

## **Wolgan Valley Resort & Spa**

### **Food & Wine**

Wolgan Valley Resort & Spa, Australia's first luxury conservation-based resort, is poised to deliver a world-class culinary experience within a spectacular landmark setting. Nestled in the heart of the Blue Mountains – a region which has established itself as a 'foodie' hotspot – the resort delivers a uniquely Australian cuisine enhanced by a seasonal, regional and organic food philosophy.

The culinary experiences offered by Executive Chef Dwane Goodman will refresh and delight the most discerning palates. Refined but unpretentious, the food celebrates the unique range of local produce, with each meal featuring simple flavour combinations and high quality ingredients handled with great technique.

To keep guests excited, the main dining room offers a new menu every evening, with a number of daily specials and seasonal dishes such as a Carpaccio of Central Tablelands kangaroo with a lemon and herb scented Orange Mountain verjuice, a Seared Bindawalla beef fillet with a zucchini tarte tatin, a Seasonal summer fruit millefeuille with Wolgan Valley honey yoghurt, and a Wattle seed crème brûlée with macadamia ice-cream.

Quality ingredients and fresh produce that compete on a global scale are sourced daily, courtesy of the resort's unparalleled location in regional New South Wales, surrounded by award-winning vineyards in Orange, Mudgee and the Hunter Valley; boutique meat and dairy producers in the Blue Mountains; and a wide range of orchards and herb farms in Windsor and the Hawkesbury River – a region which has historically played a key role as Sydney's 'Food Bowl'.

This unique location also makes it possible for the Chef to create new and exciting dishes out of niche local produce that most larger hotels and restaurants will not have access to, making the guest experience even more special.

Exploring natural and local produce has enabled Wolgan Valley Resort & Spa to establish sound farm-to-fork practices. Wherever possible, the resort aims to source the majority of its produce and ingredients within a hundred miles, providing the finest in culinary dining experience whilst supporting local producers such as Mandagery Creek farmed venison in Orange, Lakelands organic olive oils and Ormiston free range pork in Mudgee, Whisk & Pin gourmet mueslis in the Blue Mountains and Malfroy's Gold honey in the Central Tablelands of New South Wales.

This approach not only assists the growth of the local economy, but it also significantly reduces the resort's food miles and carbon footprint.

In line with the resort's environment and conservation commitment, the food supply chain has also been streamlined. Orders from different producers are consolidated into one single daily delivery to the resort, keeping traffic down in the Wolgan Valley.

### **Dining Options**

Wolgan Valley Resort & Spa boasts a wide range of formal and casual dining settings, both in the resort and at various locations within the surrounding reserve.



Breakfast and dinner will be served in the magnificent Wolgan Dining Room in the Main Homestead – with home-roasted coffee and fresh bread baked daily. This Federation-styled building also features The Country Kitchen, a providore-style casual dining room serving lunch and light meals throughout the day; the Valley Bar & Terrace, which offers commanding panoramic views of the spectacular Wolgan Valley below; a walk-in wine cellar; and the Creekside Room – a private dining room seating up to 12 guests, perfect for board meetings or special occasions.

Additional dining options include:

- ✓ Poolside drinks and light meals.
- ✓ Outdoor dining on the verandah of the main Homestead, with stunning views of the valley and escarpments.
- ✓ Several panorama decks have been built in some of the property's most stunning locations – offering spectacular wilderness settings for romantic bush picnics, exclusive outdoor events and sundowners.
- ✓ Alfresco dining at the Heritage Homestead & Kitchen Garden. This original Wolgan Valley settler farm house from 1832, with a working fruit orchard and an herb and vegetable garden, has been meticulously restored to its original state. It can be used for exclusive outdoor events, gourmet barbecues, stargazing and traditional Aboriginal storytelling.
- ✓ Intimate wine tastings in the walk-in cellar.
- ✓ Refreshments served at the Timeless Spa.
- ✓ Private deck-dining within the individual suites, with a private butler.

The nightly rate is inclusive of a gourmet breakfast, lunch and dinner per person per night. A select range of regional beers and wines are also included with meals, and all non-alcoholic beverages are complimentary throughout the day. Private deck-dining and wines a la carte incur an additional charge.

### **Wine List**

The indulgent wine list married with the meticulously well-crafted food offers guests a delicate combination of exquisite tastes and substance, adding gravitas worthy of the commanding beauty and dramatic views of the Wolgan Valley.

Created in partnership with leading Australian wine expert Peter Bourne, the resort's wine list includes over 300 references. It offers a fine balance between local wines from the Orange, Mudgee and Hunter Valley regions (about 30 per cent of the wine list); well-established wines from New Zealand and the rest of Australia, with wines from the Barossa Valley, Margaret River and Yarra Valley to name a few (about 30 per cent of the wine list); and a wide range of international wines from France, Chile, the United States and Europe (about 40 per cent of the wine list).

### **Additional Food and Wine Activities**

Also on offer are cooking master-classes in The Country Kitchen, where regional and international cooking techniques are taught by our specialist chefs, focusing on local recipes such as quince jam, ANZAC cookies and macadamia nut pesto.

Local tours to regional vineyards, farms and cheese producers can also be arranged with our Guest Services.

### **Dwane Goodman, Executive Chef and Food & Beverage Manager**

Dwane Goodman brings 15 years of top-notch international hospitality and culinary arts experience to the job.

His responsibilities include the supervision of the resort's full range of dining venues, room service and the catering for seminars and conferences. An important part of his role is also to source local produce and manage the supply chain – ensuring that sound farm-to-fork practices support local producers and provide for the very best in dining experiences.

Dwane joined Emirates Hotels & Resorts from the exclusive Banyan Tree Resort and Spa in Bintan, Indonesia, where he held the position of Area Executive Chef – supervising up to seven catering outlets and six unique dining destinations.

His career has included positions with the prestigious Berkeley Hotel in London (Savoy Group), the Intercontinental Hotel Sydney and leading corporate catering businesses.

He was also Executive Sous-Chef with the Sydney Showground / Royal Agriculture Society for a number of years. Located in Sydney Olympic Park, the Showground caters for over 360 events per year including one of the Southern Hemisphere's largest events, The Royal Easter Show. Dwane was actively involved in the judging process for the Sydney Royal Wine Show, Cheese & Dairy Produce Show and Fine Food Show – gaining a unique insight into Australia's regional produce.

#### **Wolgan Valley Resort & Spa**

Tel.: +61 2 6350 1800 – Fax: +61 2 6350 1801

Reservations: +61 2 9290 9733

Street Address: 2600 Wolgan Road, Wolgan Valley, Lithgow 2790 NSW, Australia

Postal Address: PO Box 390, Lithgow 2790 NSW, Australia

Visit [www.wolganvalley.com](http://www.wolganvalley.com) – Email: [info@wolganvalley.com](mailto:info@wolganvalley.com)

#### **Global media contact**

Smita Natalia Deans/ Maria Elena Alba, Emirates Corporate Communications

P: (+9714) 708 4470 / 3976 – M: (+9715 6) 684 8972 / (+9715 0) 950 9630

E-mail: [smita.deans@emirates.com](mailto:smita.deans@emirates.com) – [maria.elena@emirates.com](mailto:maria.elena@emirates.com)

#### **Australian media contact**

Annikie Jarvis/Christine Nguyen, Professional Public Relations (PPR)

P: (02) 9818 0983 / 0915 – M: 0411 425 549/ 0415 129 630

E-mail: [annike.jarvis@ppr.com.au](mailto:annike.jarvis@ppr.com.au) – [christine.nguyen@ppr.com.au](mailto:christine.nguyen@ppr.com.au)