

TASTY bits

Travelling gourmets ▼

Love food and love to travel? Deb Newell's Brisbane-based **Hunter Gatherer Dinner Club** has an epic four-day tramp and taste across Tasmania from 4-7 March when intrepid gourmands will hunt, gather and collect the ingredients (native, farmed and providore) for their fine dining meals cooked by Ortiga head chef Pablo Tordesillas. Find out more at www.thehuntergathererdinnerclub.com.au.



Further afield, the **Grass Tree Kitchen Cooking School** is taking foodies to Bali to explore the food (pictured above), culture and people with visits to markets and a cooking school, from 19-24 June. Call Prue Daly on 0404 125 130 or make enquiries by email to prue@grasstreekitchen.com.au.

Meanwhile Mark and Narelle Tognini's **Champagne and Food Tour** through Paris, Epernay and Reims visits four champagne houses from 11-16 September. Call 3831 5300 or see www.togninis.com.

Bake off ▼

Brisbane baker Brett Noy will lead a three-man Australian Baking Team to China in May to take on the Pacific Asia region's finest dough craftsmen in the lead-up to the 2012 Bakery World Cup. Noy has won a slew of awards and trophies throughout his 25 years in the industry and his Uncle Bobs Bakery outlets in Belmont, Redland Bay and Thornlands are equally well-awarded. The World Cup finals will be held in Paris, France, in March 2012.



Flood fundraiser ▼

The waters might have receded but the need for post-flood assistance is still high. Keeping the fundraising going, **Milk Ashgrove** will open its doors for dinner on Friday 25 February and donate 100 per cent of sales from the evening to the Premier's Flood Relief Fund. "The Victorian Bushfire experience taught us that as time went on, fundraising efforts began to drop off," says Milk owner Amanda Scott. "That's why we have planned this night so long after the event." Find Milk Ashgrove at 16 Ashgrove Avenue. Call 3366 2007 or see www.milkbarcafe.com.au.

KERRY HEANEY

Foodie blogger



Vintage underway ▼

Despite the challenges of grape growing over the past season, Ballandean Estate Wines is among many Granite Belt wineries now picking grapes. To celebrate this year's harvest, chefs at Ballandean's **Barrelroom Café** will prepare a sumptuous Harvest Feast on 12 March with suckling pig on a spit roast and an abundance of fresh local fare for \$35 per person. Call 4684 1226 or see www.ballandeanestate.com.



Best dinner in the world ▼

The Qantas Best Dinner in the World at this year's Audi Noosa Food & Wine Festival (13-15 May) is a seven-course degustation dinner, matched with premium Australian and old world wines presented by critic and connoisseur James Halliday on 15 May. Seven of the world's leading chefs from the 2010 San Pellegrino Top Restaurants in the World will prepare the meals. Tickets for the dinner are \$695 per person. Online bookings and program details at www.noosafoodandwine.com.au or call 5455 4455.

Send your foodie news by email to kerry@bmag.com.au

Read more of Kerry's foodie news online at www.eatdrinkandbekerry.blogspot.com.

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