

# OTWAY ESTATE Winery and Brewery

Newsletter - Autumn 2010

ANZAC Day is one of Australia's most important national days, and at Otway Estate we're paying homage to our Aussie heroes, with an ANZAC Day Festival, the release of a special beer - Digger's Ale, and great food.

Chef Duncan Green is bringing in a wood-fired oven for the weekend and serving up free range roast chickens on Friday, April 23, and will prepare a Greek-style dinner on Saturday, April 24.

From midday on ANZAC Day, Sunday, April 25, there will be wood-fired pizzas, games of two-up, kids' activities, and the Billy Tea Bush Band will play their infectious rhythms from 2pm until 6pm.

Admission to the ANZAC Day Festival is \$30 which includes a gourmet pizza made from real damper bases, three pots of Digger's Ale, or two glasses of wine, plus live entertainment. There will be a choice of five

pizzas, including lamb, garlic, oregano, cherry tomato, mint and tzatziki; two Mediterranean inspired vegetarian pizzas; plus a jamón, olive, rocket and tomato pizza.

A pizza; garlic, herb and cheese calzone, plus dessert are included in the set price menu.

The weekend of taste temptations begins on Friday, April 23, at 6pm with a wood-fired roast chicken night.

The menu includes roast spuds, salads, vegetables, and bread, followed by dessert for \$25.

Otway Estate is Going Greek on Saturday, April 24, with their wood-fired whole roasted lamb, stuffed with fragrant rice. Side dishes will include tzatziki with plenty of zing, Greek salad, tabbouleh, and falafel, plus dessert for \$25.

To be a part of this fun weekend, book by calling the Estate on 5233 8400.



Celebrate  
our great  
history

## Calendar of events

**St Kilda Veg Out Market**, Sat, April 3, Prickly Moses beer tastings

**Sunday Jazz** with Gavin Franklin Trio @ the Estate, Sun, April 18, 1:30pm, free entry  
**Flemington Market**, April 18, Prickly Moses Beer tastings

**Wood-Fired free range chicken night** @ the Estate, Fri, April 23, 6pm, \$25

**Wood-Fired Greek dinner** @ the Estate, Sat, April 24, 6pm \$25

**ANZAC Day Festival & wood-fired pizzas**, Sun, April 25, midday, \$30

**St Kilda Veg Out Market**, Sat, May 1, Prickly Moses beer tastings

**Grampians Grape Escape**, Halls Gap, Sat/Sun, May 1/2

**Mother's Day Breakfast** @ the Estate, Sun, May 9, 8am-11am \$25

**Mother's Day lunch** @ the Estate, Sun, May 9, midday, 2 course \$42/3 course \$50

**Sunday Jazz** with Gee Sharp @ the Estate, Sun, May 16, 1:30pm, free entry

**Flemington Market**, Sunday, May 16, Prickly Moses beer tastings

**Queenscliff Markets**, Sun, May 23, Prickly Moses beer tastings  
**Bridal Expo** @ the Estate, Sunday, May 23, 10am-4pm, entry \$7

**St Kilda Veg Out Market**, Sat, June 5, Prickly Moses beer tastings

**Flemington Markets**, Sun, June 20, Prickly Moses beer tastings

**Sunday Jazz** with Romajanco @ the Estate, Sun, June 20, 1:30pm, free entry

## Fun day has all the answers for brides



BRIDES-TO-BE who want the perfect wedding can have all their questions answered at the Otway Estate second annual Bridal Expo, being held on Sunday, May 23.

The Estate's wedding co-ordinator Carolyn Milverton said the Expo provided the perfect obligation-free opportunity to talk to specialists in their fields about venues, table settings, decorations, cakes, photography, videography, stationery, party hire needs, hair and make-up, jewellery, honeymoon travel, flowers, and how to get into perfect shape for the big day.

"With more than 30 stall holders under one roof it enables brides to plan their entire wedding day," said Carolyn, who remembers how daunting it was planning her own wedding.

Admission is \$7 and includes a free glass of bubbly for Brides-to-Be, plus a fashion parade at 1pm.

Carolyn said the Expo was also a great source of information for people planning parties and events.

There are lucky door prizes and also fabulous incentives.



The Billy Tea Bush Band is playing during the ANZAC Day celebrations.

