PROUDLY PART
OF THE MELBOURNE
FOOD AND WINE
FESTIVAL
19-29 MARCH

eat. drink. westside.

RE OUR GUEST OUT WEST

A regular fixture of the Melbourne Food and Wine Festival, Eat Drink Westside is a unique collaboration between Melbourne's western region Councils in partnership with the Festival.

The 2020 program features 17 enticing events and is your go-to guide for some of the west's best epicurean offerings. From street style feasts, to cooking classes, long lunches and decadent dinners, Eat Drink Westside invites you to discover why Melbourne's west is developing an enviable reputation as a diverse and authentic cultural and culinary hub.

Eat Drink Westside 2020 is proudly presented by Brimbank City Council, Hobsons Bay City Council, Maribyrnong City Council, Moonee Valley City Council and Wyndham City Council, with support of Western Melbourne Tourism.

MESSAGE FROM THE MELBOURNE FOOD AND WINE FESTIVAL

Melbourne's west is one of the city's luckiest areas when it comes to delicious things to eat. From bustling markets to excellent cafes, Ethiopian to Vietnamese, cocktail bars to multigenerational family-run businesses, there is somewhere excellent to satisfy your hunger, whatever your taste or budget.

Melbourne Food and Wine Festival is thrilled to be celebrating the many flavours of the west again in 2020, with a program of events presented with Eat Drink Westside. Whether you like classic French fare, Lebanese banquets, pintxos by the bay or street fairs for the whole family, there's an event for you.

Come and discover the people and the places that have put the west on the map for serious eaters. MELBOURNE FOOD 20 & WINE 20 FESTIVAL

EAT DRINK WESTSIDE PROUDLY PRESENTED BY











doonee Valley wyndhamcity

PROGRAM PARTNER





SUNSHINE FOOD FEVER

Gojo Ethiopian Café & Restaurant / Classic Curry / NNB Dessert House Event starts at 2A Clarke St. Sunshine

Sunshine Food Fever is the ultimate progressive dinner that takes you through the laneways of Sunshine.

Successive waves of Asian, African and Indian immigration have made Sunshine one of Australia's most culturally and gastronomically diverse places in Australia. Over three courses, get a snapshot of who's cooking what in Sunshine today as you experience Ethiopian, North Indian and Vietnamese cuisine, combined with multicultural entertainment.

Sunshine, you give me fever.

19 & 27 March | 6:30-9pm

\$54+bf per person (includes three courses, water, entertainment and guide)

sunshinebusiness.com.au



AN EDIBLE HISTORY: FROM GOLD RUSH TO LUNCH RUSH

Old Man Drew 359-361 Mt Alexander Rd, Ascot Vale

Old Man Drew has a long history, starting out as a grocery store servicing travelling gold miners in the 1860s, before being transformed into an Italian wine bar in the 1930s. Today's owners are delving deep into the building's past with this special event that touches on the previous lives of this site on Mount Alexander Road. Taste Italian wines in the original bluestone cellar before a four-course meal inspired by the building's former uses. Get ready for lamb and barley soup, rib-eye with lemon myrtle and macadamia, gnocchi with burnt butter sage sauce and pavlova to finish, all made with produce from the kitchen garden. History lessons have never been so tasty.

20 March | 7-9:30pm

\$93+bf per person (includes four courses with matched wine and complimentary bottle of wine on leaving)

oldmandrewcafe.com.au



A FARMHOUSE FEAST

Lancemore Mansion Hotel Gate 2, K Rd, Werribee Park, Werribee

Escape the city for an unforgettable long table-lunch in a charming hidden farmhouse at Lancemore Mansion Hotel Werribee Park. At a site reminiscent of the French countryside, yet only 30 minutes from Melbourne, guests will be led on a sensory adventure as chef David Green takes you through three courses inspired by ingredients harvested at the property.

Adopting philosophies from his training at Michelin-starred restaurants in Europe, and those he practiced at The Dining Room at Lancemore Lindenderry Red Hill, and at Lake House, Daylesford, Green continues the traditions of grand European hotels at the landmark estate. A feast for the soul as much as the body.

21 & 28 March | 12:30-2:30pm

\$143+bf per person (includes a three course lunch with matching Lindenderry wines, a welcome drink, tea and coffee)

lancemore.com.au/mansion-hotel



THE BEST OF THE WEST PINTHOS PARTY

Sebastian Beach Grill 26 Esplanade, Williamstown



Go on a pintxos crawl a la San Sebastian, without having to leave Melbourne.

