

25 October, 2009



Cassegrain
A taste of tradition

LOCAL PRODUCE SET TO STAR AT CASSEGRAIN WINERY'S NEW RESTAURANT

Announcing a return in ownership of the restaurant at Cassegrain Winery to his business, winemaker John Cassegrain says, "I'm thrilled to have it back in the fold and look forward to introducing our new direction to locals and tourists alike. Well known chef Patrick Bowen has returned and has created a stunning new menu, featuring adaptations of some of his best loved dishes, with the focus firmly on local produce."

A revitalized menu, that showcases the very best in fresh local produce, will herald a new era at the restaurant, with the menu refinements also offering more accessible pricing and dining options. "We want our new restaurant to be more than just a special occasion destination. We offer such a beautiful setting and a unique winery dining experience for this region that our vision is to make the new restaurant a favoured lunch and dinner selection," added John Cassegrain.

With a fresh, modern approach to French cuisine, Patrick Bowen has introduced three dining options to the restaurant; a la carte, a fast track lunch menu and a sublime lunch degustation to be enjoyed at a more relaxed pace with accompanying wine matching.

Approaching the busy summer dining season, and with functions already locked into the restaurant calendar, the space – that boasts a full glass frontage and large out-door deck overlooking the picturesque winery vines, extensive rose gardens, tree lined avenues, formal gardens and a serene lily pond - will close for a week for minor renovation work after the launch of 'Cassegrain Uncorked' on the weekend of Saturday 7 and Sunday 8 November.

Executive Chef Patrick Bowen says, "I'm excited to be working with John in the restaurant, offering diners an entirely new experience. I'm working closely with local providers to showcase the outstanding fresh produce on our doorstep which, aside from ensuring quality and freshness, also allows us to minimize our carbon footprint."

Raging River Wagyu beef, Hastings Valley Haloumi, Ricardo's tomatoes, Macleay Valley Rabbit, Clover Hills meat, oysters and fresh local fish of the day are just some of the renowned local delicacies that will star on the new menu, with all dishes accompanied by a wide selection of award winning Cassegrain Wines – that will now all be available in the restaurant at Cellar Door prices with a minimal \$1 per bottle corkage fee.

Hailing from some of Sydney's best-known French and seafood restaurants - including Becasse, Bistro CBD, Eat City and Nick's Seafood – before his move to Port Macquarie two years ago, Patrick is committed to revising the menu seasonally.

Opening Hours: Lunch - Daily from 10.00am – 4.00pm **Dinner** - Friday's from 6pm

For reservations please call the restaurant direct on 02 65 82 8320. And, while the restaurant's new management will make contact with all those listed in the existing reservations book, they request that anyone with an event or special occasion booking please contact the restaurant to confirm their details are recorded correctly.

FOR FURTHER INFORMATION, INTERVIEWS OR IMAGES PLEASE CONTACT:

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