

Feast High Country Festival returning 3 May

- Sensational produce, producers, chefs, makers & brewers in packed program of events
- 40 amazing events around the region
- Experience the beautiful scenery of North East Victoria
- Hands-on classes with the experts, village bonfires, dinners intimate & grand



Come join our table!



Some Feast High Country legends recently got together at The Kilnhouses in Eurobin. They are, left to right: Fred Pizzini (Pizzini Wines, King Valley), David Ritchie (Delatite Wines, Merrijig), Emma Handley (owner/chef Templar Lodge Mt Beauty), Michael Ryan (Provenance, Beechworth), Patrizia Simone (Simone's Cooking School, Bright), Katrina Pizzini (A Tavola Cooking School, King Valley), Ben Kraus (founder Bridge Road Brewers Beechworth), Simon Arkless (head chef, The Terrace at All Saints Wahgunyah), Ceridwen Brown (founder Milawa Cheese Co.) Katherine Brown (winemaker, Brown Brothers, Milawa).

Full flavoured region-wide festival returns 3 - 19 May

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Pull up a chair and join Victoria's High Country's best producers, chefs, winemakers and brewers at a mouthwatering, region-wide Feast Festival this May.

The very best of the High Country's renowned food and drinks will be showcased in a packed program of events that will celebrate both the outstanding natural beauty of the mountains, valleys, vineyards and villages of the region and the incredibly talented folk who bring it to your table.

Feast High Country Festival is in its **seventh year in 2019**, offering a perfect excuse for a road trip. Ride a horse, pedal a bike, take a hike and even paraglide to **more than 40 delicious events** at cellar doors, village cafes, Hatted restaurants, amongst the vines and by the light of blazing bonfires from Mansfield to the King Valley, Beechworth to Bright, Rutherglen to Mount Beauty, Corryong to Falls Creek.

- **Highlights of this year's Feast Festival program around the region include:**
Patrizia's Harvest Forage with foodie royalty, Patrizia Simone. Take an early morning walk around Bright foraging for ingredients for your lunch then get the lowdown from this celebrated High Country chef on how to turn your found produce into a five Italian course feast.
- ***Fermentation Degustation:*** Bridge Road Brewers Beechworth founders Ben and Maria Kraus host a four course matched dinner with a difference, where fermentation is the hero of the night. Each course made by and introduced by local experts: Louise Ritchie (Silver Creek Sourdough), Kimchi from Hatted chef, Michael Ryan (Provenance of Beechworth), incredible, authentic Austrian strudel from Maria Kraus and of course Ben's own lovingly brewed beer.
- In Merrijig, join winemaker David Ritchie in a toast to the **50th anniversary of Delatite Wines**, including a five course degustation dinner paired with some very special wines from the depths of the cellar.
- ***Lunch With Three Italians*** at Pizzini Wines in the King Valley. Italian food, wine and opera are on the menu with food by Adam Pizzini of *Rinaldo's Casa Cucina*, Pizzini's own Italian varietal wines, and opera courtesy of the amazing Catherine Pendelich and Ced Le Medelo.
- Back by popular demand! ***The Tweed Ride*** in Rutherglen, where the theme is vintage - clothes, bicycles and wines and the easy pedal includes outstanding food and wine experiences along the way including lunch at Stanton & Killeen.

And that's just for starters! Check out [feasthighcountry.com.au](http://www.feasthighcountry.com.au) for full details and make a cunning plan!

For more information, images or to discuss possible High Country Harvest media famils, contact Tourism North East PR Manager, Sue Couttie, 0419 522 064 or sue.couttie@tourismnortheast.com.au