A line-up of the best venues in the city's west will assemble on the deck at Sebastian in Williamstown serving small bites prepared with care. Pintxos are a way of life in the Basque region, offering a taste of each venue's specialty as well as a more social way to dine.

Join local favourites Copper Pot, Hellenic Hotel, Small French Bar, Candied Bakery, Lay Low and Sebastian for an afternoon by the beach at Williamstown celebrating the diverse flavours of Melbourne's west. Traditional Basque cider-pouring, cocktails, vermouth on tap and live music will also be featured.

21 March | 2-5pm

\$87+bf per person (Includes entry, Pintxos selection, three hour drinks package and live music)

sebastianbeachgrill.com



DELICIOUS FOOD FOR THOUGHT

Small Graces 57 Byron St, Footscray

Small Graces is staying open late and bringing you face to face with the people who grow your food with an inspiring, community-focused dinner.

The Footscray cafe is inviting Anna and Chris of Flock Stock & Basil, a regenerative farm in South Gippsland, to share their story and their produce in a one-off event that illustrates the farm to fork journey. All fresh produce will be sourced from Flock Stock & Basil's small-scale farm and showcased from root to leaf by the Small Graces team with a four-course meal of shared dishes, paired with local wine. Anna and Chris will talk about their journey of organic, regenerative and sustainable farming and their efforts to make a difference to the future of food in one small pocket of the world.

21 March | 5:45–8pm & 8:30–10:45pm \$73+bf (food only) / \$113+bf (food with matching beverages) smallgraces.com.au



EXTRAORDINARY TURKISH COOKING CLASS AND FEAST

Spice Bazaar 79 Victoria St, Seddon

Join one of Spice Bazaar's famed cooking classes and learn how to prepare some of the traditional dishes of Turkey.

Whether you are a confident cook or just starting on your culinary journey, Spice Bazaar will guide you with clear explanatory recipes and expert guidance. The aim is for you to leave our dining table with the confidence to easily recreate the dishes in your own home for friends and family.

This hands-on class will culminate in a communal feast with paired wines accompanied by themed music in a fun and social atmosphere.

21 & 28 March | 6-10:30pm

\$138+bf per person (includes cooking class, 13 dishes, 6 paired wines and music)

spicebazaar.com.au



FROMAGE A TROIS CHEESE FESTIVAL

Werribee Park K Rd, Werribee South

The ultimate cheese-lover's day out returns to glorious Werribee Park and Mansion. Celebrating artisan cheese producers and knowledgeable cheesemongers, Fromage a Trois is a chance to meet the makers, find out more about how the cheese you love is made or discover new a favourite.

Create your own picnic hamper from the cheeses on offer, head to a cheese masterclass, pair cheese-driven dishes with wine, beer, cider or spirits or watch chef demonstrations where cheese is the hero. This is the day to throw caution to the wind and indulge in cheese in all its forms, with a sensational music line-up setting the beat to your day.

22 March | 11am-6pm

\$33+bf per person Early Bird / \$43+bf per person General Admission (includes entry, entertainment, samples and festival glass to keep)
Children under 14 free, when entering with a full paying adult

fromageatrois.com.au



FRENCH FLAVOURS

Small French Bar 3/154 Barkly St, Footscray

Small French Bar, Footscray's home of Gallic hospitality, is teaming up with Yarra Valley's Medhurst Wines to showcase the best of French food and wine. From tartare to Tatin and beyond, this seven-course feast will take you on a journey through one of the world's great cuisines.

Medhurst's celebrated chief winemaker, Simon Steele, will pair each course of regional French fare with one of his wines. Simon's career began in the Languedoc region and his thoughtful and considered wines are a perfect celebration of modern French winemaking.

22 March | 12-4:30pm

\$163+bf per person (includes seven courses with matching wines)

eat.drink.westside.

