



Millbrook Cellar Club E-Newsletter **December 2010**



*The Millbrook team
accepting the 2010 Gold
Plate Award.*



Guy's heirloom carrots



*Heliwest landing at
Millbrook*

IT'S BEEN VERY EXCITING AT MILLBROOK OVER THE LAST FEW MONTHS WITH GUESTS ARRIVING IN MASERATIS, FERRARIS, ASTON MARTINS AND HELICOPTERS; WHILE BOTH THE MILLBROOK RESTAURANT AND WINES HAVE BEEN RECEIVING NUMEROUS AWARDS.

Gold Plate Award

Millbrook Winery won the **Gold Plate Award** in the category *Tourism Restaurant Country* in WA, making it two years in a row. Our Restaurant Supervisor, Kathryn Buttfield, also received the prestigious Bill Thompson Award for *Excellence in Service*.

Lifestyle Food Channel Awards

Thanks to all our food lovers who voted for the Millbrook Restaurant in the 2010 I love Food Awards. Millbrook was the WA Winner for the *Favourite Modern Australian* restaurant.

2010 Wine Awards

BARKING OWL

2010 SAUVIGNON BLANC SEMILLON

Gold Qantas Wine Show of Mt Barker WA

Silver Perth Royal Wine Show

Top 100 Summer Wines by Ray Jordan, together with the Millbrook 2009 Regional Viognier and 2009 Estate Viognier

MILLBROOK

2010 GREAT SOUTHERN RIESLING

Bronze Qantas Wine Show of Mt Barker WA

Bronze Perth Royal Wine Show

MILLBROOK

2009 LIMITED RELEASE CHARDONNAY

Silver Boutique Wine Awards



Function Venue

If you are still considering a venue for your staff **Christmas** function, we can organise a fantastic event at Millbrook. Please call us to discuss package options, including transportation to the winery. The wedding season is now very busy with only limited dates available in 2011.

Helicopters have become a regular sight at Millbrook with Heliwest flying guests to the restaurant for lunch. If you are looking for a special gift for that person who has everything, then consider a scenic helicopter flight to Millbrook and a voucher for lunch. Please contact us for further details.

Millbrook Gift Vouchers make an ideal Christmas present and can be purchased at the cellar door.

News Highlights

- **Vegetable Garden.** Our newly expanded vegetable garden (approximately one acre in size) has been providing some fantastic produce for the restaurant menu. The winter vegetables have now been replaced with the summer crop of heirloom varieties such as pumpkin, tomatoes, beans, melons and zucchini, ensuring a very tasty summer menu!
- **Barbagallo** has been enjoying Millbrook over the last few months as a destination to entertain their clients. Other restaurant guests have also had the opportunity to walk among some 20 Ferraris and Maseratis, including the two latest models of each, on display. More recently, their Aston Martin clients enjoyed a scenic helicopter ride, winery tour and lunch at Millbrook.
- **The Perth Hills Vigneron Association** recently showcased the Millbrook restaurant over lunch, together with a range of wines from Chittering to Jarrahdale, to the 96FM Morning Crew and some lucky competition winners.
- **Cellar door.** Patrons who have not been able to get a booking in the restaurant on Sundays have been able to enjoy the relaxed atmosphere of dining on the cellar door deck with selections from the cheese and pâté menu. **Picnic baskets** are now available (24 hours notice required) at \$80 for two people. The baskets include cured meats, bread, cheese, pâté, condiments and dessert.

2011 Events

- Our new format **Viognier Lunch** was a big success this year and is a must for your diary in 2011.
- The **Vintage Experience** lunch and tour will be held again on Saturday 19 March. This is a very popular day with a walk through the vineyard and a tour of the winery during vintage.
- Our Head Chef, Guy Jeffreys, is very passionate about his vegetable garden and will host an exclusive **Long Table Lunch in the Orchard** to showcase his produce. This event will be held on Saturday 26 March with only 20 places available.

Please contact the winery to register your interest for these events.



Cured Salmon & Garden Pickles

To download this recipe by Millbrook's Head Chef, Guy Jeffreys, please visit the Lifestyle Food Channel link below:

<http://www.lifestylefood.com.au/recipes/14642/cured-salmon-and-garden-pickles>



Christmas Trading Hours

Restaurant and Cellar Door

Closed Christmas Day to 4 January 2011

Re-opening Wednesday 5 January 2011

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