


Wine & dine timetable

Brought to you by:



| | WEDNESDAY 27 AUGUST 2008 | THURSDAY 28 AUGUST 2008 | FRIDAY 29 AUGUST 2008 | SATURDAY 30 AUGUST 2008 | SUNDAY 31 AUGUST 2008 |
|-------|---|---|---|---|---|
| 11:00 | Cheese Presentation Simon Humble | Olive Oil Simon Humble | Gluten Free is not a Dirty Word Spencer Clements | Secrets from La Luna Kitchen Adrian Richardson | Cheese Presentation Simon Humble |
| 12:30 | Spring Loaded Gary Mehigan | Spring Loaded Gary Mehigan | Secrets from La Luna Kitchen Adrian Richardson | The Wine Guide – Silky, Sexy, Savoury Reds Ben Edwards & Dan Sims | Spring Loaded Gary Mehigan Proudly sponsored by: Creative Gourmet |
| 14:00 | The Wine Guide – Champagne Tastes on Beer Budgets Ben Edwards & Dan Sims | The Wine Guide – Cheeky, Tasty Chardonnay Ben Edwards & Dan Sims | Cheese Presentation Simon Humble | Spring Loaded Gary Mehigan Proudly sponsored by: Creative Gourmet | The Wine Guide – A Perfect Match Ben Edwards & Dan Sims |
| 15:30 | Gluten Free is not a Dirty Word Spencer Clements | Gluten Free is not a Dirty Word Spencer Clements | Spring Loaded Gary Mehigan | Olive Oil Simon Humble | Gluten Free is not a Dirty Word Spencer Clements Proudly sponsored by: Jalna Pty Ltd |
| 17:00 | Chefs on the Run Karl Lester "Red and Green butter Salanova lettuce with Fine Herb Salad-Topped with Crumbled Tasmanian Salmon & Grilled Chats finished with Honey Spicy dressing" | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Caramelised Salmon Fillets with Warm Asian Salad & Raspberry Souflee" | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Caramelised Salmon Fillets with Warm Asian Salad & Raspberry Souflee" | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Caramelised Salmon Fillets with Warm Asian Salad & Raspberry Souflee" | Chefs on the Run Karl Lester "Red and Green butter Salanova lettuce with Fine Herb Salad-Topped with Crumbled Tasmanian Salmon & Grilled Chats finished with Honey Spicy dressing" |
| 18:30 | Show Closes at 7pm | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Bruschetta with roasted tomato, basil and balsamic" "prosciutto wrapped chicken pieces with preserved lemon rosemary" | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Bruschetta with roasted tomato, basil and balsamic" "prosciutto wrapped chicken pieces with preserved lemon rosemary" | Ed Dixon Food Design Ed Thomson & Sophie Nilsson "Bruschetta with roasted tomato, basil and balsamic" "prosciutto wrapped chicken pieces with preserved lemon rosemary" | Show Closes at 7pm |
| 20:00 |  | | | |  |
| 21:00 |  | Show Closes at 9pm | Show Closes at 9pm | Show Closes at 9pm | |

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cook at home