Event Title	Event Location
Sunshine Food Fever	Sunshine
An Edible History: From Gold Rush to Lunch Rush	Ascot Vale
A Farmhouse Feast	Werribee
The Best of the West Pintxos Party	Williamstown
Delicious Food for Thought	Footscray
Extraordinary Turkish Cooking Class and Feast	Seddon
Fromage a Trois Cheese Festival	Werribee South
French Flavours	Footscray
Cannoli Making with Melbourne's Master	Footscray
Blurring Vines	Spotswood
Westside Crawl	Footscray
A Night in Beirut	Moonee Ponds
Flavours of St Albans: Twilight Market	St Albans
Ducks, Pints and Pinot	Footscray
Bottomless Brunch on the Bay	Williamstown
The Westside Big Smoke Party	Footscray
Seddon Laneway Party	Seddon

mfwf.com.au/eatdrinkwestside for bookings

For online purchases via mfwf.com.au, a credit card fee of up to 1.7% and booking fee (+bf) of up to \$4.00 per transaction may be applied.

PROUDLY PART OF THE MELBOURNE FOOD AND WINE FESTIVAL 19-29 MARCH 2020

Pge	THU 19	FRI 20	SAT 21	SUN 22	мон 23	TUE 24	WED 25	тни 26	FRI 27	SAT 28	SUN 29
2									_		
3											
4											
5											
6											
7											
8				-							
9											
12											
13											
14											
15											
16									_		
17											
18											
19											
20											

#eatdrinkwestside @eatdrinkwestside

All information correct at time of printing and may be subject to change.



CANNOLI MAKING WITH MELBOURNE'S MASTER

T Cavallaro & Sons 98 Hopkins St, Footscray



With 50 years of history behind them, the Cavallaro family have been an integral part of Melbourne's Italian community. Sharing the flavours of their home in Sicily is part of what they do.

Spend a day with the Cavallaro family making cannoli and almond biscotti, before you partake in the tradition of making your very own marzipan Easter lamb. The lambs are created with 120-year-old plaster moulds brought here by founder Tommaso Cavallaro from Lipari, an island off the coast of Sicily. In between cooking, you'll stop for a typical Sicilian lunch.

Roll up your sleeves and get hands-on with food history in this intimate cooking class.

23-26 March | 9:30am-3pm

\$93+bf per person (includes cooking class and lunch)

tcavallaroandsons.com.au



BLURRING VINES

Hudsons Road Wine and Beer 2/88 Hudsons Rd, Spotswood

Brewers brew beer, right? But some were winemakers before they were brewers and those roots run deep.

Get a taste of the ways craft breweries are experimenting with wine–making techniques in this unique event that will expand your knowledge and put your palate to the test. Hear how brewers are taking discarded grapes from wine–making processes and applying brewers' approaches and techniques to produce a variety of mixed-fermentation brews, complex sour beers and, yes, wines.

Local favourite Hop Nation and a special guest brewery will guide you through this journey into the wild and wonderful side of brewing.

24 March 7-9pm

\$63+bf per person (includes guided drink tastings, artisan cheese and charcuterie)

facebook.com/hudsonsroad



WESTSIDE CRAWL

Small French Bar / Victoria Hotel / Mr West Event starts at 3/154 Barkly St, Footscray

Footscray just keeps getting hotter. Recently dubbed Melbourne's best food neighbourhood by Eater, the suburb's charms are on full display in this evening itinerary.

Savour charcuterie, cheese and French hospitality at Small French Bar, refined pub classics with new-wave wine at the rejuvenated Victoria Hotel and round things out with Mr West's cutting-edge cocktails and wine plus food delivered from a next-door neighbour. It's Footscray at its finest.

Westside Crawl is part of Melbourne Food and Wine Festival's popular Crawl and Bite series, presented by Estrella Damm.

25 March | 6-8:30pm

\$98+ bf per person (includes three courses at three different stops with a refreshing Estrella Damm lager along the way)

smallfrenchbar.com.au / victoriahotelfootscray.com / mrwest.com.au



A NIGHT IN BEIRUT

Bekka 22 Hall St. Moonee Ponds

A slice of Lebanon has arrived in Moonee Ponds, thanks to Bekka. Get to know the riches of the Beqaa Valley, Lebanon's food bowl, through a nine-dish banquet featuring popular mezze including falafel, fried cauliflower and fattoush. You'll also try grilled delights such as chicken tawook, kafta skewers, chicken wings and a decadent take on baklava that features a filling of vanilla bean icecream, crushed pistachios and walnuts.

Live music will add to the Lebanese flavour. A range of Lebanese wines will be available for purchase.

