow.

“It’s basically a sangria so it has red wine, oranges and lemons and is slightly carbonated,” sales director Larry Brennan said.

“We will also have a white wine spritzer with apple and ginger, a pink moscato and a fortified red and white port.”

The Seymour Alternative Farming Expo will be held from February 16-18, at Kings Park in Seymour. For further information or to buy tickets online and save 17% visit www.seymourexpo.com.au

[View and download event imagery](#)



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