

FESTIVAL OF NATURE

Fleurieu Coast



SEPTEMBER
EVENTS

For the full Festival of Nature program, contact the Fleurieu Coast Visitor Centre on 8558 0240 or visit us online at www.visitfleurieucoast.com.au

MEET THE BREWERS LUNCHEON

Tuesday 4 September, 1:00pm

SMILING SAMOYED BREWERY 48 Main South Road, Myponga

Meet the brewers from Migration Brewing USA and Smiling Samoyed Brewery. Tour the brewery then enjoy lunch with the brewers. A shared feast showcases some of the best regional produce.

Brewers: **SIMON DUNSTONE** Myponga Aust, **TREVER BASS** Portland Oregon USA

Chefs: **JODIE SMITH** Smiling Samoyed, **CHRIS HOLEN** Astoria Oregon USA

Tickets: \$55 per person includes lunch and three complimentary drinks, Smiling Samoyed Brewery 8558 6166 and Eventbrite

4 TUESDAY

INTERNATIONAL BEER AND BBQ

Thursday 6 September, 6:30pm

YANKALILLA HOTEL 105 Main South Road, Yankalilla

Featuring local produce using techniques from USA, Portugal & Australia, an international beer from Migration Brewery, USA and two USA/SA collaboration beers with Smiling Samoyed and Clare Valley Brewing Company.

Chefs: **CHRIS HOLEN** Astoria Oregon USA, **MICHAEL BRINE** Touch of Salt, Townsville & **ANDREW CAIRE** Yankalilla Hotel

Tickets: \$45 per person includes BBQ, an international beer and two collaboration beers (or local wines), Yankalilla Hotel 8558 2011

6 THURSDAY

FLEURIEU PRODUCER'S DINNER

Friday 7 September, 6:30pm

CLUB FLEURIEU 140-142 Main South Road, Yankalilla

Connect with food on a local level with a 3 course dinner featuring local produce. Enjoy a glass of wine or beer on entry. Hear from the creators of fresh produce in region. Live music with Wendy and Phil.

Chefs: **CHRIS HOLEN** Astoria Oregon USA & **MICHAEL BRINE** Touch of Salt, Townsville

Tickets: \$55 per person includes 3 course dinner and glass of beer or wine on arrival, Fleurieu Coast Visitor Centre 8558 0240

7 FRIDAY

FLEURIEU MEETS OREGON DEGUSTATION

Saturday 8 September, 6:30pm

LEONARDS MILL 7869 Main South Road, Second Valley

5 course dinner matched with regional beverages. The menu will be sculpted from local produce sourced by the Chefs during the Festival, ensuring a seasonal paddock to plate; nose to tail and root to leaf experience.

Chefs: **CHRIS HOLEN** Astoria Oregon USA, **MICHAEL BRINE** Touch of Salt, Townsville & **Head Chef** Leonards Mill

Tickets: \$170 per person includes degustation with matched beverages, Leonards Mill 8598 4184

8 SATURDAY

Chef Outta Water is an international collaboration bringing together passion and expertise from around the world.

Tickets are limited—**BOOK NOW!**



PARTNERS