26 March | 6:30-9pm

\$68+bf per person (includes nine course Mezza banquet with live music) bekkarestaurant.com.au



FLAVOURS OF ST ALBANS: TWILIGHT MARKET

St Albans Market 3 St Albans Rd, St Albans

Melbourne's most ethnically diverse array of flavours are found on the streets of St Albans, from Europe to Asia and everywhere in between. Whether it's sizzling, steamed or slow-roasted, taste sensations abound at this evening event as you take a cultural journey with our local food experts.

Local community groups will share their stories and recipes, while live entertainment, face painting, balloon twisting and pony rides will keep the whole family happy.

27 March | 6–10pm

Free (Food and drinks available for purchase)

Pre-registration for your ticket is required via mfwf.com.au thisisstalbans com au



DUCKS, PINTS AND PINOT

Plough Hotel 333 Barkly St, Footscray

The Plough sure digs the pig but after three years spinning the spit they felt it was time for a change. So this year they're getting their quack on. The day will kick off with snacks and tunes before you all take a plate and load up some great duck. Think confit legs, super-crunchy duck-fat potatoes, boudin, croquettes, Peking duck, foie gras – the works. Bring your mates, you're guaranteed a table, and bands on the day include Drake (just kidding), DJ Catastrophe and more. There'll also be the annual silent auction with great prizes from local donors. A big quacking thanks to event sponsors; Shadowfax Wines, Hop Nation and Devon Ducks.

28 March | 12-4pm

\$63+bf per person (includes admission, first drink and snacks on arrival, all the duck and salads you can eat and some sweet tunes) \$28+bf child ticket (includes admission, pizza, fries, an ice cream sundae and soft drink all day)

ploughhotel.com.au



BOTTOMLESS BRUNCH ON THE BAY

Royal Victorian Motor Yacht Club 260 Nelson Place, Williamstown

Start your day with brunch and a view at one of the best spots in the west to view the Melbourne skyline.

Located in Williamstown, just nine kilometres from the city, the Royal Victorian Motor Yacht Club is putting on a brunch spread to rival even your favourite cafe. Hit the cured salmon and bagel station, go luxe with a plate of oysters or create your own idea of brunch heaven from the grazing table.

Every ticket includes unlimited prosecco, with the option to "pimp it up" at the Pimp Your Own Prosecco stations. Local beer and wines are available to taste.

29 March | 11am-1pm

\$78+ bf per person (includes unlimited grazing table featuring oysters and Prosecco)

\$38+bf child ticket (includes unlimited grazing buffet table)

rvmyc.com.au



THE WESTSIDE BIG SMOKE PARTY

Up In Smoke 28 Hopkins St, Footscray

Masters of low and slow cooking, the Up In Smoke crew are throwing a big smoky party in Melbourne's west to mark the end of Melbourne Food and Wine Festival for 2020. Spend your Sunday afternoon surrounded by pals as you try meat fresh from the smoker, along with independent beers and local wines backed by rocking tunes in a family-friendly environment.

If you like big flavour and even bigger fun, this is the party for you.

29 March | 12–3pm \$87+bf per person (includes meat filled snacks, beer and wine) upinsmoke.net.au



SEDDON LANEWAY PARTY

Luxsmith 5 Gamon St. Seddon

Get a taste of two of Seddon's favourite restaurants at this relaxed Sunday afternoon 'do. The teams from Luxsmith and Copper Pot are bringing their kitchens into the street to throw a laneway party that celebrates all that's good and great about Melbourne's west.

Come along to eat, drink, dance and soak up the relaxed community atmosphere that makes Seddon one of Melbourne's most vibrant inner-city neighbourhoods.

29 March | 12-4pm

\$28+bf per person (includes entry and live entertainment. Food and drinks will be available for purchase on the day.)

luxsmith.com.au / copperpotseddon.com



Featuring

BRITISH INDIA

CARAVANA SUN • MERCI, MERCI
JAKUBI • CLEWS
PLUS MELBOURNE'S BEST FOOD TRUCKS

Saturday 21 March 12-9pm

Celebrating community, music, culture and cuisine.
Flavour Fest is proudly brought to you by
Melton City Council and Woodlea.

Listen to sweet sounds from some of the best bands and enjoy tasty treats from Melbourne's most popular food trucks and restaurants.

TICKETS RELEASED SOON!

Stay up to date woodlea.com.au



WOODLEA



BE OUR GUEST OUT WEST!

#eatdrinkwestside O



@eatdrinkwestside

Printed carbon neutral on certified fibre from responsible sources. All information correct at time of printing and may be subject to change.