Need a luxury gourmet getaway?



KAREN

he city and the country come together in November for a two-night, all-inclusive culinary collaboration featuring Lennox Hastie of acclaimed inner-city Sydney restaurant Firedoor and Tristan Rebbettes of Braidwood's luxurious Mona Farm.

Limited to 38 tickets, the hero event will be a five-course dinner plus chef's snacks, designed and theatrically prepared by Hastie and Rebbettes on the second night.

The two-night package also includes accommodation in one of Mona Farm's six guest houses, a three-course dinner on night one, designed to be enjoyed in your own guest house; a signature spritz and grazing board on arrival; complimentary mini bar, breakfast each morning; and complimentary activities such as guided art and sculpture tours, garden tours, fitness sessions and the popular farm tours featuring the permanent farm residents.

Both chefs intend to hero local produce and seasonal ingredients throughout all five courses. In recent years, Braidwood has become a popular destination for chefs in search of quality, homegrown produce.

Hastie was first introduced to Mona Farm through his connection with a Braidwood-based truffle farm, making this event an authentic fit for him.

"I'm looking forward to creating an incredible experience at the beautiful Mona Farm come November," he says.

"Braidwood is a wonderful part of the world, home to some of my favourite produce, and I'm looking forward to working with Tristan on an exciting menu."

In addition to enjoying a range of "paddock-to-plate" produce such as Rebettes' house-made smoked ricotta and Mona Farm Wessex Saddleback sausage, those familiar with Hastie's savoury genius will be pleased to hear that his signature dry-aged beef will be making a strong celebrity appearance on the evening.

This high-profile collaboration signals the

TRAVELRITE INTERNATIONAL

Senior



Mona Farm's executive chef Tristan Rebettes is among the country's best young chefs. Picture by Mattia Panunzio



Head to Bangalay Luxury Villas for a long Friday lunch. Picture supplied

beginning of an exciting series of world-class events introduced by general manager Romy Besnard and supported by Mona Farm owners Bill and Belinda Pulver.

"We're excited to deliver an experience that challenges what's expected of a traditional chef collaboration or farm stay,"

Call or email for a brochure

Besnard says.

Located within the heritage listed town of Braidwood, Mona Farm is a luxury accommodation and events estate with award-winning gardens, a working farm, bespoke experiences, and a rich history to discover. Beautifully restored buildings and English-inspired gardens pay homage to the history, while Mona Farm's present owners embrace the contemporary.

Rebbettes was one of five finalists in Good Food's Young Chef of The Year Award in

With more than 11 years' experience across several award-winning restaurants (Sepia, Cafe Paci, EST and Saint Peter) his contemporary approach to the role of executive chef and his sophisticated yet simple style of cooking is what led him to trade the city for the country.

■ Tickets are \$1450pp. Check in Monday, November 7. To book call Mona Farm reservations directly on (02) 7202 5638 or secure your tickets instantly via monafarm.com. au/firedoor

BANGALAY LONG LUNCH

Start your weekend with a nice drive to Shoalhaven Heads and arrive at Bangalay Luxury Villas in time for the new Friday long lunch.

Executive chef Simon Evans has a new spring menu which showcases amazing produce from the local area, complimented by wild foraged ingredients from the local beaches.

Think south coast oysters with a finger lime mignonette, cured ocean trout with goat's cheese and pickled muntries and the hasselback potato. Save room for some banana bread ice cream with caramelised white chocolate, rose and pistachio.

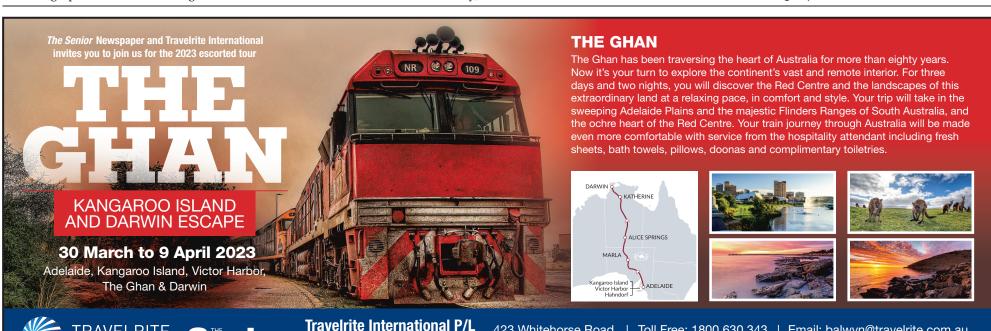
"I can not think of a better way to spend an afternoon, than sitting with friends, feeling in no rush, eating amazing food and drinking fantastic wine, and then still having the rest of the night to explore," says Evans.

Two courses and a wine. \$65pp. Fridays, from noon til 3pm. (Happy hour starts at 3pm.

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