10-30 Hoveys Road, Barongarook,  
Victoria 3249

P: (03) 5233 8400  
F: (03) 5233 8343

E: [info@otwayestate.com.au](mailto:info@otwayestate.com.au)  
W: [www.otwayestate.com.au](http://www.otwayestate.com.au)

Written & produced by Great Ocean Media - [info@greatoceanmedia.com.au](mailto:info@greatoceanmedia.com.au) - [www.greatoceanmedia.com.au](http://www.greatoceanmedia.com.au)



## Jazz without prejudice

OTWAY Estate embraces all forms of jazz and has three very different offerings in April, May and June in its Sunday Jazz sessions.

The Gavin Franklin Trio, playing on April 18, are an instrumental group who hail from the Western Districts and cover such a wide variety of jazz genres that they describe themselves as a band who plays "jazz without prejudice".

Gavin Franklin, of Port Fairy, said the keyboard, sax and bass trio played trad, swing, bebop, jazz rock and pop jazz - pretty much anything so long as it could be described as jazz!

Gavin will be on keyboards, with Alan Leishman on saxophones and Geoff Woods on bass.

Gee Sharp, who play latin jazz and a range of tempos from the standard repertoire, are playing at the Estate on Sunday, May 16. Band leader Don Patterson said Gee Sharp's style was laid back and featured bass, guitar and saxophones.

Guitar duo Romajanco, are back by popular demand on Sunday, June 20, playing their distinctive and lively Brazilian and Latin American jazz standards.

Janece Brown sings bossanova numbers in Brazilian Portuguese.

Both Janece and Roman Goldine have a classical guitar background which brings a rich and full sound to their work. They also play up-tempo swing, Baroque and classical duets. Sunday Jazz gigs start at 1:30pm. Admission is free.

## People power puts Prickly Moses on top

PRICKLY Moses Wheat Beer and Prickly Moses Stout have won the People's Choice award at the Federation Square 2010 Micro Breweries Showcase in Melbourne.

Otway Estate's brewer Luke Scott entered four beers in the twice yearly competition, hoping the brewery would prove successful in the competition entered by 18 Victorian craft breweries.

Luke said Otway Estate had done well in the competition each time they'd entered.

"We've had wins at least three or four times, and last year we had a win with our Farmhouse Ale. It's good to get the recognition."

Luke is now turning his attention to a new brew - Digger's Ale which will be on limited release and available for the Estate's ANZAC Day Festival.

"Digger's Ale will be more of a hoppy English bitter style ale.

"It will be a hop harvest beer made with nugget hops grown at my parents' place in Melbourne.

"The beer will be infused with the hops just before it is served, so people will be able to see the hops."

## Make your Mum's day delectable



YOU can spoil your mum all day on Mother's Day at Otway Estate starting with a sumptuous buffet breakfast between 8am and 11am for \$25.

But if your Mum would prefer a sleep-in on her special day, then lunch is the answer.

Chef Duncan Green has developed a sensational menu with mums in mind - but the variety of flavours and textures will whet the appetite of every member and generation of the family. The starters include mini Mediterranean vegetable pizza; a salt & pepper squid salad; kangaroo fillet with a herb scone and beetroot salad; or an open sushi of cured ocean trout.

The mouth-watering mains include slow-cooked Otway Prime lamb with Old Lorne Road Olives;

Asian steeped, pressed and fried pork belly with Asian vegetables and yellow plum sauce; prime porterhouse steak on a pumpkin gratin; a garden herb house-made cannelloni with mushrooms and zucchini spaghetti; or seared ocean trout with a prune and almond couscous cake.

For the kids there's bolognese with house made pasta; chicken with crispy potatoes; or a mini pizza.

And desert is a locally grown apple and blueberry crumble with vanilla bean ice-cream.

Kids meals start at \$5 and for the grown-ups there's a two-course set menu for \$42 or three courses for \$50. Bookings essential. Call the Estate on 5233 8400.



10-30 Hoveys Road, Barongarook,  
Victoria 3249

P: (03) 5233 8400  
F: (03) 5233 8343

E: [info@otwayestate.com.au](mailto:info@otwayestate.com.au)  
W: [www.otwayestate.com.au](http://www.otwayestate.com.au)

Written & produced by Great Ocean Media - [info@greatoceanmedia.com.au](mailto:info@greatoceanmedia.com.au) - [www.greatoceanmedia.com.au](http://www.greatoceanmedia.com.au)