

Tuesday 11 November 2014

MEDIA RELEASE

SYDNEY AND NSW FOOD & WINE SHOWCASED TO THE WORLD

More than 90 restaurants, 25 wineries, 30 hotels and epicurean lodges, 40 producers and providores and 20 tourism experiences across Sydney and NSW are currently in the spotlight, as 35 of the most respected and influential international food and wine media, bloggers, celebrity chefs and social media influencers enjoy NSW's gastronomic delights.

The activity is part of the Tourism Australia Restaurant Australia campaign, *Invite the World to Dinner*.

The group will travel to seven regions across NSW to experience the State's diverse and memorable food and wine culture. Influencers are from the UK, USA, New Zealand, China, Hong Kong, Singapore, Korea, Japan, India, Indonesia, Malaysia, Brazil, France, Germany and Italy.

Destination NSW CEO Sandra Chipchase said the types of experiences the influencers will have while they're in Sydney and NSW will further cement the State's position as Australia's gourmet State with the lot.

'Some of the best of Sydney and NSW's food and wine experiences will be on show over the coming weeks with our International guests undertaking everything from oyster shucking on the South Coast, foraging for mushrooms in the Southern Highlands, fruit picking on the Mid North Coast and cheese making in the Hunter Valley,' said Ms Chipchase.

'NSW wine regions will also be showcased with Mudgee, the Hunter Valley, Shoalhaven and Southern Highlands all playing host. Some of our most well-known varietals including semillon, shiraz and chardonnay will be showcased with winemakers hosting vertical tastings and conducting tours of their picturesque vineyards,' she said.

Ms Chipchase added, 'NSW is Australia's most geographically diverse State, with everything from snow-capped mountains and high alpine rivers to vast wheat fields, tropical fruit groves and kilometres of pristine coastline - which means we offer a vast array of amazing produce.'

Examples of restaurants the group will be visiting during their stay include Quay, Nomad, The Bentley, Pinbone and Kitchen by Mike in Sydney; and The Stunned Mullet (Port Macquarie), 29 Nine 99 (Rylstone), Biota Dining (Bowral), Wharf Road (Nowra), Muse (Hunter Valley) and Darley's (Katoomba) .

NSW chefs and producers will also lead the charge at the *Invite the World to Dinner* Marketplace and Gala Dinner events in Hobart on Friday 14 November.

At the Marketplace, Chef James Viles from Biota Dining in Bowral, venison farmer Tim Hansen from Mandagery Creek Venison in Orange and Pierre Issa from Pepe Saya butter in Sydney will present a two course NSW menu for more than 250 guests. The menu will feature cheese from Pecora Dairy in the Illawarra, Mandagery Creek Venison and cherries from Young in South West NSW, matched with wines by industry stalwarts Bruce Tyrrell (Tyrrell's Wines, Hunter Valley) and David Lowe (Lowe Wines, Mudgee).

The Marketplace will be followed by a Gala Dinner at MONA, where two of the three headline chefs are from NSW restaurants: Quay's Peter Gilmore and Rockpool's Neil Perry.

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