



Media Release

23 January 2014

National culinary treasures share their secrets

- **Maggie Beer and Stephanie Alexander onstage at Australia Day luncheon**
- **Five Australian cooking legends immortalised on postage stamps**
- **Dishes prepared by chef Tony Panetta celebrate Victorian produce**

Maggie Beer and Stephanie Alexander shared their gastronomic secrets onstage at the Australia Day Luncheon on Thursday 23, January at the Melbourne Convention and Exhibition Centre.

The two culinary icons are among the five Australian cooking greats who have been immortalised on postage stamps as part of the Australia Post Australian Legends this year. They were interviewed on stage at the event by Natalie O'Brien, CEO of Melbourne Food and Wine Events.

The luncheon, which was attended by Premier Denis Napthine and up to 700 guests, highlighted the annual Australia Post Australian Legends stamps that commemorate the achievement of living Australians.

Dishes prepared for the event by Melbourne Convention and Exhibition Centre's Executive Chef, Tony Panetta, featured ingredients sourced from across Victoria.

"MCEC's kitchen team were excited to serve up a taste of Victoria for the Australia Day celebration," Mr Panetta said.

"I can't think of a better way to celebrate Australia Day than cooking and creating dishes with our fantastic Victorian produce.

"We're delighted to have had Maggie Beer and Stephanie Alexander among our guests this year, and we used recipes from three of the Australia Post Australian Legends as inspiration for the desserts we served."

The 2014 Australia Post Legends are:

- Margaret Fulton OAM
- Stephanie Alexander OAM
- Maggie Beer AM
- Kylie Kwong
- Neil Perry AM.

The luncheon was hosted by Stefan Romaniw OAM, Chair, Australia Day Committee (Victoria), and Channel 9's Livinia Nixon was MC.

For information on Australia Day events in Victoria:

<http://www.australiaday.vic.gov.au/>

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Menu and biographies attached.

For more events go to:

<http://www.australiaday.vic.gov.au>

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AUSTRALIA VICTORIA DAY

Australia Day luncheon menu

Wine:

Foxeys Hangout Sparkling White
Yarrawood Sauvignon Blanc
Yarrawood "Tall Tales" Chardonnay
Water Wheel Bendigo Shiraz

Entrée:

Taste of Victoria:

Organic heirloom heritage vegetables, house made labna, Tarago olive jam and lemon
Free range central Victorian chicken, asparagus, Yarra Valley goats' cheese and tarragon
Victorian scallops, taramasalata, Yarra Valley pearls, pickled shallots and chorizo grits

Main course:

Pan seared barramundi fillet, oyster mushrooms, celeriac, house cured pancetta and lemon

Alternating with

Sher Wagyu, parsnip, green beans, squash, summer peas, mustard and beetroot

Dessert:

A selection of miniature desserts from three of the 2014 Australia Post Legends, created by the MCEC pastry team:

Sparkling Ruby Cabernet Jelly with Cherries (Maggie Beer)

Macerated Victorian strawberries, flourless chocolate and almond cake with candied almonds (Stephanie Alexander)

Mum's Butterfly Cakes (Kylie Kwong)

Blood peach sorbet with dehydrated mandarin (MCEC)

Coffee and tea:

Freshly brewed coffee and a selection of traditional herbal and infused teas

